

# DOSING MACHINE FOR DOUGHS AND MIXER - DAS

MACHINE FOR DOSING CUPCAKES, CUSTARDS AND OTHER BAKED GOODS, DAIRY PRODUCTS AND PRECOOKED FOODS



**FORMEX**  
CREATING SOLUTIONS TO DOSE YOUR PRODUCT

## GENERAL CHARACTERISTICS

- ✓ The Formex Automatic Doser Machine is suitable **for making muffins, cakes and sponge cakes**, as well as **other products with soft or semi-soft dough**, in an automatic, fast and comfortable way.
- ✓ The **volumetric dosing** is **precise** and guarantees the **same amount in all nozzles**. Homogeneous product.
- ✓ Flexible and expandable.
- ✓ Quick and easy change of the different accessories for **multi-product work**.
- ✓ Made of AISI304 stainless steel and materials suitable for the processing of food products.
- ✓ For semi-automatic productions and/or those with a higher degree of automation since the machine can be attached to a conveyor belt or production line.
- ✓ **HMI PANEL FOR INTELLIGENT PRODUCTION MANAGEMENT:** controls all machine functions: programming, production and cleaning.



“Volumetric dosing machine that guarantees the same amount of product at each nozzle.”

“Volume and dosing speed are independent and adjustable.”

“The dosing system does not punish the dough and allows us to work with a wide range of products.”

## WHAT PRODUCT COULD YOU MADE WITH THIS MACHINE?

BAKED-GOODS: CUPCAKES · SPONGE CAKES · DONUTS · MARBLE CAKE · LARD SHORTBREAD · BRIOCHE · PANCAKE



DAIRY, DESSERT AND PRECOOKED: YOGHURTS · CUSTARDS · MOUSSES · SAUCES · SHAKES · CREAMS · MAYONNAISE



# DOSING NOZZLES

A WIDE VARIETY OF OUTLETS ALLOWS FOR THE DOSING OF BATTERS WITH DIFFERENT PROPERTIES

Adjustable nozzles | With a variable centre | Higher caliber pistons | Anti-drip nozzles | Double outlet



Nozzles with shower adapter to distribute the dose according to the shape of the doughnut.



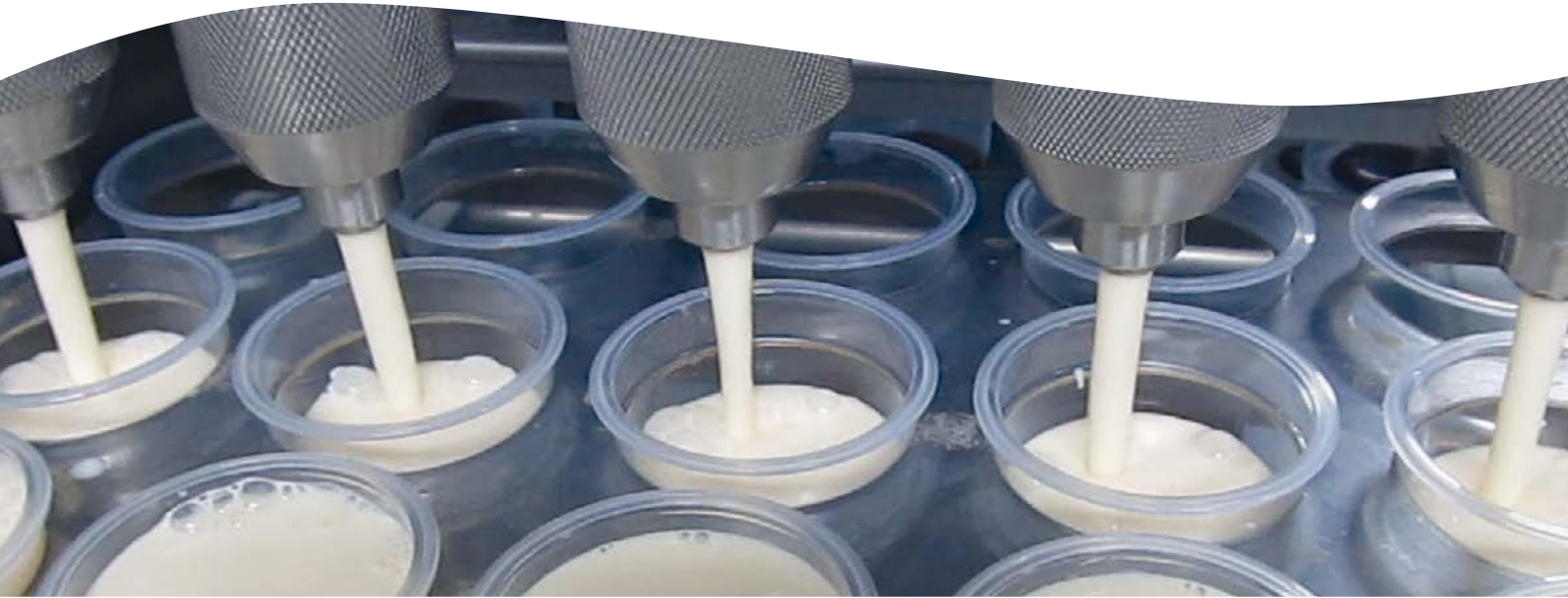
Nozzles with shower-shaped adapter to spread the tomato sauce all over the pizza base. Larger calibre piston.



