DOSOMAT – Always one step ahead.
WALDNER DOSOMAT – the all-rounder

Solutions and features at a glance

Dairy products:
- Yoghurt - inline machines
- Packaging sterilisation
- Yoghurt - rotary machines
- Cream cheese
- Butter, margarine

Meat and pies:
- In plastic cups
- In plastic and aluminium cups
- Delicatessen

Pharmaceuticals and cosmetics

Pouch / Stand-up pouch

End-of-line packaging

Our references

Our product range
of rotary and inline machines:

DOSOMAT 1  Small, compact, powerful in only 1.5 m² of space.
Performance: depending on the cup size and volume
up to 6,000 cups/hour
Standard basic dimensions: 1100 mm x 1200 mm

DOSOMAT 2  Highly flexible all-rounder for every application.
Performance: depending on the cup size and volume
up to 10,000 cups/hour
Standard basic dimensions: 1400 mm x 1400 mm

DOSOMAT 10  Rotary machine for 2 – 8 lanes.
Performance: up to approx. 16,000 cups/hour
Basic dimensions without cabinet: 1850 mm x 1850 mm

DOSOMAT 12  High performance all-rounder for 2 – 12 lanes.
Performance: up to approx. 20,000 cups/hour
Basic dimensions without cabinet: 2100 mm x 2100 mm

DOSOMAT 16  For filling cups and buckets
Performance: up to approx. 20,000 cups/hour
Basic dimensions without cabinet: 2700 mm x 2700 mm

DOSOMAT 20  Inline machine for all purposes.
Performance: depending on the cup size up to 100,000 packs/hour

DOSOMAT Pouch  For filling and packaging of liquid and chunky products
in pre-formed stand-up pouches.

End-of-line packaging machines:
- Carton erector KA
- Wrap-around packer WP
- Combined packer KP
- Toploader SP
- Integrated fully automatic case packer

Our strength lies in our excellent service. A highly trained WALDNER installation team is constantly available worldwide. We can therefore guarantee perfect and professional maintenance of the machines. The technicians in our MSR department can deal with any questions or irregularities in the machine program at any time, remotely via modem, and so operate directly from Wangen, if necessary. Our well-stocked spare parts warehouse ensures that we can supply all necessary spare parts and wear parts in the shortest possible time.

Service and spare parts:
We are always there for you.
Machine design
The machine base frame is of a modular construction. The frame houses the drive units which are easily accessible. All parts which come in contact with the product are made of high-alloy stainless steel (DIN 1.4404 or AISI 316 L) or plastics suitable for food.

Dosing systems
Piston dosing fillers
inductive flow measuring and mass flow measuring
weighing dosing systems (e.g. for fruit or pieces), pocket fillers (muesli, pet food/chunks etc.),
auger fillers (powder, granulate)
robotic systems (pick and place).
The appropriate dosing method is available for every product.

Drive versions
Servo motors via Schneider Electric (formerly ELAU) PAC Drive 3 or Allen Bradley frequency-controlled motors, mechanical drive, pneumatic drive, or combinations of these.
The chain drive train uses a servo motor to achieve perfect acceleration and deceleration values.

Closing Systems
• Heat-sealing closure
• Special heat-sealing for aluminium cups (sterilisable)
• Labelling unit
• Hot-melt
• Snap-on-lids, with or without tamper-proof closure
• Ultrasonic sealing
• Inductive sealing
• Sealing from roll stock and lid-cutting
• Sealing from roll stock with integrated lid-cutting

CIP cleaning / SIP sterilisation
Implementation: a closed hopper with spray ball and electric level control. The entire dosing unit can be cleaned in place without dismantling. To initiate the cleaning procedure, the circuit is closed by means of an automatic locking cleaning adapter. All components and seals meet the requirements for food products and can be adjusted to meet international standards (3A, EHEDG). The WALDNER standard which applies to all CIP/SIP relevant parts avoids dead space and other points of re-contamination.

The sterilisation procedure of the dosing unit is controlled by safety checks (time elapsed and temperature reached). This means that the dosing unit is only returned to production, when cleaning and sterilisation has been successfully achieved.
Packaging sterilisation – an important topic

DOSOMAT AS

For the sterilisation of cups and lids on all machines we offer different systems:

Clean air cabinet
The combination of a clean air cabinet (laminar flow) with the specified filter classes and packaging sterilisation adds up to a self-contained clean room which is particularly suitable for the following operating conditions:
• Use of packaging material contaminated with germs.
• Use in rooms where the air is contaminated by mould or other airborne germs.
• Use in rooms with low ceilings and a high air circulation rate
• Use in areas where traffic passes through (forklift trucks, transport of goods)

Sterilisation of lids by means of H2O2 and hot sterile air.
Sterile air treatment, H2O2 treatment and all the necessary valves and lines are situated in a sterile module next to the machine. The cups passing through it are subjected to sterile air enriched with H2O2 and then finally dried with hot sterile air. In this way, especially mould spores can be adequately killed off or inactivated.

