

VP300 DOSER

PISTON DOSER FOR SAUCES, PASTA SAUCES AND
OTHER DENSE PRODUCTS



■ VP 300 Doser



rev. 0037.1808.33

- Ideal for ready meal lines
- Doses sauces, pasta sauces, dense products and relishes containing pieces (Olivier salad, “capricciosa” salad) etc.
- For hot and cold fill
- Quick, tool-free disassembly of all parts so cleaning couldn't be easier
- Recipes can be called up and controlled from the Operator Panel

VP300 DOSER

Piston dosing unit for dense products and relishes with pieces, specifically designed to guarantee maximum performance and repeatability of doses.

Designed to dose both hot and cold products, the loading hopper can be fitted with a heating system to reach temperatures of up to 80°C. The fully pneumatic unit guarantees maximum precision and repeatability of doses also thanks to the use of different types of nozzles specially designed and made to handle the most varied range of products.

Adjustment of the dosing volume is carried out by turning a handwheel.

The unit comes with a series of dosing nozzles and can be installed on tray conveyors or be trolley-mounted.



Examples of different sauces

Main technical features:

- Production capacity: 25-30 doses/minute, each weighing approximately 10 - 250 grams
- Construction materials: AISI 304 (AISI 316 on request) and/or other parts in food-safe materials
- Tubular sections welded at 45° (diamond shape) to promote washing water run-off for improved sanitization
- The support structure is fitted either directly to the side of the tray conveyor or on swivel castors, so that it can easily be moved under the production line's conveyor or near the thermoformers
- Hopper heating system (on request)
- Product presence sensor in hopper
- Volumetric adjustment of the quantity of product to be dosed using a handwheel or (on request) controlled by a brushless motor
- Possibility to install up to 4 piston 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



Russian salad



*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.*



■ Russian salad



■ Ragout

VP300 DOSER



■ Sauce



■ Tomato sauce



■ Vegetables

VP 300 doser	
Products	Dressings, sauces containing pieces, Olivier salad
Performance (doses/min)	25 - 30 (10-250 g)
Max particle size	Variable
Hot dosing*	Yes*
PLC with touch screen	Yes

* on request



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