

MULTI-PRODUCT FILLING MACHINE - DPV

A REALLY FLEXIBLE MACHINE TO DOSE AND INJEC DOUGHS WITH A HUGE RANGE OF DENSITIES/VISCOSITIES WHICH HAVE SOLID PARTICLES INCLUDED (OR NOT).

TANK

Could be tailored to product requirements: heated tanks, cylindrical tanks with dough separator, and more.

DOSAGE

Pneumatic model DPV.
Servomotor DPVS.

ACCESSORIES

Wide range of accessories allowing the machine to be used for a variety of products and applications.

DISPLAY

Display that configures all machine functions in a visual and simple way (models with servo).

SUPPORT

Fixed table, table with wheels, with lift, mould support, transfer pump, table with scale.



FORMEX

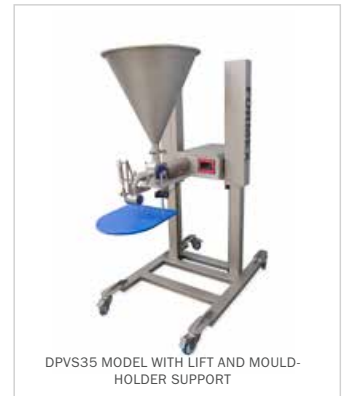
CREATING SOLUTIONS TO DOSE YOUR PRODUCT

GENERAL FEATURES

- ☑ It stands out in terms of speed, precision and ease of operation.
- ☑ **Volumetric dosing system.**
- ☑ **Easy and quick change of the different accessories for multi-product work.**
- ☑ **Wide dosage range, from 10cc to 1150 cc.**
- ☑ Foot pedal, trigger button or photocell operation.
- ☑ Made of AISI304 stainless steel and materials suitable for processing food products.
- ☑ For manual, semi-automatic or more automated productions as it can be coupled to a conveyor belt or production line.
- ☑ The **standard machine is a tabletop one** and is **supplied with a pedal, a dosing nozzle and a piston and cylinder assembly of your choice**
- ☑ **HMI PANEL FOR INTELLIGENT PRODUCTION MANAGEMENT:** controls all machine functions: programming, production and cleaning. More than 100 recipes can be programmed and selected. During production, parameters such as depositing speed, volume, production speed and single-dosing or multi-dosing can be changed.



DPVS18 MODEL WITH TABLE, TRANSFER PUMP AND MOULD CONVEYOR



DPVS35 MODEL WITH LIFT AND MOULD-HOLDER SUPPORT

OUTLETS

The outlet is chosen according to the product to be dosed. Needles for injection. Their ease of assembly and disassembly also helps with cleaning tasks.



OUTLET EXTENSION

Extension of the doser line to move the doser outlet farther away



HOSE AND HAND GUN

Hose with electrically or pneumatically operated mobile doser outlet, to manually control the point where the product is dosed. For liquid and semi-liquid products.



DOSER HEAD FOR SAUCES

Circular doser outlet in the form of a sprinkler with small holes suitable for spreading sauces or creams.



ROTARY CUTOFF NOZZLE

Special nozzle for elastic and/or sticky dough in which the passage of the dough is done by a rotating valve. For soft, heavy and aerated semi-liquid products.



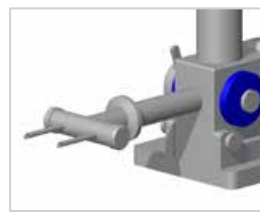
VERTICAL VALVE

For liquid, semi-liquid and aerated products.



HORIZONTAL VALVE

For soft, heavy and aerated products.



INJECTION NEEDLES

Different lengths, diameters, number of needles, etc. can be manufactured according to the client's needs.

CYLINDER/PISTON

- A cylinder and piston unit is included with the tabletop depositor.
- A doser machine can have several units.
- Each unit can dose between a maximum and a minimum.
- The larger the piston diameter, the less precision there is between a maximum and a minimum volume.



SUPPORTS

- The different supports are attached to the tabletop machine.
- Various supports can be combined depending on the product to be manufactured.
- Their ease of assembly and disassembly also helps with cleaning tasks.



MOULD-HOLDER SUPPORT
Tray attached to the machine outlet to support the mould or tray while dosing is taking place. It attaches directly to the tabletop machine.



SUPPORT WITH LIFT
By means of a pneumatic device, the tabletop machine can be lowered to load the hopper. Once it has been filled, the device is activated so that the doser returns to the working height.



TRANSFER PUMP
Facilitates the transfer of the product from a mixing tank to the hopper, allowing for constant production.



HEIGHT-ADJUSTABLE SUPPORT WITH WHEELS
The machine can be set at an adjustable height from 70 to 100 cm.



