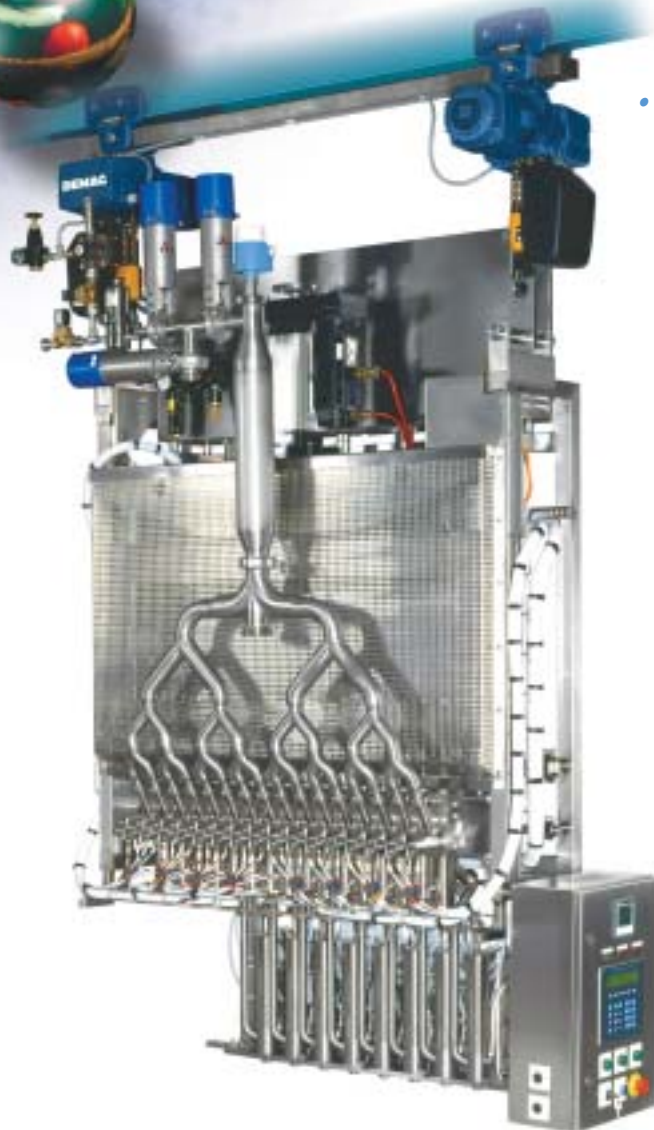
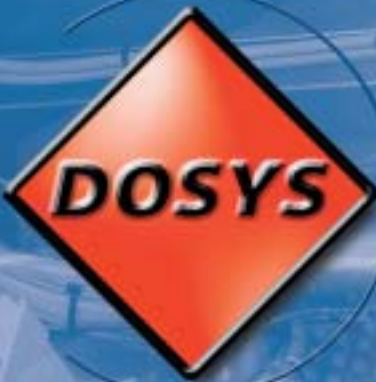


# DOSYFILL

*DOSYFILL is an independent system for filling, coating or injecting:*

- *Complex manufactured products.*
- *Difficult products.*
- *Additional filler projects*
- *Replacement of former fillers*





**DOSYFILL** meets today's needs in a sector that is looking for productivity and product innovation. It is particularly suitable for:

- **Complex products:**

- Products containing very large pieces (stirred yoghurt with whole fruit, fruit salad, pastry fillings, potato salad, etc).
- Gourmet desserts (profiteroles, clafoutis, filled sponges, filled buns or doughnuts, rice puddings, etc).
- Innovative products (simultaneous dosing and injecting vertically, in the centre or in internal columns, surface patterns on demand).

- **Difficult products:**

- Very viscous products (fruit jelly, silicone-based creams, etc).
- Fragile products (stirred yoghurt, yoghurt mousse, whipped cream).
- Sensitive products (concentrated flavourings, propellant).
- Additional fillers :
  - additional mobile fillers for products at the bottom of the pot, in the centre or on top.
  - additional extractable fillers for cleaning in place as a concurrent operation. The production can operate while filling continues. In this way, the amount of machine down-time is minimised.

- **DOSYFILL Multi-filling:**



- **Advantages:**

- Range from 0.1 to 1000 cc. Precision of dose. Management by recipe.
- No splash, no drip.
- Preserves the integrity of treated products (low shearing rate).
- High speed, fast priming.
- Overall life-cycle costs are reduced: easy preventive maintenance, concurrent operations, optimised ergonomics.
- Modular and adaptable to any type of packaging machine.
- Ultra-clean or aseptic: cleanable, sanitisable and sterilisable in place, without by-pass, sterile barrier.
- Dry working environment.

