



***Hermetic, modular and expandable units for automatic dosing of micro and small ingredients in powder and granulated form for recipes. The DMM-PRO series are ideal for companies that produce over 10 batches/hour.***



**Microingredients Dosing Unit**

**DMM-PRO Series**

## The benefits of our solutions



### CONSTANT UPDATING

Over 30 years of experience encourage us to continue evolving. We are committed to highly qualified human capital and continuous training.



### PIONEERING SYSTEMS

We are passionate about technology. Applying a 4.0 factory vision in an IOT and BIG Data environment to achieve the most intelligent and competitive systems.



### COST REDUCTION

We strive to make your life easier. Optimizing production processes to same expenses and increase competitiveness. Always working in a personalised manner. Each case is a world in itself.

## Our values



### PROXIMITY AND EMPATHY

Understanding the clients' needs and concerns enables us to develop the best project for their needs.



### PASSION AND ENGAGEMENT

We enjoy the challenges posed by each project and are committed to offer the best solution.



### CREATIVITY AND INNOVATION

We imagine, create and develop the most innovative solutions because this is our passion.

## Exporting all over the world



## Advantages

### 1. Increased productivity

Automating a manual process that involves dosing of up to 10 ingredients, speeds up the process and enables workers to do other tasks. Additionally, the centralised weighing system enables rapid dosing of the complete recipe. Moreover, this centralised system significantly reduces the total time of the process, increasing the number of weighings per hour.

### 3. Automation of recipes

The POWDER DS micro ingredient dosing unit enables you to record, with restricted access, up to 999 different recipes and the dosing cycles in its automated management system. Using the touch-screen, the operator can manage the recipe to be used. It is also possible to control history, traceability, alarms and it has a remote control system and connection to a computer.

### 2. Modular and compact design

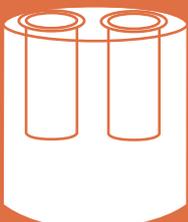
The modular design of the DMM allows it to be adapted to the client's needs, both in the number of ingredients to dose (2 - 10) as well as the type of extraction of the recipe and the system for filling the tanks. Its design also allows easy dismantling for cleaning and maintenance. Being compact and mobile helps for storage and transport in the plant where it is located.

### 4. Improved quality

The dosing precision of the DMM, up to  $\leq 2$  gr per ingredient, implies improved quality in the final product as well as savings in the management of ingredients, as dosing errors are avoided.



## Loading options



Automatic pneumatic loading



Manual pneumatic loading



Manual loading

## Operation

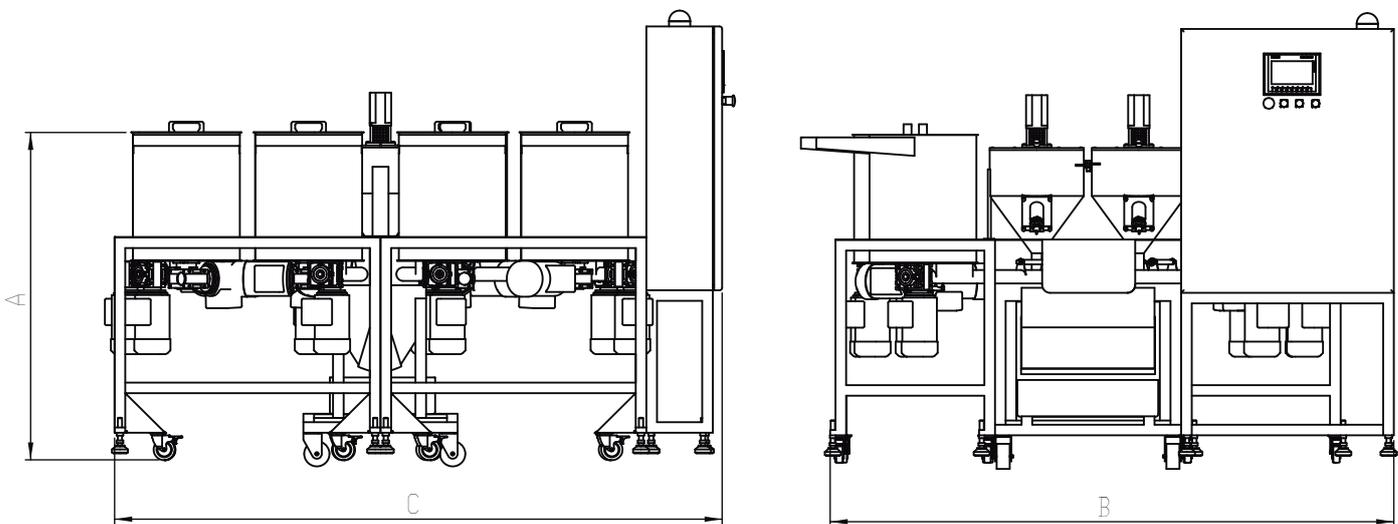
The tanks can be loaded manually, due to the small amounts of different ingredients in the recipes or loaded automatically, by a pneumatic system.

The equipment has several tanks (2-10) for storing the ingredients, the dosing system of each tank doses the specified amount in each formula to a central tank with a precision of  $\leq 2$  gr with a weighing system.

Extraction from the tank adapts to the production process requirements thanks to 3 available options:

- In a manually removable box or container
- In a box or container with automatic removal (conveyor belt)
- By pneumatic conveyor to the consumption point

## Technical Specifications



DMM10-PRO standard 10-Microingredients-PRO dosing unit

Model	A	B	C	Hoppers capacity	Precision	Installed elec. power
<b>DMM10-PRO</b>	<b>1200</b>	<b>2000</b>	<b>2400</b>	<b>2 x 10L 8 x 60L</b>	<b><math>\leq 2</math> gr *</b>	<b>7kW</b>

*Dimensions in mm*

*\*per component*

## Outlet options

*Other solutions to consider*



*Manual extraction*



*Pneumatic extraction*



*Belt extraction*

## Formulation

The recipes are protected by different levels of password security and can be entered directly on the screen or via a computer network connection. Traceability and alarms can be easily managed and a remote control system can be incorporated as an option.

## Features

The equipment is designed to produce 10 batches/hour. The standard equipment is expandable up to 10 dosing units. The standard dosing units are 2x10L and 8x60L and can be expanded on demand.

They are equipped with an agitator/mixer to avoid caking. The dosing system is by means of a dosing screw. It can operate in manual and automatic mode.

Standard products that the equipment doses:

- Sugar
- Salt
- Flour
- Milk powder
- Additives
- Preservatives
- Powdered eggs
- Milk proteins
- Stabilisers

It can be loaded in automatic or semi-automatic mode by pneumatic conveying or in manual mode.

The final recipe can be extracted by:

- manual mode with container
- Automatic mode by conveyor belt
- Automatic mode by pneumatic conveying

Materials	
Parts in contact with the product	AISI 316
Other materiales	Aluminium, AISI 314
Gaskets	FDA
Internal finish (standard)	Mirror Polish
External finish (standard)	Matte Polish

### Optional other materials



Synoptic overview of a formula



### User-friendly display

Synoptic dosage of a component





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