MOULD CONVEYOR
Conveyor belt synchronised with the doser, once positioned the osingis done automatically.

HOPPER

- The standard hopper is conical and has a capacity 32 or 50 litres.
- Hoppers with other capacities and different shapes can be attached.
- Heating blankets can be made to keep the hopper warm.
- A stirrer can be attached to cylindrical hoppers.



CYLINDRICAL HOPPER WITH SILICONE LID
For aerated dough.



HOPPER WITH DOUGH SEPARATOR
To make products with two different flavours/colours (marbled).

WHAT PRODUCT COULD YOU MADE WITH THIS MACHINE?

BAKED GOODS: MUFFINS · CUPCAKES · DONUTS · BROWNIES · BOLLOS · CAKE · BUNS · MARBLE CAKES



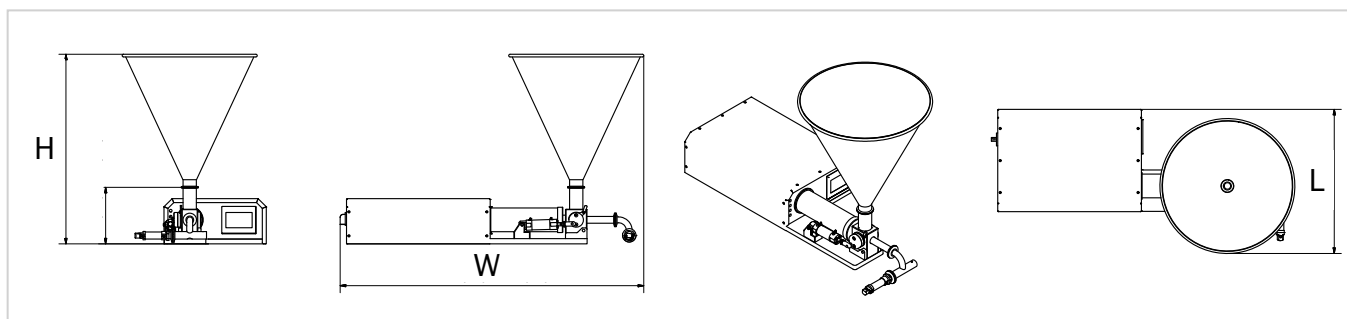
PRECOOKED AND DAIRY PRODUCTS: YOGHURT · CROQUETTES · RATATOUILLE · RUSSIAN SALAD · BOLOGNAISE



DOSAGE SYSTEM	DPV (with servo motor)	DPV (pneumatic)
Control of the dosing parameters by touch screen	Yes	No
Number of dosing programmes (recipes)	999	0
Dose change regulation	Electronic by display (very accurate)	Mechanical (manual by wheel and counter)
Loading speed control	Electronic by display (very accurate)	Pneumatic (manual adjustment)
Unloading speed control	Electronic by display (very accurate)	Pneumatic (manual adjustment)
Pedal signal	Electronic	Pneumatic
Dose repetition in the same mould by schedule (for large doses)	Yes	No
Photocell signal	Yes	No
External signal	Yes	No
Attachable to direct conveyor belt (conveyor stop)	Yes	No
Time control between doses	Yes	No
Self-cleaning programme	Yes	No
Sequential dosing (pattern)	Yes	No
MODELO DPV (neumática)	C18	C35
MINIMUM-MAXIMUM DOSE*		
Small piston Ø 25mm	10 cc - 96 cc	
Medium piston Ø 50mm	40 cc - 392 cc	40 cc - 392 cc
Large piston Ø 100mm		155 cc - 1550* cc
Air consumption	100 L/m	
Dosing speed*	maximum 2 seconds/cycle	
Dimension W x L x H**	104 x 50,5 x 76,5 cm DPV table top with horizontal spray gun and 30L tank	
Tank capacity	32 ó 50 L	
Drive	by pedal, switch or photocell	
MODELO DPVS (con servo)	C18	C35
MINIMUM-MAXIMUM DOSE*		
Small piston Ø 25mm	7 cc - 72 cc	
Medium piston Ø 50mm	30 cc - 295 cc	30 cc - 295 cc
Large piston Ø 100mm		120 cc - 1150* cc
Electric consumption	500 W // 220 V	
Air consumption	30 L/m	
Dosing speed*	until 120 cycles/minute	
Dimension W x L x H**	114 x 54 x 71 cm 117,2 x 54 x 73,5 cm DPV table top with horizontal spray gun and 30L tank	
Tank capacity	32 ó 50 L	
Drive	by pedal, switch or photocell	

* Depending on the kind of dough, consistency and quantity of doses.

***The measurements vary depending on the calibre, the tank, the gun and whether the elevator or the table is incorporated.



Due to constant technological development, the characteristics of our products may be altered without prior notice.



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