

# DM100 DOSER

LOBE DOSER FOR SAUCES, PASTA SAUCES AND BUTTER



■ DM 100 Doser



rev. 0035.1812.53

- Ideal for use in the production of ready meals, even on high-capacity production lines
- Doses ragù, béchamel sauce, mayonnaise, pesto, sauces and butter.
- For hot and cold product dosing
- Quick, tool-free disassembly of all parts so cleaning couldn't be easier
- Recipes can be called up and controlled from the Operator Panel.

# DM100 DOSER

**Lobe dosing unit ideal for handling ragù, béchamel sauce, mayonnaise, pesto and sauces** containing pieces measuring up to a maximum of 10 x 10 mm.

**Possibility to dose hot products such as butter** (model variation DB 100) thanks to the use of a loading hopper fitted with a heating system which reaches temperatures of up to 80 °C and a stirrer for liquid products. Furthermore it is equipped with a level sensor to guarantee automatic and continuous operation.

**Not suitable for dosing Olivier or "capricciosa" salad.** System designed to guarantee maximum precision and repeatability in dosing, also thanks to the use of brushless motors for the pump and different types of nozzles specially designed and made to handle the most varied range of products. The dosers can be positioned in different directions. The unit comes complete with a series of dosing nozzles and can be installed on tray conveyors or be trolley-mounted.



Tomato sauce



Sauce

## Main technical features:

- Production capacity: 100-110 doses/minute, each weighing approximately 30 - 40 grams.
- Construction materials: AISI 304 (AISI 316 on request) and/or other parts in food-safe materials
- Hopper heating system on request (standard on the DB 100 series))
- Product presence sensor in hopper
- Tubular sections welded at 45° (diamond shape) to promote washing water run-off for improved sanitization
- On-line dosing correction can be performed via remote control
- Can be sanitized by CIP (with certain types of nozzle only).
- Possibility to install up to 4 lobe dosers on the same unit, each controlled separately
- Quick, tool-free disassembly of all parts
- Recipes set and called up from the PLC touch-screen



*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.*

# DM100 DOSER



■ Tomatoes



■ Vegetables



■ Sauce



■ Ragout

DM 100 doser	
Products	Ragù, béchamel sauce, dressing, pesto, etc.
Performance (doses/min)	100 - 110 (30 - 40 g)
Max particle size	10 x 10 mm
Hot dosing*	Yes
PLC with touch screen	Yes

\* on request



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