



DOMASZ

GENERAL CATALOGUE

2024



Complete weighing, packaging and palletizing systems

DOMASZ is proud to present its latest product catalogue for 2024.

The solutions we present in this catalogue are the result of our many years of activity in the area of weighing, packaging and palletising systems.

We are convinced that our experience will contribute to the efficiency and profitability of processes in many companies and to their success in the market.

We build on experience.

We design. We construct. We automate.

Our many years of experience allows us to deliver machines based on well-thought-out and proven solutions. We believe that every machine can be unique, which is why we pay special attention to every stage of its creation. From the design, through the manufacturing of parts, to the precise assembly.



Tomasz Waligóra, *owner of the Domasz company*

Company history

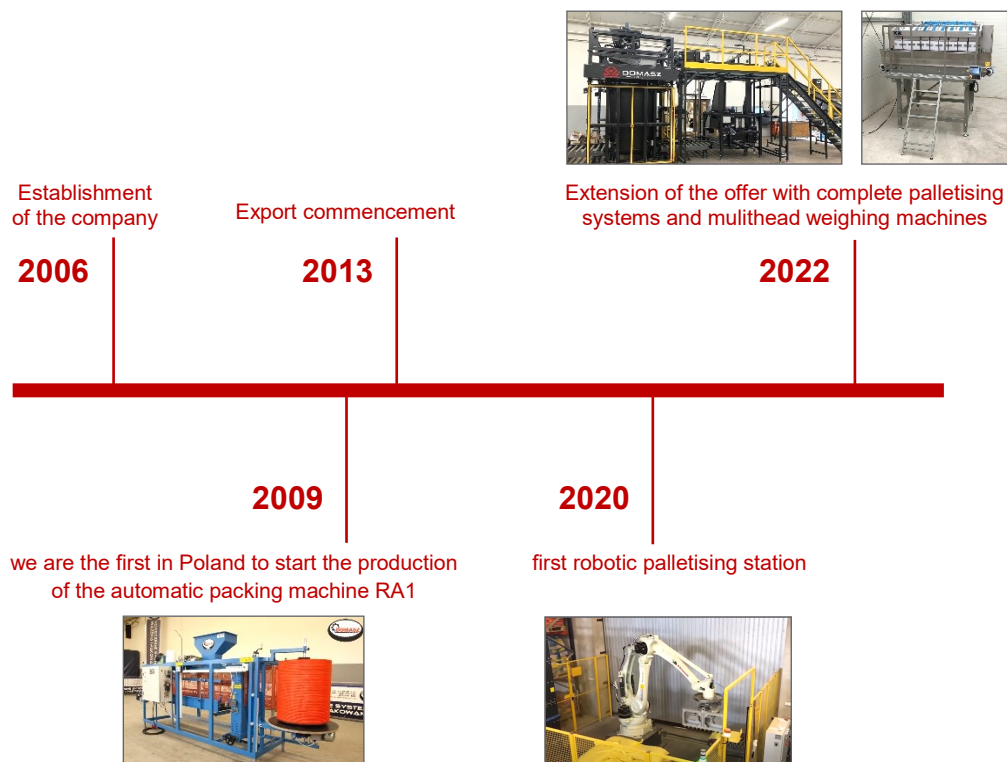
Domasz company was founded in 2006 by Tomasz Waligóra, who comes from a family with a multi-generational farming tradition. The beginnings of the company date back to the year 2000, when Tomasz started constructing machinery for his own vegetable farm. As a farmer, he saw the need for safe and reliable weighing and packaging systems.

In 2006, Domasz company officially entered the Polish market with an emphasis on innovative and well thought-out solutions. The first mass-produced device of the company was the WE-50 PLUS weighing machine, which is still produced until this day. This was the first step of the Domasz company's commitment to providing functional machines combined with professional consultancy, training, as well as warranty and post-warranty service.

In 2013, Domasz took a significant step forward by starting to expand into Southern and Eastern European markets. This expansion opened up new opportunities for the company, with its products gaining recognition and success in these parts of the world.

Another milestone was reached in 2022, when Domasz expanded its offering to include complex palletising systems and unrivalled multhead weighing machines.

Today, after 17 years in business, with a strong foundation and a growing reputation, Domasz aims to further expand and upgrade its range. The company's mission for the future is to provide end-to-end solutions, from goods receipt to palletisation, meeting the needs of the most demanding customers.



