

# DF400 DOSER

GRATED CHEESE DOSER



rev. 0034.2306.30

■ DF 400 Doser

- Ideal for use in the production of ready meals, even on high-capacity lines.
- Suitable for dosing grated hard cheeses such as Parmigiano-Reggiano and Grana Padano
- Parts in contact with the cheese made from non-stick material
- Quick, tool-free disassembly of all parts so cleaning couldn't be easier
- Recipes can be called up and controlled from the Operator Panel.

# DF400 DOSER

**Unit specifically designed for dosing hard cheeses** such as Parmigiano-Reggiano and Grana Padano, particularly suitable for high-capacity lines. The support structure is fitted either with swivel castors, so it is easy to move and position under the trays conveyor, or a fixing plate so it can be installed directly on the side of the production line.

Operation: the grated cheese is transferred from the top hopper to the lower hopper by means of a vibrating plate. A conveyor then transports the product through the discharge hopper which is suitably positioned over the transiting trays.

## Main technical features:

- Rapid system for interchanging the discharge hopper for tray size changeovers
- Max production capacity: 50 doses/min
- Construction materials: AISI 304 (AISI 316 on request) and/or other parts in food-safe materials
- Inner part of the hopper made from non-stick material
- Tray presence photocell
- Tubular sections welded at 45° (diamond shape) to promote washing water run-off for improved sanitization
- Recipes set and called up from the touch screen
- On-line dosing correction can be performed via remote control.



Parmigiano Reggiano



Grated cheese on pasta



*Hot news for our ready-to-eat lines: thanks to our recent **collaboration with the BS company from Parma**, we have been able to create **innovative and creative solutions (ready-to-eat lines)** for preparing ready-to-eat lasagna and cannelloni. For over 30 years BS has been working with expertise and reliability in the most important ready meals, fast foods, ice-cream and confectionary markets. These are added value products designed to help you make profits and we are here to offer you the best personalized solution and best ready-to-eat lines.*



■ Parmigiano Reggiano



■ Grated cheese on pasta

# DF400 DOSER



■ Detail of the grated cheese doser

DF 400 Cheese doser	
Product	Grated cheese (Parmigiano Reggiano)
Performance (doses/min)	50
Construction material	Aisi 304
Hopper material	Non stick
PLC with touch Screen	Yes



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