

LEONHARDT

DOSING EQUIPMENT FOR THE FOOD INDUSTRY

Dosing Machines SD

The dynamic SD dosing series by LEONHARDT delivers outstanding portioning capabilities for a wide range of products that cannot be dosed using piston systems. It is specially designed for low-moisture products such as **pasta (penne, fusilli, spaghetti), rice, oven-baked potatoes, legumes, cabbage, carrot, noodles, corn, green beans, quinoa, lentils, peas, and sliced olives**.

Until now, these products could only be placed manually or, in some cases, with high-cost, high-volume equipment (multihead weighers). The SD series machines are robust and durable, German-made, and offer top-class dosing accuracy. They are a benchmark for innovative applications and are used by major industries worldwide.



- High-hygiene, washable design (IP 65)
- Mobile, wheeled configuration for easy movement
- Bottom-up nozzles with protection shields to prevent container contamination
- Synchronization of nozzle movement with conveyor speed (box motion)
- Volume-based dosing using vacuum
- Independent pneumatic operation for each dosing station
- Venturi-type vacuum system with a calibrated dosing chamber (in mm)
- PLC control via Siemens S7 series
- Combined operation through touch screen (with recipe storage) and function switches

Technical Specifications of SD Dosing System

Mechanical speed, cycles/min	30 - 40
Output capacity, doses/min	60 - 70
Dosing range, ml	80 - 680
Number of dosing nozzles	2
Operating temperature range, °C	4 - 90
Hopper volume, L	50
Protection class	IP 65
Power supply, V/Hz	380/50, 3-ph
Air pressure, bar	6

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