

# Dosing WORM



Velati Dosing Worms – entirely made of stainless steel and materials suitable for contact with foodstuffs, pursuant to MOCA regulations and Hygienic Design principles – have been designed to precisely dose fresh ingredients.

Ideal for handling multiple fresh ingredients, the Dosing Worms, through a system of loading cells and regulated by inverters, dose the fresh meat onto a conveyor belt or subsequent machine as required by the recipe management system (available as an option). Thanks to this system, weighing and distribution of individual ingredients are automated and integrated into the production line, ensuring an efficient and fast flow, with a significant increase in productivity.

All Velati machines are equipped with IP69k touch screen control panels with an intuitive user interface, and they can be supplied as stand-alone machines as part of new automated production lines or as part of existing lines.

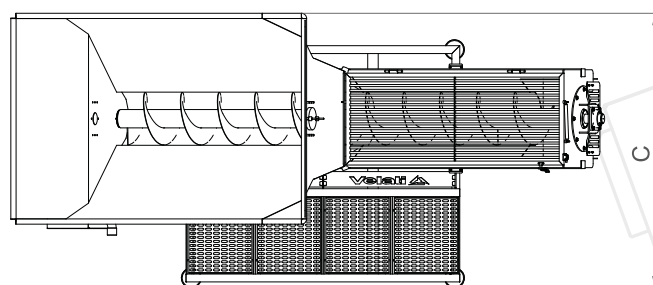
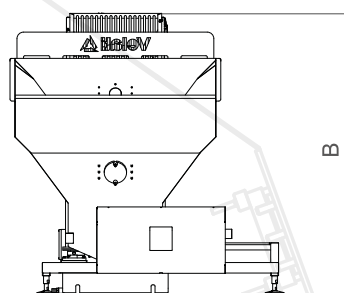
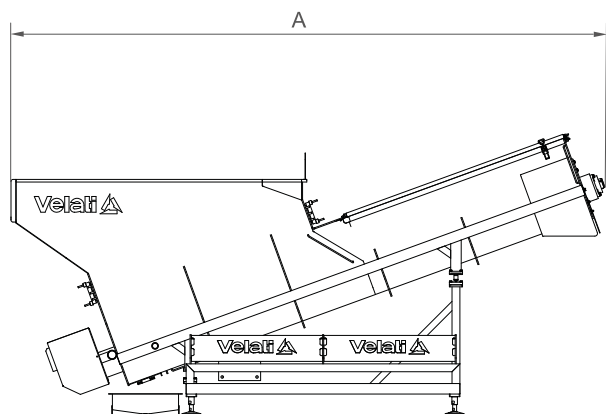
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# TECHNICAL SPECIFICATIONS

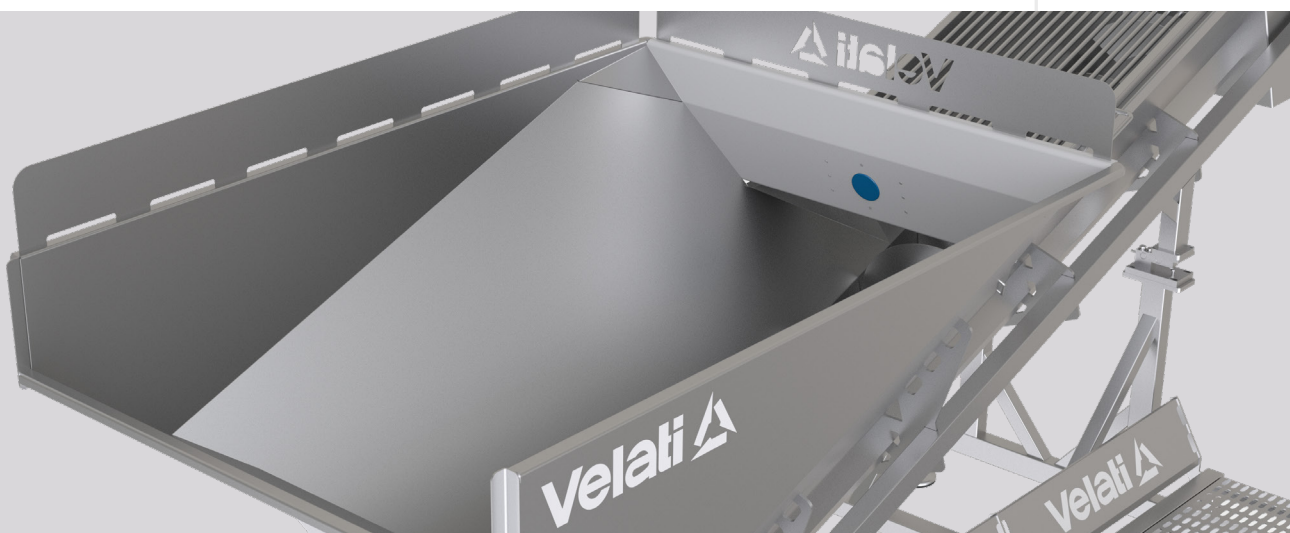
| MODEL           |    | DOSING WORM |
|-----------------|----|-------------|
| Motor power     | kW | Custom      |
| Hopper capacity | l  | Custom      |
| Worm diameter   | mm | Custom      |
| Inverter        |    | Option      |

| MODEL     |   |    | DOSING WORM |
|-----------|---|----|-------------|
| Dimension | A | mm | Custom      |
|           | B | mm | Custom      |
|           | C | mm | Custom      |
| Weight    |   | kg | Custom      |

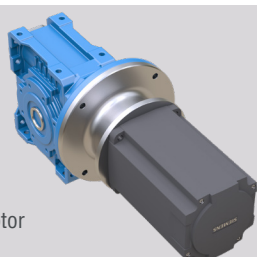
\*Dimensions given in this information sheet are guidelines and may vary. Performance refers to a brand new machine, in normal climatic conditions and for use as specified in the User Manual. Different equipment may cause some values to vary.



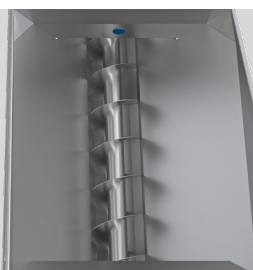
Weighing cells



Motor



Worm spiral



Bridge breaker



Foot hygienic design

