

LEONHARDT

DOSING EQUIPMENT FOR THE FOOD INDUSTRY

Dosing Machines TG

The dynamic TG/TGs dosing series by LEONHARDT offers exceptionally high dosing performance for a wide range of products such as **purée, orzo, briam, Bolognese, mushroom sauce, mac & cheese, Russian salad**, while featuring low energy consumption and a small footprint thanks to its compact construction and minimal dimensions. The machines in this series are highly robust and durable, manufactured in Germany according to the highest standards, ensuring maximum dosing accuracy.

Depending on the machine configuration, they are available either with pneumatic operation or optimized servo drive units, enabling automatic or semi-automatic dosing (with optional foot pedal and manual dosing head). The simple operation via functional switches allows easy and precise adjustment of all key dosing parameters, according to the flow behavior of each product. In the case of frequent product changes or variations in density, parameters can be conveniently and quickly re-adjusted. The machines are also characterized by easy disassembly and cleaning.



- Excellent quality machine body construction
- Fully stainless-steel construction with sloped surfaces
- Hygienic design
- IP 65 protection rating for both the machine frame and electrical cabinet
- Mobile configuration (with wheels, brakes, and stabilizing bases) for easy movement
- Volumetric piston dosing
- Electropneumatic piston drive
- Operation controlled via Siemens S7 series PLC
- Simple operation through function switches
- Synchronization capability with a container conveyor and/or compatible packaging machine
- Adjustable dosing piston stroke length via PLC or handwheel (indicator in mm)
- Adjustable dosing speed through valve control

Technical Specifications of TG Dosing Unit	
Mechanical speed, cycles/min	20 - 60
Output, doses/min	20 – 45
Dosing range, ml	10 – 6.600
Dosing nozzles	1 έως 12
Operating temperature range, °C	4 - 90
Hopper volume, l	250
Protection rating	IP 65
Power supply, V/Hz	380/50, 3-ph
Air pressure, bar	6

kapelis
ackaging

Zinonos 11, Koropi I.Z. 19441, Attica, Greece,
T: +30 210 6028770, E: info@kapelis.gr



www.kapelis.en

