

HOT-FILL DOS 3

Bag packing machine
with load cell and pulse
rate monitor for weighing
of product





JOM - Food & Kitchen Machinery

HOT-FILL DOS 3



Fully automated HOT-FILL with automatic bag-packing unit and CIP system.

Our fully automated HOT-FILL DOS 3 ensures the responsible and efficient dispensing of food products into bags.

Dispensing hot food products is normally associated with a number of health and safety risks. These risks are minimized with a fully automated dispensing system. The controls make sure that the operator avoids any direct contact with the 90°C hot product. The automatic bag-packing unit seals the bags once they are filled. Furthermore the need for lifting products over long distances is reduced since the ready packaged dishes are transported from the filling station to the operator via a small conveyer belt. This prevents inappropriate working positions.

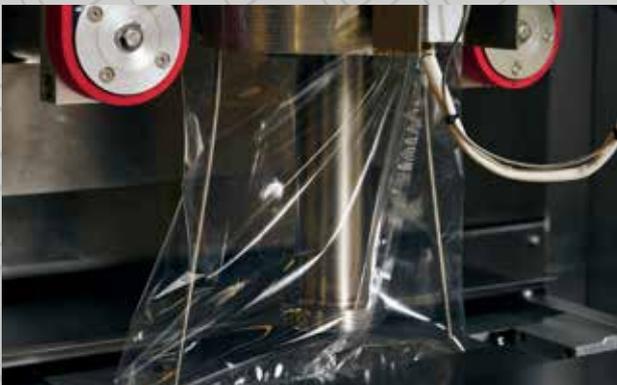
Perfect portions

HOT-FILL DOS 3 ensures uniform portions. The quantity is controlled via the touch- screen display. The display also controls how quickly the product is to be dispensed allowing for flexibility in the workflow.

The fully automated HOT-FILL DOS 3 sucks the product directly from the kettle and is fitted with a temperature alarm consistently ensuring the correct temperature of the product.

HOT-FILL DOS 3 ensures a responsible and efficient dispensing

Packing applications	Receiving, dispensing and packing product portions in bags produced from foil on a roll
Products	Soup, mashed products and sauces at temperatures of 90°C
Bag size	Adjustable within unit specifications. As standard, the unit is designed to produce bags for hot products. Maximum bag width from 180 - 380 mm. The bag length is determined by the volume of sauce to be packed.
Volume	Bags containing 0.5 to 5 litres
Capacity	About 6-8 units per minute
Bag type	Cushion-shaped bags
Filling accuracy	By 3 kg: +/- 2%



Main features:

- Produced in stainless steel designed for easy cleaning
- Dispenses mashed potatoes, soups, sauces etc.
- Dispenses directly from the kettle into Hot-Fill bags
- Fully automated cleaning system
- Touch-screen display
- Temperature alarm with data logging. Built-in USB data logging for logging time and temperature for self monitoring
- 1 kg to 4 kg HOT-FILL bags



The process step by step:

- ◆ The suction tube is fitted to the kettle
- ◆ The desired quantity per bag is entered on the touch-screen display
- ◆ Press Go
- ◆ The bags are produced automatically by the bag-packing unit which is fed from a roll of plastic foil fitted on the Hot-Fill
- ◆ **HOT-FILL DOS 3** sucks the product from the kettle filling the desired quantity into the bags
- ◆ When the batch is completed the CIP system is fitted by mounting the CIP tube to the bag machine
- ◆ The CIP system cleans all internal parts like tubes, pipes, valves and pump
- ◆ The fully automated cleaning system applies detergent and disinfectant automatically.

HOT-FILL DOS 3

Fully automated HOT-FILL and CIP system with automatic bag-packing unit

TECHNICAL SPECIFICATIONS:

BAG-PACKING UNIT BX600

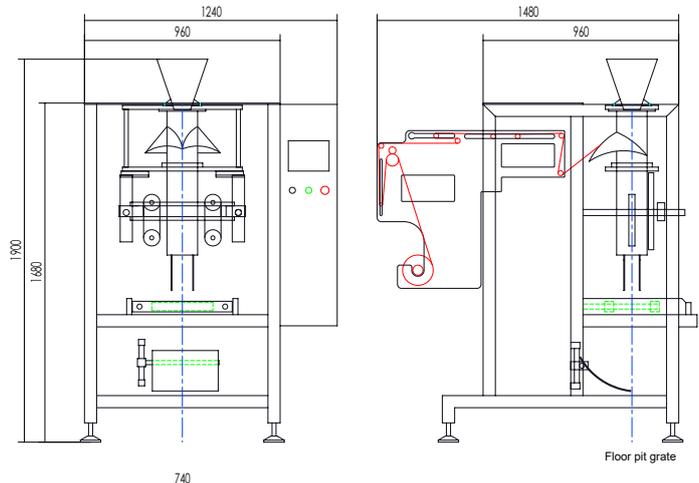
Item No: 5200

Power supply: 16 A fuse, 3Ph+N+PE 400 V 50 Hz
Residual Current Device Type B (for frequency converter)

Air supply: 7 bar, 400 l per min.

Drain: 110 mm in diameter

Weight: 585 kg



The hot-fill DOS3 sewer 500x500mm is placed under the filling valve

TECHNICAL SPECIFICATIONS:

HOT-FILL/CIP FOR BAG-PACKING UNIT

Item No: 5200

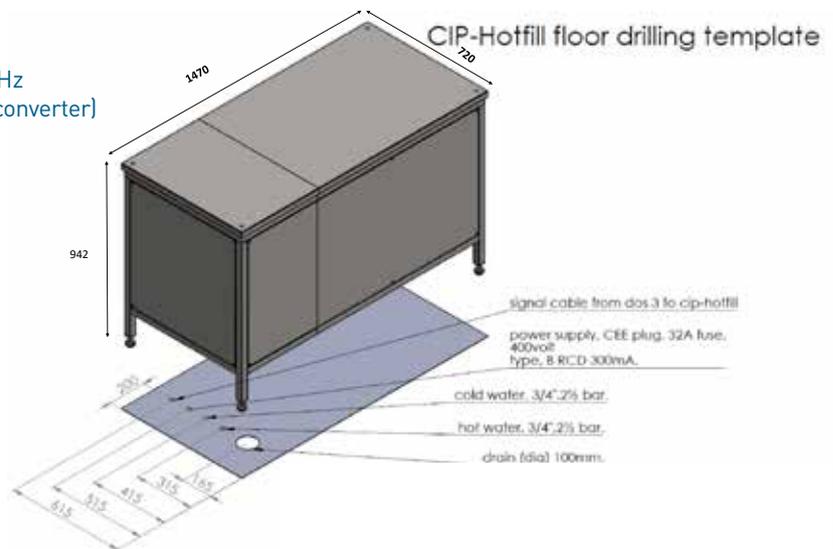
Power supply: 32 A fuse, 3Ph+N+PE 400 V 50Hz
Residual Current Device Type B (for frequency converter)

Cold water: 3/4", 2½ bar

Hot water: 3/4", 2½ bar

Drain: 110 mm in diameter

Weight: 250 kg



All technical control functions are centrally located on the front panel of the machine

- Product zones in stainless steel
- Operator-friendly touch panel (Siemens) in Danish and English
- Construction with well-known standard components