



HOT FILL

DOS 1





JOM - Food & Kitchen Machinery

HOT FILL DOS 1



Safe work station

The **HOT-FILL DOS 1** ensures quick dispensing of liquid products. Soups and sauces are dispensed into containers effortlessly. The HOT-FILL DOS 1 is well suited for dispensing hot products and handles temperatures between 0 - 90°C.

The **HOT-FILL DOS 1** makes the work station safer. The machine ensures a proper working position, protecting the operator from straining shoulders and wrists. This reduces inconveniences and prevents injuries.

The **HOT-FILL DOS 1** is mounted on swivel wheels allowing the workstation to be moved to the most convenient spot.

Cleaning the **HOT-FILL DOS 1** is managed by the built-in semi-automatic CIP system. Here all internal pipes, tubes and valves are cleaned. Naturally all loose parts are dishwasher safe.

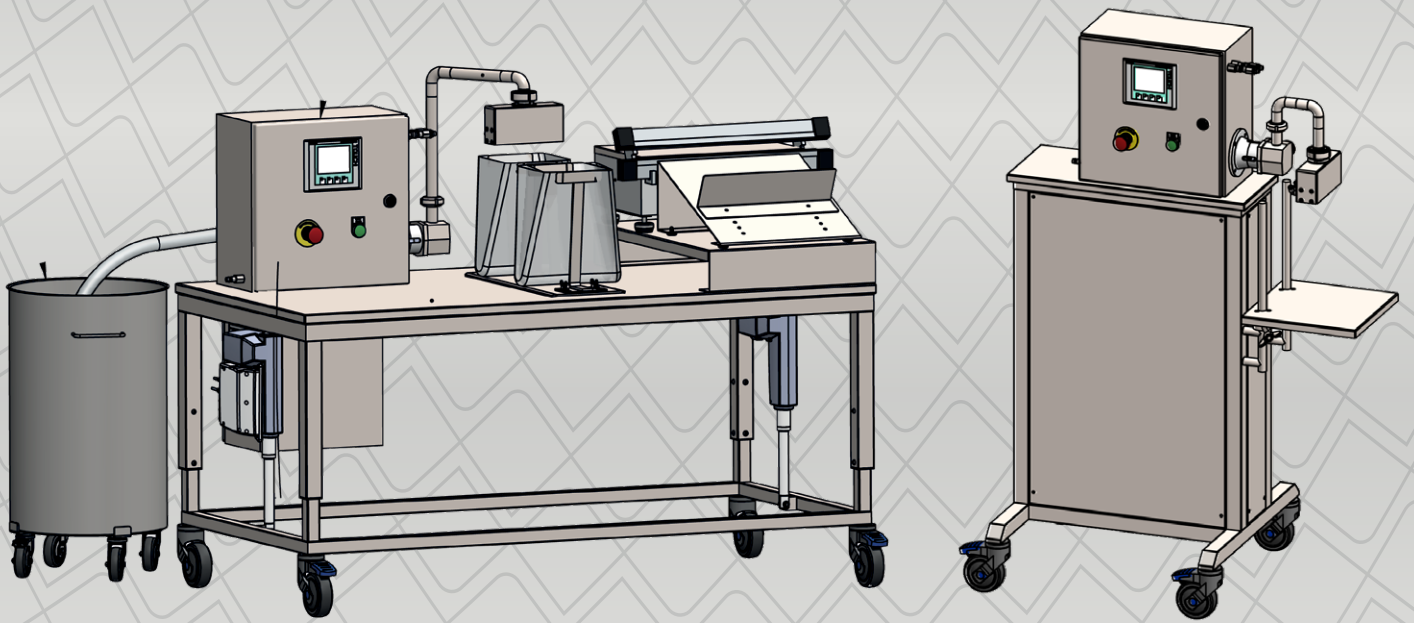
HOT-FILL DOS 1 comes with different options and is delivered according to your specific needs or requirements.

HOT-FILL DOS 1

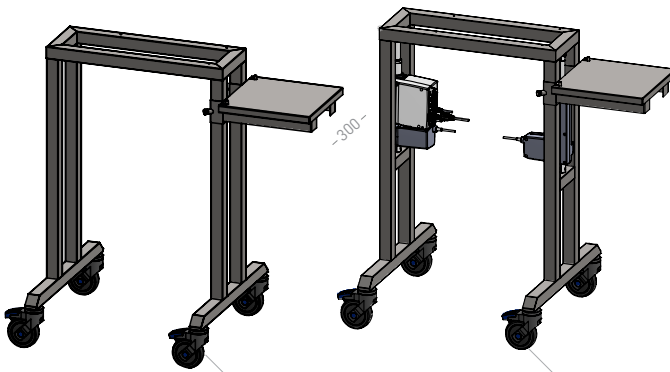
1001: Hot-Fill DOS 1. For dosing hot liquid products at max. 90° and particles sizes up to 5mm.