Contents of the catalogue

| VEGETABLES | | | |
|------------------------------------|--|---|-----------|
| Reception and buffering | Mobile reception bunkers | KP-12 KP-17 | 6 |
| | Stationary reception bunkers | KPW-650 KPW-1000 KPW-3000 | 8 |
| | Box pallet tippers | WS-1600/1000 WS-1800/1000 | 9 |
| | Dosing buffers | BD-4 BD-6 | 10 |
| | Dosing buffers with box tipper | KD KD-M | 11 |
| Washing and polishing | Semi-automatic washer | MDW-300 MDW-400 | 12 |
| | Automatic washers | MB500 MBZ500 | 13 |
| | Brush cleaners | CS-55 CS-110 | 14 |
| | Polishers | PD8200 PD9200 PD9300 | 15 |
| Belt grader | Roller selection tables | SSR | 16 |
| | Cost-effective roller selection tables | SSR Eco | 17 |
| | Belt selection tables | SST | 18 |
| | Belt grader | SO 900/2500 | 19 |
| | Onion tip cutter | OM2 OM3 | 20 |
| Weighing | Big-Bag weighers | BBW-1 BBW-2 | 21 |
| | Vegetable belt weighers | WE-15 PLUS WE-30 IV WE-30 PLUS WE-50 PLUS | 22 |
| | Multihead weighers | R04XXL R09L R09XL R12L R12XL | 24 |
| Packing | Raschel bag packing machine | RA-1 | 27 |
| | Box filler | NSK | 28 |
| Onion peeling | Peeling onions white | C-Line production line | 29 |
| Examples of machine configurations | Onion sorting | | 30 |
| | Preparation of bags and cartons | | 31 |
| LOOSE MATERIALS | | | |
| Reception and buffering | Hoppers | KPS 1 KPZ 1 | 33 |
| Weighing | Loose material weighers | WE-50 III WE-50 DUO WE-50 V WE-50 VZ WE-50 VH | 34 |
| | Big-bag weigher | BBS-2 | 36 |
| Sealing of bags | Bag sealing systems | ZW-1 ZW-2 | 37 |
| Examples of machine configurations | Weighing and packaging of pellets | | 38 |
| PALLETISING SYSTEMS | | | |
| Palletizers | Cartesian palletisers | PK-2 PK-4 PK-6 | 40 |
| | Push-type palletisers | PD-6 PD-8 | 44 |
| | Robotised palletising systems | PR-1 | 46 |
| Examples of machine configurations | High-performance vegetable line | | 48 |
| | Rapeseed middlings line | | 49 |
| Alphabetical index | | | 50 |

