



85-10 DOSING VALVE

DOSING VALVE FOR THE PRODUCTION OF SKINLESS SAUSAGE SPECIALITIES, SOUP INSERTS AND FILLINGS



Skinless sausage specialities, soup inserts, fillings

The 85-10 dosing valve is a compact auxiliary device for the Handtmann vacuum filler for the automated production of skinless sausage specialities, soup inserts and fillings. With a production capacity of up to 150 portions per minute, it can be used both in the butcher's trade with lower production volumes and in medium-scale operations with several tonnes of daily production. Thanks to the extremely gentle and clean dosing, consistently uniform portion sizes can be portioned directly into boilers, containers or onto conveyor belts. Thus, a flawless and uniform product image is always guaranteed.

YOUR ADVANTAGES

- Optimum artisan product quality through the gentle and clean separation of the product flow into individual products
- High economic efficiency due to efficient and automated production with a production output of up to 150 portions per minute
- High flexibility for product diversity through simple and quick exchange of adapters in the size range 11 to 42 mm
- Accurate-to-the-gram portions thanks to precise portioning with the Handtmann vacuum filler
- Highest level of safety in operation due to intrinsically safe design
- Continuous production process through operator-friendly handling and simple, tool-free assembly and disassembly
- Excellent hygienic production conditions due to hygienic design and easy cleaning

AUTOMATED PRODUCTION OF SKINLESS SAUSAGE SPECIALITIES, SOUP INSERTS AND FILLINGS

Achieving best-quality craftsmanship simply and reliably

The Handtmann DV 85-10 dosing valve offers automated and economical production of skinless sausage specialities for the butcher's trade. It ensures the gentle, clean and consistent separation of the product flow coming from the Handtmann vacuum filler. The result is a first-class product of best artisan quality.

Economical solution for butcher's shops and canteen kitchens

The semi-automated function of the DV 85-10 dosing valve enables a consistently high production output of up to 150 portions per minute with accurate-to-the-gram portion weights. In addition, low acquisition costs ensure a quick return on investment for the auxiliary device and increase the profitability of butcher's shops, catering businesses and canteen kitchens.

Operator-friendly handling

The dosing valve features a light and compact design and can be easily mounted on or removed from the vacuum filler. The handling is designed to be operator-friendly and cleaning is easy to perform for the best hygienic production.



BASIC EQUIPMENT:

- Variants:
 - DV 85-10 dosing valve - version with internal pneumatics
 - DV 85-10 dosing valve - version with EV 718 external pneumatics

Version for boiler application:

- Dosing valve
- Boom, pivoting
- Filling hose, one-piece
- 1 adapter for different calibre inner diameters
- Safety valve, 25 bar
- Pipe bend, 60°

Version without boom:

- Dosing valve
- Pipe bend, diameter 60 mm
- VF adapter, 60 mm
- 1 adapter for different calibre inner diameters

OPTIONS:

- Different adapters for calibre inner diameters 11 to 42 mm

PRODUCT EXAMPLES:

- Skinless sausage products
 - Skinless fried sausages
 - Bavarian Weisswurst-type sausages like Wollwürste,
 - Geschlagene, Geschwollene
 - Berlin-type curry sausages
- Soup inserts such as sausage meat dumplings
- Fillings for cabbage rolls or dough pockets



Version for boiler application



Version without boom

TECHNICAL DATA:

Category	Performance data
Calibre	11 to 42 mm
Dosing capacity	up to 150 portions per minute
Control	Central control via Handtmann vacuum filler