

PCM DOSYDRUM



The only hygienic solution on the market which is able to unload/ transfer viscous fluids with or without particles, and cleanable in place without any dismantling.

PCM DOSYDRUM also stands out thanks to the Dosys™ technology which offers major advantages versus classic competing solutions.

BENEFITS OF THE SYSTEM

TRANSFER OF VISCOUS PRODUCTS WITH OR WITHOUT PIECES

• Dosys™ technology allows you to have pieces up to 48 mm

HYGIENE

- Cleaning In Place system
- Proven hygienic design on the Food markets
- CE1935-2004 & FDA compliances

MINIMIZING YOUR LOSS OF INGREDIENTS

- The design and body of the Dosys pump[™] allows the user to recover all product (no dead volume)
- Complete emptying of the vessels thanks to up and down electric system

MOBILE, COMPACT, AND EASY TO USE

- Low footprint (<1.25 m2)
- Equipped with wheels for mobility around your production floor
- Touch display with built-in automation : simplified management of the operating modes (production/cleaning/ defaults)
- Flexible solution : adaptation to Eurobins, drums, tanks, mixers, etc. to work with suction
- Increased safety: no moving parts are accessible

BUILDING OF THE SYSTEM

- Dosys™ technology
- GACC controlled flap valve (without displacement adjustment system) equipped with a pneumatic activator
- Pump model selection according to the fluid pumped and the required flow rate
- Electro-pneumatic control box with PLC and display
- Stainless steel frame (with or without wheels)
- CIP pump integrated with a cleaning sleeve for the suction pipe
- The GACC pump and its suction pipe are mobile and the up and down movement is ensured by a jack





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