



## DS 554 DEPOSITING SYSTEM

DOSING VALVE FOR SINGLE-LANE DOSING WITH LIFTING/LOWERING MECHANISM



Salads, soups, sauces, spreads, dips, pesto, creams, fillings, chopped meat, toppings, cream cheese, herb butter, ready-made meals

Producers of ready-made meals and gourmet products, producers of meat products and pet food, canteen kitchens, dairy processors and other medium-scale and industrial producers benefit from the flexibility of this single-lane dosing solution. Its innovative valve technology with cutting action offers various dosing options for the most diverse filling products from fluid, pasty or viscous to chunky. Flexible positioning via conveyor belts or packaging machines and the vertical traversing unit ensure precise and accurate-to-the-gram filling of all containers.

### YOUR ADVANTAGES

- Handtmann valve technology with cutting action in combination with a lifting/lowering mechanism offers optimum and safe filling of many different types of containers
- Wide range of products thanks to the gentle dosing of a variety of filling products from fluid, pasty and viscous to chunky
- Maximum product quality and perfect product appearance for gourmet products, meat and pet food product in trays, cups, cans, jars and packs
- Flexible integration and positioning in line solutions comprising tray sealers, container and conveyor belts or vertical flow pack machines
- Maximum safety and user-friendliness thanks to simple and intrinsically safe design

### FLEXIBLE SINGLE-LANE DOSING SOLUTION

#### Optimum filling thanks to lifting/lowering mechanism

The integrated lifting/lowering mechanism ensures the optimum and safe filling of containers. In simple line solutions, the DS 554 dosing system can fill, in combination with tray sealers, container and conveyor belts or vertical flow pack machines, trays, cups, cans, jars and packs accurate to the gram and with a portioning capacity of up to 50 portions per minute.

#### Flexibility for a wide variety of applications

With its numerous options, Handtmann valve technology with cutting action is ideally suited for a wide range of applications such as salads, soups, sauces, spreads, dips, pesto, creams, fillings, topping, chopped meat, cream cheese, herb butter, ready-made meals and much more. The combination of simple lifting/lowering mechanism, optimised product path and new valve technology with cutting action ensures maximum weight accuracy and perfect product appearance in all applications.

#### Maximum safety and ease of operation

The DS 554 dosing system has been given a mobile and intrinsically safe design and offers maximum flexibility thanks to its compatibility with all vacuum fillers. The dosing solution is simply controlled via the vacuum filler, even if integrated in line solutions and combined with tray sealers, container and conveyor belts or vertical flow pack machines.



## BASIC EQUIPMENT:

- Mobile stainless steel frame
- Lifting/lowering unit
- Filling hose, DN32, one-piece
- DV 32 P dosing valve with ejection piston
- Safety valve, 25 bar

## OPTIONS:

- Container recognition
- DV 32 P dosing valve with three options:
  - 16 mm reducer adapter
  - 8 mm dosing nozzle
  - Diaphragm nozzle attachment

## VERSIONS:

- DS 554 depositing system version for VF with internal pneumatics
- DS 554 depositing system version with EV 718 external pneumatics

## TECHNICAL DATA:

Category	Performance characteristics
Portion sizes	3 to 1,000 g
Portioning speed	Up to 50 portions per minute (including traversing)
Control system	Central control via Handtmann vacuum filler
Maximum product temperature	90 °C
Filling hose diameter	32 mm
Valve diameter	32 mm, 16 mm, 8 mm
Valve design	Ejection piston, internally closing valve, diaphragm attachment
Maximum stroke, pneumatic traversing unit	120 mm
Safety valve	25 bar
Technical prerequisites of the vacuum filler	Version with internal pneumatics: X30/X81 Version with external pneumatics: X30