DOSAPROP HI-FLOW

IN LINE CALIBRATED DOSER

IT ENSURES ADDITIONS OF LIQUID PRODUCTS PROPORTIONALLY
TO THE FLOW AND WITH PERFECT HOMOGENIZATION







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Dosaprop Hi-Flow

The range

Two models

Dosaprop
Hi-Flow 2 P

1 pump for enzyme and
1 pump for products

1 pump for products

1 pump for enzyme and
2 pumps for products

Dosaprop Hi-Flow ensures additions of liquid products in-line, proportionally to the flow-rate, and provides a homogenization. The special flow meter measures the flow-rate of cloudy liquids and crushed grapes.



The components

The equipment is composed by:

- Control system for dosing and settings
- Dosing pumps
- Flow sensor
- Injection pipe

Control system for dosing and settings

The control system is composed by a Mitsubishi Electronics micro PLC, which, thanks to the special pushbutton, allows setting the product dosage and its density.

The display shows the following parameters:

- Quantity in grams/litre of the product to be dosed
- Flow in litre/min.
- Total litres
- Display scale speed % of the pump



Dosing pumps

The piston system, allows extremely precise dosages at any dosage setting. The pumping head is built entirely in stainless steel 316, so it has high food compatibility and resists to any product, whether alkaline or acid. It is also easy to be cleaned and sanitized. The pump consists of two parts, the motor and the pumping head. The mechanism of the dosing pump is of the eccentric type, with plate with spring return, closed in an aluminium case in an oil bath. The seal on the piston is automatic in AISI 316.



Model 15 lt/h Max pressure 17 Bar Three-phase motor 0,17 Kw

Model 660 L/h Three-phase motor 0,75 Kw Max. processing pressure 5 Bar

Membrane pump

- N° 1 membrane digital pump.
- Pump housing in PVDF, seals in FPM and diaphragm in PTFE.
- Max. flow 1,5 L/hour at 6 Bar.
- · Max. processing pressure 20 Bar.



Flow sensor

The electromagnetic flow meter is built entirely in stainless steel AISI 304 electromagnetic, with connection DN 100 on the pipe of the fluid passing. It is suitable for conductive fluids also with material in suspension. Reading range from 200 to 4000 L/min.

All materials are certified for food use and ideal for any chemical cleaning system.



Lines

- Liquid inlet and outlet: connection Garolla 100.
- Product suction:

 N° 2 lines x 5 mt of reinforced hose for each piston pump.

N° 1 line x 5 mt of reinforced hose for each piston pump. Line dedicated to the membrane pump.

Technical characteristics

Power supply	220V, 50Hz, 16A, Plug 2P+T
Max. adsorption	1 Kw
Dimensions	mm: 750x750x1400 h
Frame	Stainless steel A304 on feet