

**MASCHINENFABRIK LEONHARDT GMBH**

Darmstädter Straße 64  
D-63303 Dreieich  
Telefon +49 (0) 61 03 / 6 10 98  
Telefax +49 (0) 61 03 / 6 10 00  
sales@maleo.de  
www.maleo.de

# SD

## DOSING MACHINE



**PRODUCTS**

Designed for delicate non-pumpable products. The SD series are especially suitable for dosing pasta salads, cooked asia and bami noodles, nasi goreng, raw fresh-cut vegetable salads with ingredients such as feta cubes, pieces of tomato or cucumber, blanched vegetables, seafood mixtures, vegetable-mushroom mixes, olives, fruit salads and many other products.

**COMBINATIONS**

Tray sealers (single and multiple lanes), thermoformers, pouch packaging machines and flow wrappers, cartoning machines and conveyor lines for jars, cans, buckets and cups.

**DOSING RANGES**

Total range: 110 - 2.000 ccm per cycle and dosing position.  
DN 50: 110 - 240 ccm  
DN 75: 250 - 530 ccm  
DN 100: 430 - 940 ccm  
DN 125: 670 - 1.470 ccm  
DN 140: 840 - 1.840 ccm  
Other diameters are available.

**DOSING CAPACITY**

Max. 30 - 60 cycles / min / position, depending on product and dosing volume.

**DOSING POSITIONS**

1- 2, performance is dosing positions x cycles.

**DOSING PRINCIPLE**

Volumetric + vacuum system.

**VACUUM SYSTEM**

High level food hygiene, incl. liquid separator.

**VOLUME ADJUSTMENT**

Hand wheel or servo driven (touchscreen).

**CONTROL UNIT**

SPS S7 and control panel (touchscreen).

**CONTROL UNIT OPTION**

Connection to higher level line controls, tendency control via external check weigher incl. servo-driven volume setting.

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**ACCESSORIES**

**Sauce recirculation system**

To reduce product loss caused by the vacuum system (coated products).

**Vertical moving mask system**

For improved filling / spreading / positioning of the product in the packs.

**Bridge breaker**

For equal product spreading in the hopper.

**Mobile hopper**

For quick product changes and cleaning.

**Level sensor**

In the hopper.

**Motor driven height adjustment**

For adapting the machine to different conveyor heights.

**Distribution system**

To distribute the dosed product in multiple rows.

**Parts and tool cart**

For cleaning and storage of the dismantled parts.

**Transport**

Systems for trays, jars, cans etc.