ACCESSORIES HOT-FILL DOS 1:

- 1010:** Filling valve for remote dosing with standard 3 meter hose.
- 1011:** Adjustable bag sealer, and turn table for bag filling.
- 1012:** Filling valve for bottle.
- 1013:** Filling valve for trays, glass jars, and bags.
- 1014:** Built-in air compressor.
- 1015:** Container 50 l. with lid and wagon.
- 1016:** Filling valve and universal bracket, for mounting on external conveyor and sealing systems. The plc. is prepared for start/stop signal, form an external conveyor or sealing systems.
- 1025:** Hot-Fill workstation with automatic height adjustable table. (min 600 mm.- max 800 mm.)
- 1026:** Workstation with manual height adjustable table.
- 1027:** Workstation with manual height adjustable table. Build in automatic height adjustable frame. (min 850 mm.- max 1050 mm.)

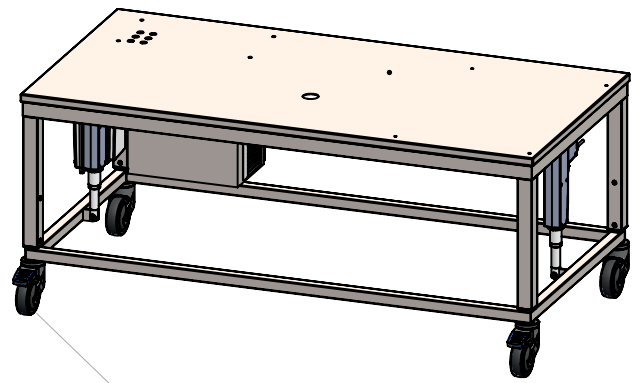


ACCESSORIES:

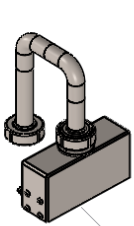


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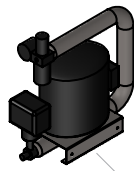
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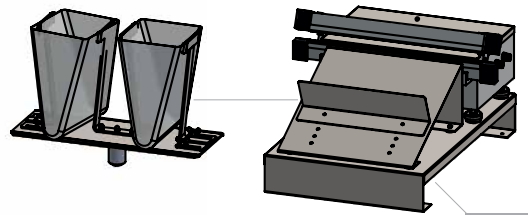
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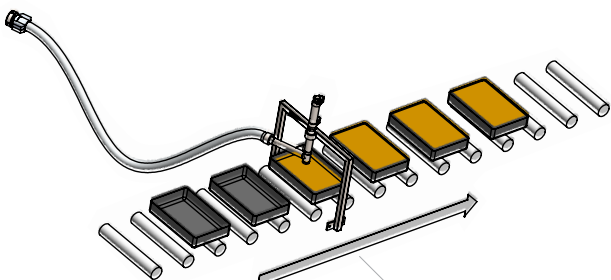
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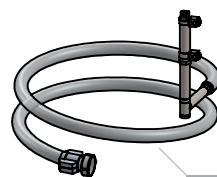
1014



1011



1016



1010



1015

HOT FILL DOS 1

Cleaning:

- All loose parts are dishwasher safe
- Built-in semi-automatic CIP system

Flexibility, comfort and safety:

- Minimizes risk of scalding
- Increased workplace safety
- Reduces occupational injuries to shoulders and wrists
- Optional built-in height-adjustable worktop
- Optional built-in compressor
- Low-level noise running

Better dispensing:

- Dispensing of puddings, fruit desserts, soups and sauces
- Dispensing over conveyor, tray-sealer and deep-draw packing machine
- The dosage is measured out in pulsed interval
- User friendly touch screen display
- Maximum particle size is 5 mm depending on product

TECHNICAL DATA:

HOT-FILL DOS 1

Item No.: 1001

Power supply: CEE plug, 13 A fuse, 230 Volt. The Hot-Fill must be connected to: Type B RCD 300mA

Air supply:

Tube with quick coupler, minimum 7 bar, 50 l per min.