Standard nozzle.



Off-centre nozzles.



## TRAYS, MOULDS AND CONVEYOR BELT

In addition to the standard tray width configuration, other tray sizes can be manufactured. The conveyor belt can be adapted to flat trays, paper trays or different conveyor systems and different types of moulds. A tray loader can also be added.



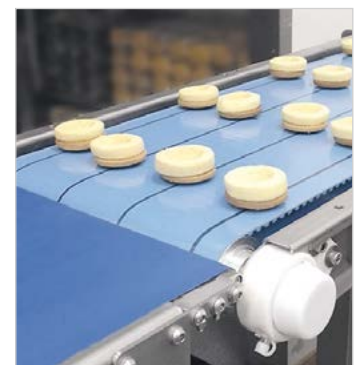
Model with folding conveyor belt to optimize storage.



Conveyor belt with system to place trays of different sizes.



Flat conveyor belt.



Conveyor belt with silk-screen printing for proper product placement.



## HOPPER

The standard hopper can be exchanged for one with a larger capacity, it can be heated to work with products such as chocolate, and it is even possible to add another hopper to work with two flavours of fillings.

- Option of using hoppers with different capacities.
- The heads can be interchanged with different configurations in terms
- Removable, facilitates cleaning.



Tank split in 2 for two-colour doughs.



Tank with mixing agitator for very dense doughs that require the product to be continuously in motion.



Heated urn to keep the product in optimal working conditions.



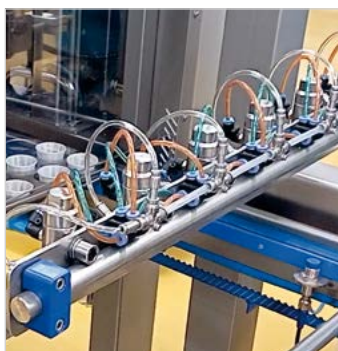
## ACCESSORIES

STREAMLINE YOUR PROCESSES WITH ADD-ONS SUCH AS THE TRAY LOADER OR TOPPING UNITS



### TRAY LOADER

- Fixed or removable models to work with different moulds or trays.
- Adaptor to work with different tray sizes.