Sterilisation of lids by means of a UVC lamp unit
This consists of:
• UV medium pressure lamps of the latest design
• Lamp housing with cooling fan
• Control unit for controlling the radiation intensity
In this way, especially mould spores can be adequately killed off or inactivated.

Cup sterilisation using H2O2 and hot sterile air
Sterile air treatment, H2O2 treatment and all the necessary valves and lines are situated in a sterile module next to the machine. The cups passing through it are subjected to sterile air enriched with H2O2 and then finally dried with hot sterile air. In this way, especially mould spores can be adequately killed off or inactivated.

Foil sterilisation
Set-up of a UVC lamp unit at the foil feed-on spool of the DOSOMAT, consisting of:
• UVC medium-pressure lamps of the latest design
• Lamp housing with cooling fan
• Control unit for controlling the radiation intensity
The foil is irradiated with UV light. In this way, especially mould spores are adequately inactivated.

Cup sterilisation by means of "pulsed light"
A high intensity pulsed light with flash duration of approx. 0.3 ms. on the inside cup surface sterlises this effectively. The sterilisation station consists of:
• Control cabinet with charge and discharge electronics
• Optical cabinet with gas discharge lamps / reflectors
• Passive safety equipment (panels with safety switches)
• Active safety equipment to ensure the lightproof closing of the sterilisation station.

Cup sterilisation by means of a UVC lamp unit directly over the cups which consists of:
• UV medium pressure lamps of the latest design
• Lamp housing with cooling fan
• Control unit for controlling the radiation intensity
In this way, especially mould spores can be adequately killed off or inactivated.

Cup sterilisation by means of "pulsed light"
A high intensity pulsed light with flash duration of approx. 0.3 ms. on the inside cup surface sterlises this effectively. The sterilisation station consists of:
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• Optical cabinet with gas discharge lamps / reflectors
• Passive safety equipment (panels with safety switches)
• Active safety equipment to ensure the lightproof closing of the sterilisation station.

Cup sterilisation by means of a UVC lamp unit
This consists of:
• UV medium pressure lamps of the latest design
• Servo-controlled rotating star for handling lids
• Control unit for controlling the radiation intensity

Foil sterilisation
Set-up of a UVC lamp unit at the foil feed-on spool of the DOSOMAT, consisting of:
• UVC medium-pressure lamps of the latest design
• Lamp housing with cooling fan
• Control unit for controlling the radiation intensity
The foil is irradiated with UV light. In this way, especially mould spores are adequately inactivated.
DOSOMAT bucket filler  
for container sizes from 1 to 15 kg, in rotary operation the machines have the world’s highest performance in terms of product per square meter of space. Despite that, these machines are easily accessible for quick format and product changes, and for maintenance and cleaning work.

DOSOMAT cup filler  
for small containers of 20 to 500 ml, these are the most flexible machines on the market. Format change in the shortest possible time by the tool-free exchange of quick-change format plates, push-in cup destackers and lid magazines allow immediate response to the daily market requirements and to the realisation of strategic decisions in terms of cup design changes, even years after the initial installation.

Can be filled for example with: natural and fruit yoghurt, yoghurt with muesli, cream, quark, cream cheese and processed cheese.

Roll stock sealing station with wind-up of remaining foil, and without pressure/squashing of the bucket structure during sealing.

Clearly laid out station ensures quick changes and easy cleaning and maintenance of the plant.
Dairy products

Storage magazine
Enough for 20 min, clearly laid out machine, highly effective servo control of the latest design, precise dosing, drawer magazine to refill the 10-lane sealing lid magazine without interrupting the running of the machinery, secure sealing of the lids, mechanical gripper for removing the finished packing arrangements directly from the machine and insertion into the waiting crates, these are the factors which enable only one operator to produce 30,000 cups/hour.

Slim, fast, powerful, maximum output with minimum personnel - these are the keywords for the inline machine DOSOMAT 20 shown here. Only one cup and one product, it does not always have to be a highly flexible, multi-format machine for a wide product range. Too often the demand is heard, “Low priced, reliable, easy!” when it comes to filling low-cost products. The DOSOMAT 20 can also serve this segment.

Swinging the sealing station into service position at the press of a button; simple maintenance, inspection and cleaning.

Servo-driven grip-per for removing the cups from the cell chain. Bringing together in two axes onto the packing arrangement of crates.
The stacking of filled and sealed cups is done in stacks of five for collection by the robot gripper at the final packaging.

