

**LEONHARDT**

DOSING EQUIPMENT FOR THE FOOD INDUSTRY

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**LEONHARDT DOSING  
EQUIPMENT RELIABLE  
BY DESIGN**



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# LEONHARDT DOSING EQUIPMENT

## HIGH QUALITY, ROBUST AND INNOVATIVE

Leonhardt Dosing equipment has an excellent reputation: manufactured to the highest quality, very robust and reliable in every way.

No wonder that they have been serving our many customers so well for so many years. Our consistent high quality, permanent product development and innovation allow us to create the perfect solution for your application.

### **GENTLE AND CLEAN DOSING**

The unique feature of the **LEONHARDT** dosing machines is the gentle handling of the products. It requires specific innovative solutions to avoid spoiling the consistency or appearance of the respective products. Thanks to our many years of experience and tar-

geted development we can offer technically proven solutions for any new challenge the market requires. Moreover the highest hygiene standard of all of our series is well recognised. At the very beginning of product development **LEONHARDT** ensures that disassembly and cleaning of the machine is very easy for our customers. The highest demands of operating in wet conditions with varying temperatures and strong cleaning detergents are commonplace for these machines; they are manufactured to handle the hardest conditions without any problems.

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### **TG SERIES**

The TG series machines meet the highest requirements in terms of gentle product processing, accurate dosing and hygiene. Thanks to optimized component design and large cylinder diameters TG is the perfect choice for a variety of products: easily damaged deli salads, fish delicatessen with large chunks, dressings, soups and sauces, red cabbage and spinach, honey, jams and hazelnut or chocolate spreads,

meal components with larger chunks such as stews, cooked sauerkraut, mashed potatoes, goulash etc. The compact and mobile equipment can be used for a variety of applications in commercial kitchens and industrial food production. As a real all-rounder the Leonhardt TG series features easy handling, quick cleaning and customised performance ranges from 20 to 240 deposits/minute.





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## COMPACT, HIGH PERFORMANCE AND CUSTOMISED

There is usually limited space for bulky machinery in industrial kitchens and factories producing delicacy salads and ready meals. Leonhardt dosing machines provide perfect solutions with minimal space requirements.

And if space is particularly tight, we will of course create customised solutions which seamlessly integrate into your production area. This flexibility is made possible by combining state-of-the-art manufacturing production with high technical precision. Every one of our machines combines **LEONHARDT** quality with project-designed manufacturing tailored to your needs. Customised to perfection!

### **FULL FLEXIBILITY**

**LEONHARDT** equipment can be perfectly integrated with other packaging lines. Whether it's in combination with

thermoformers, tray sealers, tube or stand-up bag machines, folded box lines, conveyor systems for jars, cans, bowls and buckets or completely different applications – **LEONHARDT** dosing machines keep up with the pace. Customised solutions in combination with standardised options make practically every solution and any demand for capacity possible. Pneumatic drives or fast dynamic servo technology are used depending on the application. Interfaces to control scales and master line controls can be set up, as can wireless data exchange via WLAN.

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### **AG SERIES**

Based on the TG series (page 2/3), the fast dynamic AG series offers particularly high capacities at reduced energy consumption. Optimized servo drives and a user-friendly control panel (touch screen) enable the easy and precise setting of all important dosing parameters for the individual flow behaviour of specific products. In case of frequent product changes or varying consistencies an easy-to-use parameter setting is required.

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Up to 100 different product programs can be stored under an individual name and recalled at any time. Flexibility quickly pays off and facilitates the seamless integration into tray lines (single or multiple lines), thermoforming machines, conveyer systems for glass/tins/buckets, folding carton lines or vertical bag machines. User-friendly operation and handling of the AG series ensure that these dynamic equipment series can be handled absolutely trouble-free.

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# INNOVATION FOR THE LATEST FOOD TRENDS

Food trends are changing faster and faster. The convenience market also underwent considerable changes during the past years.

There is an increasing demand for ready-made meals with ingredients such as asian noodles, cooked rice, high quality vegetable mixes and seafood. These ingredients must be processed and dosed in a particularly gentle way to maintain their consistency and appearance. New technical solutions enabling the gentle transport and exact dosing of these non-pumpable products were needed to meet these high requirements.

**LEONHARDT** developed a new generation of volumetric depositors with an integrated vacuum system for a wide range of difficult to dose products. These machines meet the highest requirements in terms of hygiene and handling and have been performing very well in the toughest production conditions since they were introduced: The SD series is setting new standards in every aspect.

