

DOSAPROP

IN-LINE PROPORTIONAL DOSING DEVICE



DOSAPROP

BENEFITS

PROPORTIONAL
ADDITION OF LIQUID
ADJUVANTS

UNIFORMITY
AND PRECISION
FOR A PERFECT DOSING

EASE-OF-USE
THANKS TO HANDY
TOUCHSCREEN

Dosaprop and Dosaprop Hi-Flow guarantee the in-line addition of liquid adjuvants in proportion with the flow and thus, ensure perfect uniformity. Their operation is based on a sensor that detects the amount of liquid flowing through the pipe and sends the signal to the dosing system to add the product.

RANGE

THE DOSAPROP RANGE COMES IN THREE MODELS:

MODEL		
DOSAPROP		Also available in the two-pump version which allows two different products to be proportionally dosed in the line. This device is available for systems with hourly flow rates from 6 to 150 hL/hour (use in wine), 5.5 Hp.
DOSAPROP HI-FLOW		Hourly flow rates from 100 to 1200 hL/hour (use in wine/must/crushed grapes).
DOSAPROP FLUX SET		It can handle up to 3 pumps with an hourly dosage from 0.5 to 1000 litres.

The dosage of adjuvants can be dispensed from a maximum of 3 pumps and can be configured from 1 to 730 L/hour.

COMPONENTS



CALIBRATED NON-RETURN VALVES

They prevent the adjuvant from flowing in the wrong direction and the risk of the wine/liquid from accidentally entering the adjuvant container. They eliminate the back pressure errors caused by the wine flow on the dosing product amount.



PLC

Touchscreen display which allows very simple and fast interaction with the equipment.



DOSAPROP FLOW DETECTOR



DOSAPROP HI-FLOW FLOW DETECTOR



COMPONENTS



STAINLESS STEEL PISTON PUMP DOSING DEVICE

The AISI 316 stainless steel pumping head allows for perfect cleaning and sanitisation and guarantees a continuous flow unlike membrane pumps. The piston pump operation allows perfect adjustment of the dosage by altering the movement of the piston.

The manual adjustment of the piston allows micro adjustments.

The motor is controlled by an inverter to adjust the piston speed which determines the quantity of product to dispense.

STEEL PIPE WITH FLOW SENSOR AND INJECTOR WITH NON-RETURN VALVE

The Hi-Flow model has a pipe and a DN 80 or DN100 magnetic flow detector which allows the flow of the crushed grapes, must or wine to be accurately read.

MAGNETIC FLOAT

Triggers an acoustic alarm when the product has run out.

OPTIONALS ACCESSORIES: DOSAGE CONTROL KIT



ADJUVANT FLOW METER



VISUAL INDICATOR

RECOMMENDED PRODUCTS

REFINING TANNINS



GUM ARABIC



SULPHITE AGENTS



NEW-CEL



MICROCEL



CARBOSIL