- **Complex products:**





This performance is the fruit of years of experience and a wide range of technical solutions.

### Fillers:

- With pistons.
  - Seal-less pistons.
  - With hydraulic barriers (sterile or ultraclean).
- With membranes.
- All positive displacement pumps.

### Valves:

- Conical valves with whole way.
- Seal valves with whole way.
- Membrane valves.
- Ball valves.

### Nozzles:

- Whole way nozzles.
- Whole way metal/metal nozzles.
- Membrane nozzles.
- "Umbrella" nozzles.
- "Caramel" nozzles.
- Simultaneous dispensing nozzles.
- Re-suction systems.
- No drip systems.

### Process:

- Base product hopper.
- Hopper feed and pressure control.
- Synchronised injection.
- On-line mixing.
- Plunger hopper
- CIP / SIP equipment.



Simultaneous dosing



Filler product development laboratories




Injection of concentrated flavourings



Dosing nozzles for preparation of fruits with pieces



Dosing yoghurts with whole fruit



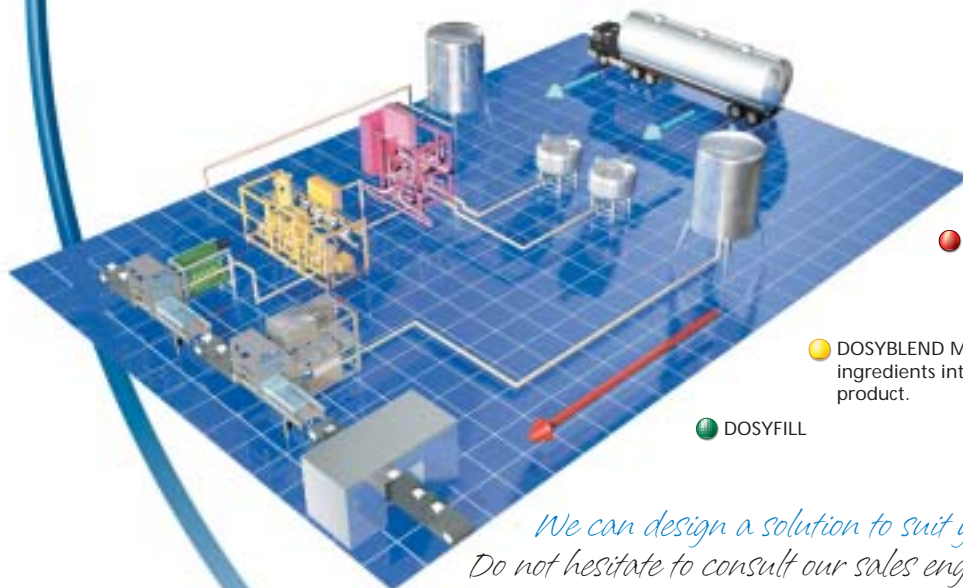
## The **Dosyfill** is a “process filler”.


You take particular care of the way in which your products are made. However, packaging fillers are likely to alter their texture or their shape.


The development of the DOSYFILL system has gone beyond an exclusively mechanical approach to take account of all food-processing constraints.

With the Dosyfruit, Dosyblend (Dosymix and Dostam) and Dosyfill systems, combined together, PCM DOSYS can handle the final stages of your product from the hoppers to the pot and assumes responsibility concerning the quality of your finished product.

*These requirements are also built into the design and manufacture of the PCM DOSYS systems in addition to the DOSYFILL function:*



 **DOSYFRUIT** Synchronised injection of ingredients in a delayed differentiation process.

 **DOSYBLEND** Mixing ingredients into the basic product.


 **DOSYFILL**

*We can design a solution to suit your specific needs.  
Do not hesitate to consult our sales engineers.*

### Some of our clients:

All over the world, **DOSYFILL** is the benchmark solution for dosing, filling, coating and injecting. In particular, **PCM DOSYS** has gained a great reputation in complex products. **PCM DOSYS** is proud to list among its clients:

3A, Aliment Ultima, Alpina Productos Alimentos, Alpro, Arla Foods, Bright Dairy Chine, Dannon, Danone, Eden Vale, Eurodesserts, Fage, Gloria Pérou, Harry's, Lactalis, Lactogal, Lechera Guadalajara, Lu, Mevgal, MD Foods, National Foods, Nestlé, New Zealand Milk, Parmalat, Pasquier, Senoble, Sigma alimentos, St Ivel, Triballat, Yili Chine, Yoplait  
...



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*PCM DOSYS is a subsidiary of PCM Pumps, the market leader in positive displacement pumps. PCM Pumps is part of the Gévelot group.*