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## SD SERIES

The SD series was especially designed for products with low moisture content which could only be packaged manually or at high cost (multihead scales) up to now. The SD series are especially suitable for dosing high quality trend food: cooked asia and bami noodles, nasi goreng, raw fresh-cut vegetable salads with ingredients such as feta cubes, pieces of tomato or cucumber, blanched vegetables, seafood mixtures, vegetable-mushroom mixes, olives, fruit salads and many other products. The integrated vacuum system ensures precise dosing

results and meets the highest requirements in terms of food hygiene. SD machines can be used universally and they can be combined with tray lines / tray sealers, thermoforming machines, conveyer systems for glass/tins/buckets and folding carton lines. The highly dynamic control unit incl. control panel (touch screen) enables high cycle times within the performance range from 20–120 fillings/minute and ensures high user-friendliness. The SD series is a real trendsetter for innovative applications.







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## TECHNICAL ADVICE AND SERVICE FOR THE ENTIRE LIFE OF A MACHINE

At Leonhardt, consultation begins well in advance of your purchase and continues throughout the entire life-cycle of the machine.

The first question concerns the model that best suits your needs. Frequently, the ideal solution is a combination of standard design and customised modifications. At **LEONHARDT** the design and assembly of the equipment are based on an advanced manufacturing system. This enables us to allow for any special requirements from the very outset – without any major effort and at a reasonable price.

Existing machines can often be adapted to fit into new production lines enabling you to reduce your costs and maximise your investment. The professional service provided by **LEONHARDT** and our quick supply of spare parts also ensures minimal downtime – through-out the entire long life of the machine.

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### TGs SERIES

New on the market and already very popular – the TGs series is particularly slim and versatile. Machines of this series can be used easily and flexibly with different tray lines/tray sealers or conveyor belt systems. This small solution meets the highest requirements and offers gentle material handling and processing, exact dosing and high hygienic standards. Available with a dosing range of 15–785 ccm (max. 1,570 ccm with double stroke) the TGs is suit-

able for the precise dosing of soups, sauces and dressings, mayonnaise, easily damaged deli salads with larger chunks, jams and desserts such as blancmange, fruit compotes, meal components such as stews, mashed potatoes or goulash and many other products. The TGs series is robust, reliable and very attractive in every aspect. There are many reasons to use the small TGs by Leonhardt – discover yours!

## COMPACT AND VERSATILE

### PRODUCTS

Soups, sauces, dressings, goulash up to chunks of 40 x 40 mm, stews, deli salads, ready made meal components such as mashed potatoes, red cabbage and sauerkraut, vegetable mixes, fruit compotes and jams, honey and many other products (pumpable and homogenous)

### TEMPERATURE POSITION

2–90 °C

### DOSING RANGE

Entire range 10–6,600 ccm per cycle and pump point e. g.  
 DN 30 stroke 150 10–105 ccm  
 DN 50 stroke 150 50–290 ccm  
 DN 80 stroke 150 200–750 ccm  
 DN 90 stroke 250 300–1,760 ccm  
 additional diameters are available

### DOSING PERFORMANCE

max. 20–45 cycles/min./dosing position, depending on the consistency of the product and the dosing volume

### DOSING POSITIONS

1–12, performance is dosing positions x cycles

### DOSING SYSTEM

Dosing cylinders with rotary valve system, very easy to dismantle and clean. Dosing pistons made from stainless steel/plastic with o-ring seal or special seals for products with high sugar content

### DRIVE

Pneumatic, 1 x central drive for all dosing positions, individual drives for each dosing position available

### CONTROL UNIT

SPS S7 and function switches

### CONTROL UNIT OPTIONS

Connection to higher level line control, tendency control via external check weigher

### USER INTERFACE

Function switches

### ACCESSORIES

Stirrer, heated hopper, level control, transfer pump, vertical movement system, horizontal movement system (pneumatic or servo-driven), individual drives (pneumatic), a huge array of filling heads, conveyor systems incl. tray denesters and lid applicators

## GENTLE AND DYNAMIC

### PRODUCTS

Soups, sauces, dressings, goulash up to chunks of 40 x 40 mm, stews, deli salads, ready made meal components such as mashed potatoes, red cabbage and sauerkraut, vegetable mixes, fruit compotes and jams, honey and many other products (pumpable and homogenous)

