



DN Depositors



DN Depositors

Model DN: a special, standard machine

The DN Depositor was the first depositing machine made by GEA Comas and remains an important part of our product range. It is an extremely simple machine to run - reliable and accurate - and can be used for a wide range of products such as delicate mixes, muffins, cakes, jam and chocolate. Components within the depositor, such as the hopper and dispenser head, can be customized to fit the desired product. The depositing head, supplied with a single volumetric cylinder, is fitted on a wheel-mounted frame to be installed on or moved along an existing production line. The standard head operates pneumatically but it is available in an electric-motor-driven version with a precision encoder. All the product-contact parts can be easily removed for fast and effective cleaning.

Depositor model DN with frame on wheels. Centre outlet nozzle for multi-purpose depositing.



Depositor model DN with frame on wheels.
Centre outlet nozzle for multipurpose depositing.



Model DN

The most compact and versatile depositor

The success of the DN Depositor results from its high depositing accuracy, robust construction, ease of use and cleaning, and its ability to handle delicate mixes.

The standard machine can be supplied with customized components designed to handle specific products. Product is deposited via a single cylinder; the dosing amount can be adjusted within the design parameters. Additional ranges of deposit can be achieved by simply changing the cylinder to one of the relevant capacity.

Optional

accessories include: a vast range of terminal heads specifically designed for every kind of product; and a heated hopper with stirrer to deposit hot products.



Rotating nozzle for circular depositing.



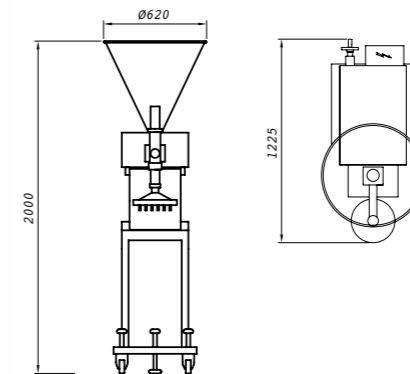
Multi-outlet dosing plate for jam depositing.



Terminal shut-off sliding valve for liquid products.



Terminal shut-off rotating valve for dragged depositing.



Special version of the DN Depositor designed for light sponge cake.



Test your idea

If you want to try creative ideas or new cake recipes, either before or after you invest in a GEA Comas depositor, we can help you to explore the options at our Bakery Experience Centre (BEC) with the assistance of our experienced food technologist.

Model DN-2

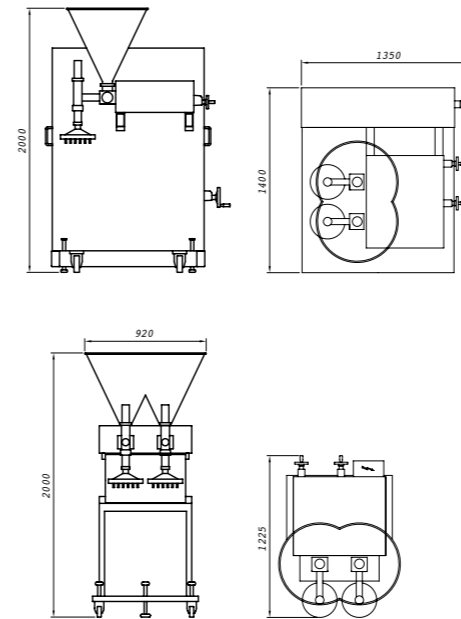
Model DN-2

The DN-2 Depositor is available from GEA Comas to handle higher capacity production needs. This machine has a dual depositing head with two terminal dispensers fitted on a single basic frame. The hopper can be single or partitioned to deposit two different types of product.

The standard, pneumatically-operated depositing head, drives two volumetric, independent cylinders. It can also be supplied in the motorized version on request. The support frame can be C-shaped or side mounted. The range of available accessories, the operating mode and the procedure for removing and cleaning are the same as for the DN depositor.



Quantità dosaggio		
Ø cilindro (mm)	Q.tà min (cc)	Q.tà max (cc)
26	5	82
40	12	192
50	19	300
63	30	480
80	50	780
100	78	1240
125	120	1950



Production line for frozen layer cakes made up of sponge bases and three different types of filling. The chocolate is deposited by a DN-2 machine with a heated hopper while the final decoration is made by sprinkling cocoa or icing sugar with a depositor for powdered products with interchangeable masks: model DPP.



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