



PROCESSED CHEESE DOSING UNITS SOLUTIONS **FOR DCP 0600**

Choose a reliable partner that has been shaping the market for more than 115 years.





DCP 0600

Processed Cheese/Conditioning Machine

This wrapping machine for processed cheese portions offers 3 different options for dosing

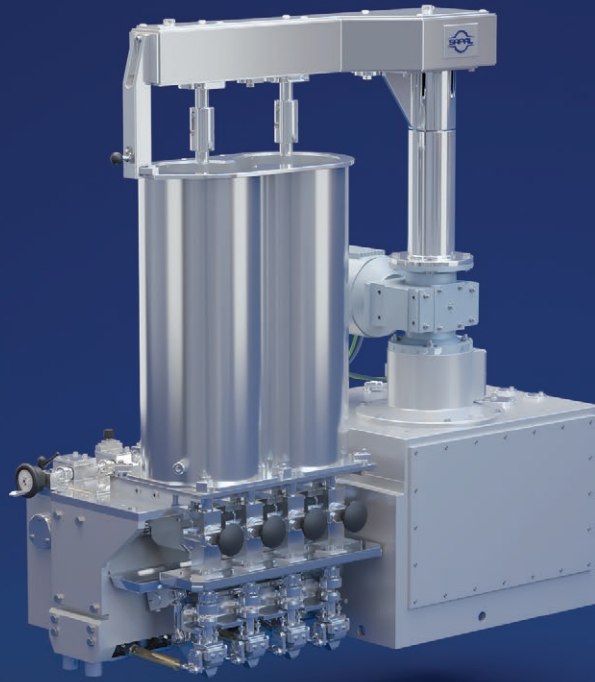
- **MLD** Mechanical
- **MLDM** Motorized Mechanical
- **MLM** Mechatronic

From robust to high-performance, one of the 3 variants will fit your specific needs and requirements of speed, accuracy, automatic regulation, configurability, clean-in-place (CIP), and cheese characteristics.

All options use volumetric dosing technology by pistons and ensure continuous dosing range from 10cm³ to 40cm³ (depending on product's density).

3 REASONS TO PURCHASE A NEW DOSING UNIT

- To replace your existing Dosing Unit by a new one.
- To have a spare one, so you can do the cleaning and maintenance operations at hidden times.
- To take the opportunity to upgrade your production with a more efficient variant.



MLD

Mechanical Dosing Unit

The Mechanical Dosing Unit, allowing a production of 500 portions/min, is a robust and cost-attractive solution for efficient cheese dosing on DCP 0600. Mechanically driven by the main motor of the DCP 0600, the pistons deliver precise cheese doses even in hard cheese conditions.

The Mechanical Dosing Unit features a hopper of 2 x 27.5 liters (other dimensions upon request), motorized agitator with or without scraper, and 4 dosing pistons delivering up to 500 portions/minute.

BENEFITS

- Up to 500 portions/min
- Cost efficient
- Robust mechanical Cam-based system
- Proven technology for viscous recipe
- Mechanically driven by DCP0600 machine
- Easy weight adjustment
- Different dosing nozzle options according to product characteristics



MLDM

Motorized Mechanical Dosing Unit

The Motorized Mechanical Dosing Unit features all the advantages of the mechanical dosing unit, with the additional benefit of being driven by its own servo-motor.

This independent motorization extends the speed capability by 8% to reach up to 540 portions/min and reduces the load and the transmission effort of the DCP machine for smoother operation (higher speed and less wear).

The Motorized Mechanical Dosing Unit includes its own integrated electrical cabinet.

The standard version equipped for manual weight setting can be upgraded and motorized for automatic weight adjustment and control (through optional checkweigher).

BENEFITS

- Up to 540 portions/min
- Smoother operation of the DCP and reduced wear
- Optional automatic weight adjustment and control
- Robust mechanical Cam-based system
- Proven technology for viscous recipe
- Different dosing nozzle options according to product characteristics

For specific inquiries please ask for additional information or speak directly to a sales representative.



MLM

Mechatronic Dosing Unit

The Mechatronic Dosing Unit is a high-precision automated machine for high performance and full flexibility delivering up to 540 portions/min.

It features a 70 liters (other dimensions upon request) double-walled hopper with motorized agitator with or without scraper.

The duplicated pistons (2 x 4) system doubles the dosing time, offering a higher dosing accuracy (Standard deviation = 0.15% of portion's weight).

The machine has an integrated electrical cabinet and a dedicated HMI to access all dosing parameters. The weight is directly set through the HMI and can be automatically regulated through an optional checkweigher.

Each function of the unit is independently servo-driven, allowing flexible and precise timing control, for optimum dosing of cheese with programmable recipes. A configurable suck-back phase enables clean thread-cutting.

The Mechatronic Dosing Unit is fully made of stainless steel for more durability and higher food compliance.

This system is also suitable for clean-in-place (CIP) to be fully compliant with hygiene standards.

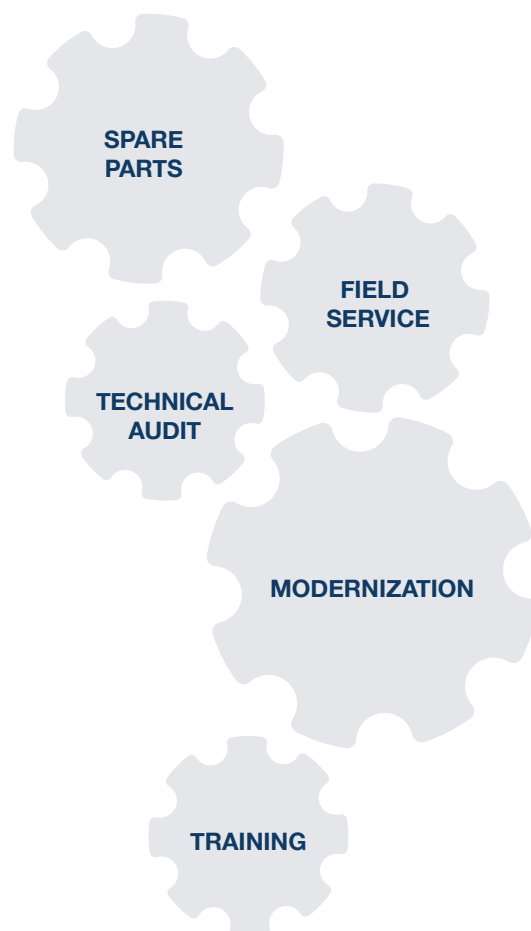
BENEFITS

- Up to 540 portions/min
- High dosing accuracy
- High flexibility in terms of recipes
- HMI offering easy weight adjustment and programmable recipes
- Configurable suck-back for thread cutting
- Optional automatic weight control
- Stainless steel
- CIP capable



CUSTOMER SERVICE

Our comprehensive portfolio of services tailored to your specific needs includes Modernization, Spare Parts, Field Service, Technical Audit and Training for your employees. Everything has been designed for a single purpose: to assist you in achieving maximum output and minimum downtime for your Sapal packaging machines. Additionally, as an economic alternative for your investment, we can fully refurbish your equipment and give it a brand-new start.



SAPAL SA

Av. du Tir-Fédéral 44 - 1024 Ecublens - SWITZERLAND - Phone +41 (0)21 633 53 00 - Fax +41 (0)21 633 52 11 - info@sapal.ch - www.sapal.ch