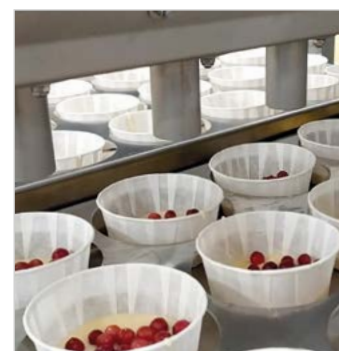
### SPRAY UNITS

- Oil sprayed on the empty trays prior to dosing to make it easier to remove the moulds.
- Gelatin sprayed on croissants, after injection and prior to dosing the toppings.
- Alcohol sprayed on muffins prior to packaging for better conservation.
- Spraying of syrups or aromas.



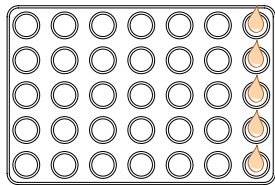
### TOPPING APPLICATION

- Units for applying decorations such as chocolate chips, sugar, peanuts, hazelnuts, almonds and ground toppings, onto the product that has already been dosed. Fixed or removable models.
- **Belt topping doser**, homogeneous amount of topping throughout the product.
- **Ground topping**, simple and cost-effective solution for dosing chocolate shavings, pieces of nuts, almonds, etc.



## PRODUCTION

The maximum speed of the machine is 2.9 seconds per cycle -value variable according to the quantity of doses and type of dough, (see technical data sheet). This production is **calculated to make 35 gr. muffins.**



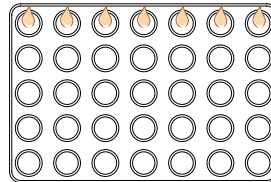
**40x60cm**

TRAYS  
35 inlays

**5** dosing  
nozzles

**6.205**  
units/hour

**175**  
trays/hour



**60x40cm**

TRAYS  
35 inlays

**7** dosing  
nozzles

**8.687**  
units/hour

**248**  
trays/hour

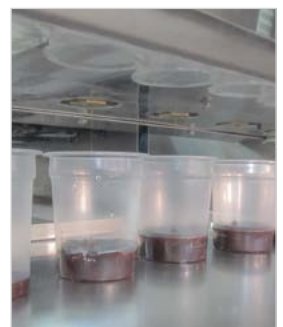


## DOSER MACHINE INTEGRATED INTO A PRODUCTION LINE = HIGHER DEGREE OF AUTOMATION

These lines consist of a series of modules ready to flexibly meet your production requirements.

### WORKING LINE TO MAKE CUSTARD

Composed of a tray loader, cup depositor, caramel dispenser, cooling zone, custard dispenser and lid thermo-sealing. The product is ready for subsequent packaging and cooling.

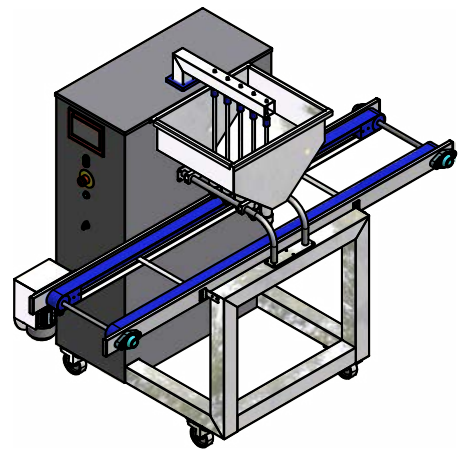
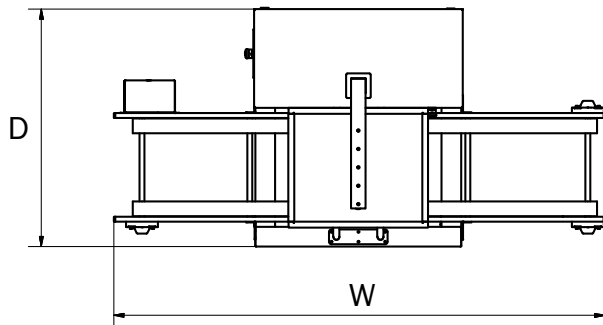
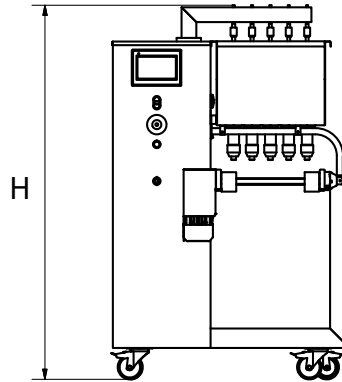
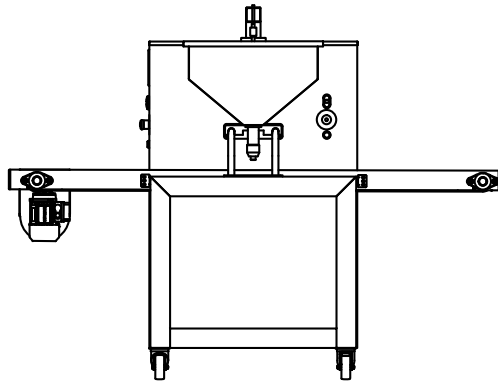