DOSOMAT 20
with laminar airflow cabin
Performance: up to 30,000 cups/hour
For filling and packaging of cream cheese or similar dairy products.
Fully automatic filling and closing machines for filling a variety of different products into pre-formed cups made of plastic, aluminium, cardboard, coex materials, tin or glass. The contents range from liquids to highly pasty products, or to powdered or chunky products. Cosmetic and technical products can also be packaged in pre-formed cups.
The cups are sealed using pre-formed lids, snap-on-lids or aluminium or plastic lids punched from the roll. The performance of DOSOMAT machines covers a range of 4,000 to 100,000 packages per hour.

The WALDNIER cassette system for cup stockpiling is an extremely flexible way of creating a high storage capacity despite having to deal with various formats, sometimes incompatible with each other.
Uncompromising use of stainless steel. The WALDNER Packer used by inline DOSOMAT machines is made entirely of stainless steel. This means that the line, as well as auxiliary units (check-weigher, metal detector) are suitable for use in wet areas. This is an unbeatable advantage in tight spaces, or for delicate products. Cleaning the WALDNER packer requires the same cleaning agents as for the DOSOMAT machines.

Butter/margarine filling
Another long-standing core competence of the DOSOMAT machines. The latest compensation cylinder with or without rework function for butter, light butter and/or margarine, differential pressure-controlled laminar flow air hoods to avoid any exposure to mould or bacteria by air, safest closure systems; these all contribute to high-quality spreads.
DOSOMAT
Meat & pies in plastic tubs

**Cup setter with control station**
The tubs are removed from the magazine by mechanically enforced destacking using a screw technique for the correct destacking of the tubs from the magazine. The tubs are placed in the receiving holes. Automatic tub monitoring: if a tub is missing, the machine stops with an error message on the display.

**Example of use:**
**pies, luncheon meat**
The product is fed to the dosing unit via a vacuum filler with fitted compensation cylinder, and filled into the tub using our proven piston dosing system with special rotary cutters. To achieve a minimal residual oxygen content, the machine can be equipped with a closed chamber for evacuating the tub head space, followed by the application of a protective gas.

**Roll stock sealing station with evacuation (MAP version)**
With integrated sealing-punching unit, for simultaneous sealing and cutting the foil, with rewinding of remaining foil. Servo-driven sealing station and use of special sealing head material for minimal temperature fluctuations at a uniform temperature distribution.

**WALDNER DOSOMAT** machines are the market leader in the innovative filling and packing of pasties, sausage spread, liver sausage and sausages in plastic tubs with resealable lid. The machines are designed with the utmost care and after delivery, are well looked after by our service department.

**WALDNER**

**DOSOMAT for filling pre-formed plastic dishes with sausages, closure by plastic sealing film and snap-on lids.**
DOSOMAT

Sausage & pies in tubs made of plastic or aluminium

For decades, first class
A synonym for perfect filling and sealing quality in the processing of pastes, sausages and pet food - the DOSOMAT with the aluminium seal.

A classic
Featuring the latest servo control for filling and sealing of pastes, sausage and pet food cups. The highlight of this DOSOMAT type is, in addition to the dosing, the sealing station with the sealing force coming from below. The sealing pressure of about one ton per cup produces dense and autoclavable seams which all still have easy-peel properties.

Powerful servo-driven sealing station. As a counterpart to the mechanical seal movement from below, the DOSOMAT employs an air-cushioned sealing upper tool. Sealing forces of up to 1200 kg/lane in only 0.4 sec. sealing time are standard parameters.

Simple to change cups due to quick change device for format parts.

Pull-out horizontal piston dosing unit - the advantages are obvious:
Extremely simple dismantling / cleaning / maintenance next to the machine. Falling product residues can be collected in a pan and do not contaminate the machine. Horizontal arrangement of the dosing pistons allows the shortest suction and discharge distances; this is a highly valued advantage, especially for very viscous products with chunks.
The delicatessen industry relies on WALDNER DOSOMAT machines when it comes to the careful filling and packaging of salads, or similar products. The range extends from portioned containers to large containers that among other things are filled with herring salad, crab salad, bean salad, coleslaw, potato salad, etc.

Cup feeding

The loading of the cup setter can be done via a free-standing or linear magazine built onto the machine as well as a carousel, or it can be built to customer specifications. Up to 1,000 to 1,500 cups per lane can be taken from the linear magazine depending on the packaging material and supplied to the cup setter, one stack at a time. In this way, an optimum buffer time is reached according to the filling rate.

Example of use for delicatessen products: hygienic design and full flexibility are the main requirements in the delicatessen industry.
State of the art secondary packaging machine for packing delicate pharmaceutical and cosmetic products in high-quality and safe secondary packaging. Depending on the requirements, we offer packaging systems that ensure safe transport without damage or impairment of the products by environmental factors (moisture, drying out, light, gases, etc.).

Because of a variety of possible combinations of handling, filling, packing, add-ons and different sealing types, in conjunction with highly flexible servo drives, it is possible to accommodate all customer wishes.

