



## DV 85-1 DOSING VALVE

FLEXIBLE DOSING OF PRODUCTS  
FROM FLUID TO PASTY



Products from fluid to pasty and chunky inserts: meat and sausage products, delicatessen, bakery and confectionery products, vegetarian/vegan products, dairy products, sweets, fish, pet food and more.

In combination with a Handtmann vacuum filler, the DV 85-1 dosing valve is suitable for accurate-to-the-gram dosing of different products. The flexible handling of the dosing valve allows clean dosing into different types of containers, such as tubs, jars, trays and thermo-forming packagings or dosing of toppings. The ability to dose with up to 90 degrees Celsius offers considerable advantages, especially in the gastronomy and food service sector.

### YOUR ADVANTAGES

- Excellent versatility thanks to the option of choosing from two outlet variants for pasty and fluid products
- Optimal handling thanks to running wheels, split hose and ergonomic design of the handle
- Significant cost reduction due to accurate-to-the-gram portioning of all products
- Flexible dosing solution for a wide variety of container formats
- First-class, appetising product quality thanks to a gentle portioning and dosing principle
- Excellent hygiene conditions and safe working at all times and with all versions

### FLEXIBLE MANUAL DOSING

#### **Dosing various product masses and product shapes**

Dosing and separating of different product masses from fluid to pasty as well as products with chunky inserts. Hot fillings up to 90 degrees Celsius and various outlet variants further expand the scope for product and production. Portion sizes of 5 to 200,000 g can be optimally dosed. The easy-to-control ejection speed directly on the dosing valve ensures excellent and appealing product presentation at all times.

#### **Accurate-to-the-gram and gentle dosing**

Permanent portioning accuracy to the gram for all products is guaranteed by the precise feed system of the Handtmann vacuum filler. This gentle feed principle with optimum product protection produces a reproducible, first-class product appearance and quality.

#### **Safe, ergonomic and hygienic dosing**

The simple operation and ergonomic design of the dosing valve with individually adjustable working height ensures fatigue-free working. It is also the only manually operated dosing valve on the market that can guarantee CE-compliant, safe working at all times – with or without the use of round or star-shaped nozzles. The dosing valve also ensures hygienic safety thanks to its full design in stainless steel and detectable plastic.



## PERFORMANCE DATA

- Filling product temperature up to 90 °C
- Outlet diameter with ejection pistons 22 mm
- Outlet diameter with stamp 8 mm
- Filling pressure up to 25 bar
- Portion size 3 to 1,000 g
- Round nozzles with dia. 4, 6, 8, 10, 12, 14 mm
- Star-shaped nozzles with dia. 4, 6, 8, 10, 12, 14 mm

## PRODUCT EXAMPLES

- Dips and spreads
- Soups and sauces
- Delicatessen salads
- Desserts
- Toppings
- Batters and short pastry
- Pasty pet food products

