



Automation of dosing processes in the bakery, confectionery or pasta industries means increasing productivity and improving the quality of the final product.



Conveying and Dosing of Formulas

TPF 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 efficiency

The use of automated conveying and dosing systems avoids repetitive work with little added value, enabling workers to focus on other tasks in the production process.

2. Cleaning system

The TPF transport and dosing system is easily dismantled to replace the filter, while at the same time incorporating an automated cleaning system based on blowing.

3. Improvements in quality

The high precision of the POWDER DS TPF dosing system enables final product quality to be improved and optimises raw material consumption costs.

4. Automation of recipes

Automation of dosing and recipes preparation processes avoids errors, increases the precision of the recipes and increases productivity and the quality of the final product.



Accessories



Manual pneumatic loading



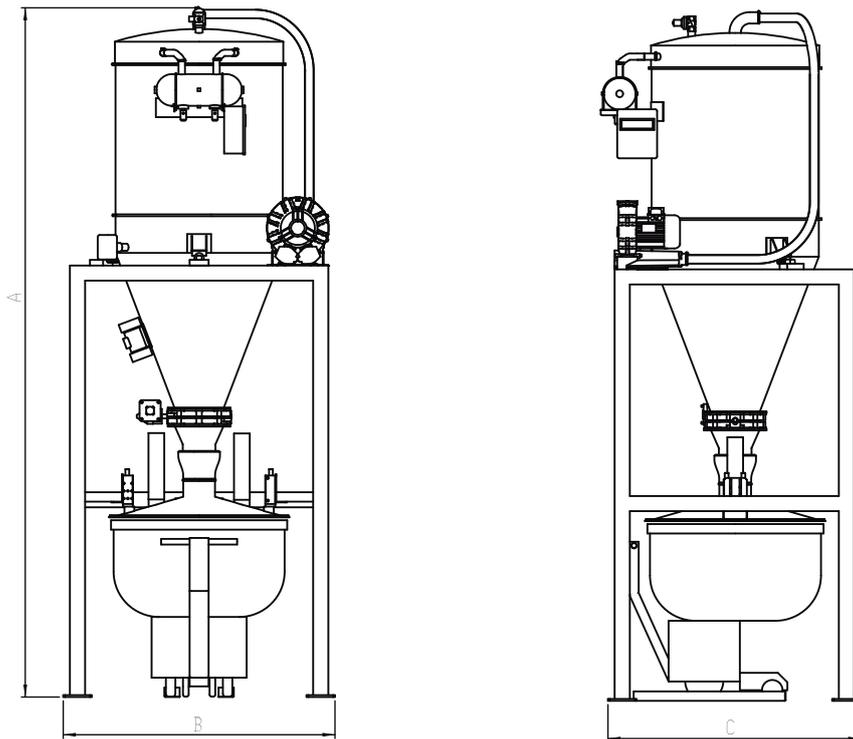
Sieve without a vibrator

Operation

The POWDER DOSING SYSTEMS TPF conveying and dosing system can be used to convey any type of solid from silos or bulk bag dischargers to a dosing hopper. By means of a pneumatic conveying system and a filter, the TPF system loads the ingredients into a hopper for dosing according to the recipe or formula recorded in the control and management system.

All POWDER DS equipment is manufactured with top quality materials and components, certified for food processing (AISI 304 and 316 stainless steel) and the control and management components are made by leading brands.

Technical Specifications



TPF-100L Conveying and dosing of formulas- 100L standard

Model	A	B	C	Hopper capacity	Productivity	Installed elec. power
TPF-100L	3500	1000	1000	50-200L	1000 kg/h	3 kW

Dimensions in mm

Outlet options

Other solutions to consider



Manual

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

Designed, manufactured and finished according to industrial and food standards.

The TPF pneumatic equipment has a cleaning unit, two solenoid valves and an easily adjustable filtering equipment. It also consists of two chambers: the clean area, where the cleaning unit and the two solenoid valves are located, and the powder reception area, where the filtering equipment is located.

The product is conveyed by suction.

Materials	
Parts in contact with the product	AISI 304
Finish of the assembly	Mirror Polish

Optional other materials



User-friendly display

General synopsis of a formula





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