Ergonomic operation together with the lowest service requirements and avoidance of unnecessary down times, all this results in the highest possible availability of DOSOMAT machines.

By combining different handling and packaging steps in one machine, line losses can be reduced to a minimum.

Ejection of the finished package onto good lanes (for final packaging) or bad lanes with cross-checking. If a package is determined to be bad, it is checked if it arrives on the "bad lane" and that it is definitely missing from the "good lane".
**DOSOMAT Pouch**

**DOSOMAT 20 Pouch**

A new generation of inline machines for filling liquid and pasty products as well as lumpy products which cannot be pumped into pre-formed pouches. Bags in the form of flat pouches or stand-up pouches, with or without spout, are possible. The bags are sealed using ultrasonic sealing and additional heat sealing for a cosmetic seam. Customized machine design including multi-stage filling of bags with different dosing fillers:

- Multihed weighers or pocket fillers for lumpy products, auger fillers for powdery products, and piston dosing fillers for pumpable products.
- Flow meters (inductive or inertia) for liquid products. If required, direct loading of downstream autoclave tray systems can be offered for long-life products.

**Advantages of the DOSOMAT 20 Pouch:**

Significantly higher performance is can be achieved compared to traditional rotary machines, thus optimising the unit cost of production. Multi-stage filling with different dosing fillers is possible without restrictions with the appropriate length of the machine.

- High format flexibility by means of intelligent format plate system: adaptation to different bag widths at the press of a button using a servo motor.
- Open hygienic design for easy wash-down cleaning. Ultrasonic sealing for reliable airtight sealing, even with product contamination in the sealing area, especially for products which are then sterilised in an autoclave.
- Sealing control in the micron range for ejecting faulty (kinked) bags, or incompletely sealed bags before final packaging, or the autoclave process.
- Thermal heat sealing as an additional cosmetic seam. All movements are fully servo-controlled. This results in ideal machine settings for optimising performance and minimizing wear.

WALDNER’s proven quality ensures low cost of spare parts and service. Take advantage of over 60 years of WALDNER expertise, and also profit from the intelligent technology of the DOSOMAT 20 Pouch!
DOSOMAT
Pouch

Removal of ready filled and sealed bags using a 2-lane conveyor for downstream processing. In case of faults or congestion in the downstream process, transport can also be switched to a single trouble-free lane.

Integrated packer system for direct loading of the autoclave trays with filled, sealed pouches. Downstream conveyors, further handling and formatting are completely eliminated. Extremely compact layout lines for filling machine and subsequent autoclaving.

Filling hoppers for receiving the product dropped from a multihop weigher. The hoppers are lowered into the open bag for each discharge, so that no product losses are entailed.

Preinstalled filling hopper for receiving a product from a customer-supplied dosing unit for chunky products.

Elegant format plate system for adapting to different bag widths at the press of a button with a servo drive.

Filling position of the opened bag under the filling valves of a piston dosing filler. When filling, the nozzles are inserted into the bag in order to achieve an optimum filling behaviour.

Pouch magazine for receiving the stack of bags with subsequent servo-driven bag inserter. Due to the servo drive, the exact insertion position and the holding position of the lateral bag grippers can be adjusted individually.
**DOSOMAT**

End-of-line packaging solutions -
All from one source!

**DOSOMAT with fully automatic integrated packer**

The integrated packer grasps the cups from the format cells according to the packaging arrangement, and puts them into the waiting cardboard boxes. By avoiding additional interfaces, an integrated packer guarantees highest process security.

**WALDNER carton erector KA**

Can produce cartons with holes or perforated crates.
- Easy change of format
- Direct packing available as option
- Direct packing with an integrated packer possible
- Clean design for cups, cans etc.
- Closure using hot glue.

**WALDNER Wrap-around Packer WP**

Wrap-around packer - for packing a variety of products in wrap-around cartons, up to 25 cartons/min.
- Simple format change
- Pre-stacking units
- Different formats are possible
- Clean design for tins, aluminium portion cups, plastic cups, etc.

**WALDNER combined packer KP**

For erecting and filling the cartons in a machine for perforated cartons and open crates.
- Closure by hot glue
- Available as Side Loader
- Gripping system to format the cups before inserting it in the perforated cartons.

Overview of various individual applications.
DOSOMAT
References - yoghurt
References - cream cheese
References - cream cheese
DOSOMAT

References - butter & margarine
DOSOMAT

References - meat, sausage & pies
DOSOMAT

References - meat, sausage & pies
DO SOMAT

References - pet food
DOSOMAT

References - delicatessen
The Dosomat has friends worldwide – we are looking forward to your inquiry.

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WALDNER
Our site in Wangen: a good place to live and work. As a leading company in our region, we employ more than a thousand employees.