# TECHNICAL DATA SHEET

DOSING SYSTEM		DAS - (with servo motor)			DA - (pneumatic)	
Dose change regulation		Electronic by display (very accurate)			Mechanical with wheel (manual adjustment)	
Control of the dosing parameters by touch screen		Yes			No	
Loading speed control		Electronic by display (very accurate)			Pneumatic (not changeable)	
Unloading speed control		Electronic by display (very accurate)			Pneumatic (not changeable)	
Re-dosing in the same mould		Yes			Yes	
Drop aspiration		Yes, by display			No	
MODELS		40 / 40XL	45 / 45XL	60 / 60XL	65 / 65XL	80 / 80XL
DA - DAS	Tray width (cm)	40	45	60	65	80
	Maximum speed (seconds/cycle)	2,9 (variable value according to the amount of product to be dosed and type of dough)				
	No. of dosing nozzles	4-5	4-5	6-7	6-7	8-10
	Dosing regulation (c.c.)	from 5 to 60				
	Dosing regulation (c.c.) XL models	from 5 to 115				
	Hopper capacity (L)	60	65	75	80	90
	Weight (Kg)	160	170	200	210	240
DA	Measurements WxDxH (cm)	201 x 85 x 154 /194	201 x 90 x 154 /194	201 x 107 x 154 /194	201 x 112 x 154 /194	201 x 127 x 154 / 194
	Dose operation	motor	motor	pneumatic	pneumatic	pneumatic
	Power consumption (Kw)	1		0,75		
	Voltage	220 V				
	Motorization (Kw)	1 of 0,18 + 1 of 0,37				1 of 0,18 + 1 of 2,5
DAS	Power consumption (Kw)	2				
	Voltage	220 V				
	Motorization (Kw)	1 motor of 0,18 + Servo				
	Measurements WxDxH (cm)	201x94x154/194	201x99x154/194	201x114x154/194	201x119x154/194	201x134x154/194

Due to constant technological development, the characteristics of our products may be altered without prior notice.





## HMI PANEL FOR INTELLIGENT PRODUCTION MANAGEMENT

- **Recipe programming** (create, rename, delete, duplicate).
- Management with multi-users and passwords with different access levels according to rank.
- **Number of rows per tray and distance between products.**
- Trays are moved forward, being positioned for filling and exiting upon completion.
- Option to create **dosing patterns** to adjust them to the different trays.
- **Electronic control of tray presence**, when the tray reaches the end of the conveyor belt the machine stops until the tray is removed.
- **Single-dosing function** for weight adjustment.
- **Multi-dosing function**: dosing is repeated in the same position on the tray.
- **Independent conveyor function.**
- **Anti-drip control.**
- **Self-cleaning function.**
- List of alarms that occurred on the machine.
- Control of activated automated inputs and outputs.



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