### TEMPERATURE RANGE

2–90 °C

### DOSING POSITION

Entire range 10–6,600 ccm per cycle and pump point e. g.  
 DN 30 stroke 150 10–105 ccm  
 DN 50 stroke 150 50–290 ccm  
 DN 80 stroke 150 200–750 ccm  
 DN 90 stroke 250 300–1,760 ccm  
 additional diameters are available

### DOSING PERFORMANCE

max. 20–55 cycles/min./dosing position, depending on the consistency of the product and the dosing volume

### DOSING POSITIONS

1–12, performance is dosing positions x cycles

### DOSING SYSTEM

Dosing cylinders with rotary valve system, very easy to dismantle and clean. Dosing pistons made from stainless steel/plastic with o-ring seal or special seals for products with high sugar content

### DRIVE

Servo drive, 1 x central drive for all dosing positions, individual drives for each dosing position available

### CONTROL UNIT

SPS S7 and control panel (touch screen)

### CONTROL UNIT OPTIONS

Connection to higher level line control, tendency control via external check weigher/additional filling to obtain target weight per package (»fill on demand«) data exchange/synchronisation via WLAN

### USER INTERFACE

Control panel (touch screen) and function switches. The target volume can also be set while the machine is running. It is set directly in ccm. Piston speed and acceleration profiles are defined in % values. The user can easily enter this data and store under a product name

### ACCESSORIES

Stirrer, heated hopper, level control, transfer pump, vertical movement system, horizontal movement system (pneumatic or servo-driven), individual drives (servo), a huge array of filling heads, conveyor systems incl. tray denesters and lid applicators

# SMALL AND ROBUST

## PRODUCTS

Soups, sauces, dressings, goulash up to chunks of 30 x 30 mm, stews, deli salads, ready made meal components such as mashed potatoes, red cabbage and sauerkraut, vegetable mixes, fruit compotes and jams, honey and many other products (pumpable and homogenous)

## TEMPERATURE RANGE

2–90 °C

## DOSING POSITION

Entire range 15–785 ccm per cycle and pump point e. g.  
 DN 35 stroke 100 10–105 ccm  
 DN 65 stroke 100 100–330 ccm  
 DN 100 stroke 1050 330–785 ccm

## DOSING PERFORMANCE

max. 20–50 cycles/min./dosing position, depending on the consistency of the product and the dosing volume

## DOSING POSITIONS

1–2, performance is dosing positions x cycles

## DOSING SYSTEM

Dosing cylinders with rotary valve system, very easy to dismantle and clean. Dosing pistons made from stainless steel/plastic with o-ring seal or special seals for products with high sugar content

## DRIVE

Pneumatic, individual drives for each dosing position (servo drive version available)

## CONTROL UNIT

SPS S7 and function switches

## CONTROL UNIT OPTIONS

Connection to higher level line control, tendency control via external check weigher/additional filling to obtain target weight per package (»fill on demand«) only for TGs Servo version

## USER INTERFACE

Function switches

## ACCESSORIES

Stirrer, level control, transfer pump, vertical movement system, horizontal movement system (pneumatic), individual drives (pneumatic), a huge array of filling heads, conveyor systems incl. tray denesters and lid applicators

# INNOVATIVE AND TREND-SETTING

## PRODUCTS

For non-pumpable products with low moisture content. For precise dosing of Asian and bami noodles, cooked rice, fresh-cut vegetable salads without dressing, seafood mixtures, mushroom and meat mixes and many other applications

## TEMPERATURE RANGE

2–90 °C

## DOSING POSITION

Entire range 110–2,000 ccm per cycle and pump point e. g.  
 DN 50 110–240 ccm  
 DN 75 250–530 ccm  
 DN 100 430–940 ccm  
 DN 125 670–1,470 ccm  
 additional diameters are available

## DOSING PERFORMANCE

max. 30–60 cycles/min./dosing position, depending on the consistency of the product and the dosing volume

## DOSING POSITIONS

1–2, performance is dosing positions x cycles

## DOSING SYSTEM

Volumetric + vacuum system

## DRIVE

Pneumatic, individual drives for each dosing position (servo drive version available)

## CONTROL UNIT

SPS S7 and control panel (touch screen)

## CONTROL UNIT OPTIONS

Connection to higher level line controls, tendency control via external check weigher incl. servo-driven volume setting

## USER INTERFACE

Control panel (touch screen) and function switches

## ACCESSORIES

Vertical mask system, servo-driven volume setting, heated hopper, level control, counter-screw, motor-driven height adjustment, horizontal distribution system, connection to central vacuum, conveyor systems incl. tray denesters and lid applicators

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