



DV 85-4 DOSING VALVE

ACCURATE DOSING PRECISE TO THE GRAM
ON TWO LANES



Fluid, pasty to viscous and chunky products: meat, vegetarian, baked goods, confectionery, dairy and pet food.

In combination with a Handtmann vacuum filler, the DV 85-4 dosing valve forms a 2-lane depositing system for the serial dosing in trays and thermo-forming packaging. The DV 85-4 can handle two-lane formats (2-1) on thermo-forming packaging machines and tray sealers. When compared to single-lane dosing solutions, significantly higher line outputs can be achieved in this way. The ability to dose with up to 90 degrees Celsius offers additional advantages for the gastronomy and food service sector.

YOUR ADVANTAGES

- Simple attachment to thermo-forming packaging machines or tray sealers with easy accessibility due to the safety-compliant design without protective cover
- High production output thanks to 2-lane filling in batches of trays or thermo-forming packaging
- Precise dosing process due to adjustable ejection movement of the piston ("double stroke" function) and precise cutting of chunky products thanks to patented "pulling cut"
- High level of flexibility in the process and wide range of applications due to different outlet variants, round and star-shaped nozzles, dosing nozzle with stamp and return suction as well as hot filling up to 90 °C
- Optimum hygiene conditions thanks to hygienic design and FDA-compliant materials

TWO-LANE SERIAL DOSING

High dosing capacity due to 2-lane dosing

Thanks to the serial 2-lane dosing, up to 100 portions per minute can be optimally dosed, depending on the portion size. The easy-to-control ejection speed directly on the dosing valve ensures excellent and appealing product presentation at all times.

Dosing of various products and product shapes

The DV 85-4 enables the flexible and direct dosing into trays and thermo-forming packaging. A wide variety of products of endless variations are possible here: the most diverse products from semi-viscous to pasty, products with chunky inserts or hot fillings of up to 90 degrees Celsius. Various outlet variants further expand the scope for product and production.

Accurate-to-the-gram and gentle dosing

Permanent portioning accuracy to the gram for all products is guaranteed by the precise feed system of the Handtmann vacuum filler. This gentle feed principle with optimum product protection produces a permanently reproducible, first-class product appearance and quality.

Safe and hygienic dosing

The dosing valve features the latest hygienic design and all materials are FDA-compliant. The dosing valve made of high-quality stainless steel is very easy to clean and meets highest hygiene requirements.



ACCESSORY/OPTIONS

- 45° cutting piston
- 90° cutting piston
- Height increase by 100 mm
- Height increase by 200 mm
- Pulling cut, 45° cutting piston
- Pulling cut, 90° cutting piston
- Dosing nozzle dia. 22 mm

PRODUCT EXAMPLES

- Fresh meat and vegetables
- Vegetable and potato products
- Dips, sauces, spreads and soups
- Delicatessen and vegetable salads
- Processed cheese
- Desserts
- Toppings and fillings
- Pet food products (pasty and chunky)