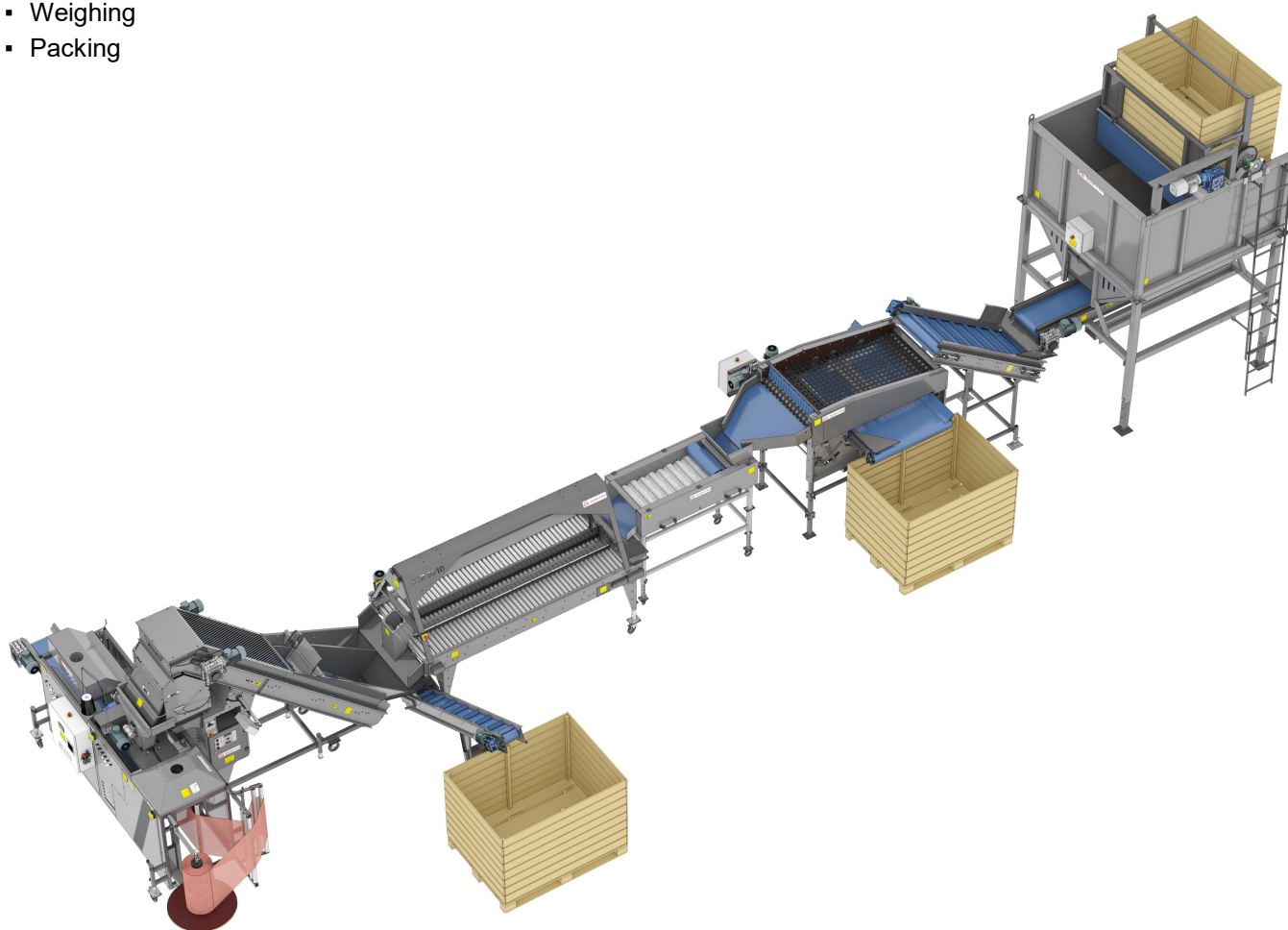
Complete solutions for vegetables

Chapter introduction

The wide range of machines designed for vegetables allows the creation of the most diverse configurations, from single machines, through several machines working together, to complete process lines operating in an automatic cycle.

With these solutions, it is possible to perform:

- Receiving and buffering
- Washing and polishing
- Sorting and selection
- Weighing
- Packing



Mobile reception bunkers

KP series

Product description

Mobile reception bins are the start of process lines. Their task is to receive the goods and dispense them evenly onto the line. Models in the KP series are used for unloading rear-tipping trailers.



KP-12

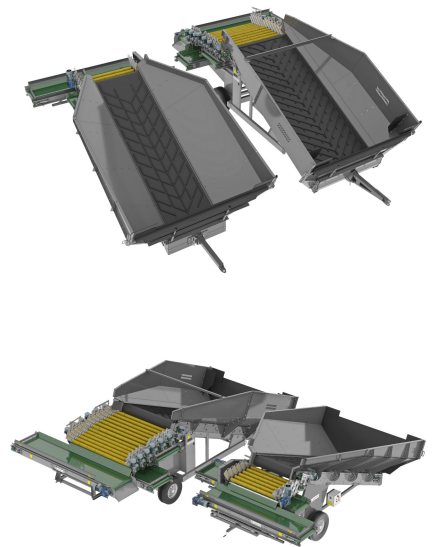


KP-17

Specification

| | KP-12 | KP-17 |
|---|---|---------------------|
| Efficiency | 8.0 m ³ | 11.5 m ³ |
| Efficiency | 5-25 t/h | 5-40 t/h * |
| Width of feed belt | 1200 mm | 1700 mm |
| Number of sections | 1 | 2 |
| Spacing of separating rollers - section 1 | 20-60 mm | 20-40 mm |
| Spacing of sorting rollers - section 2 | N/A | 20-100 mm |
| Number of discharge belts | 2 | 3 |
| Roller spacing adjustment | Manual | Hydraulic |
| Variable speed control of the separating rollers | No (yes, as an option) | Yes |
| Angular adjustment of sorting rollers (hydraulic) | No | Yes |
| Number of separating rollers | 6 | 13 |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | |
| | 2.6 kW | 10.2 kW |
| Pneumatic connection | - | - |
| Ambient conditions | from -5 to 40 degrees Celsius | |

* By using a variator to increase the performance range



Standard equipment

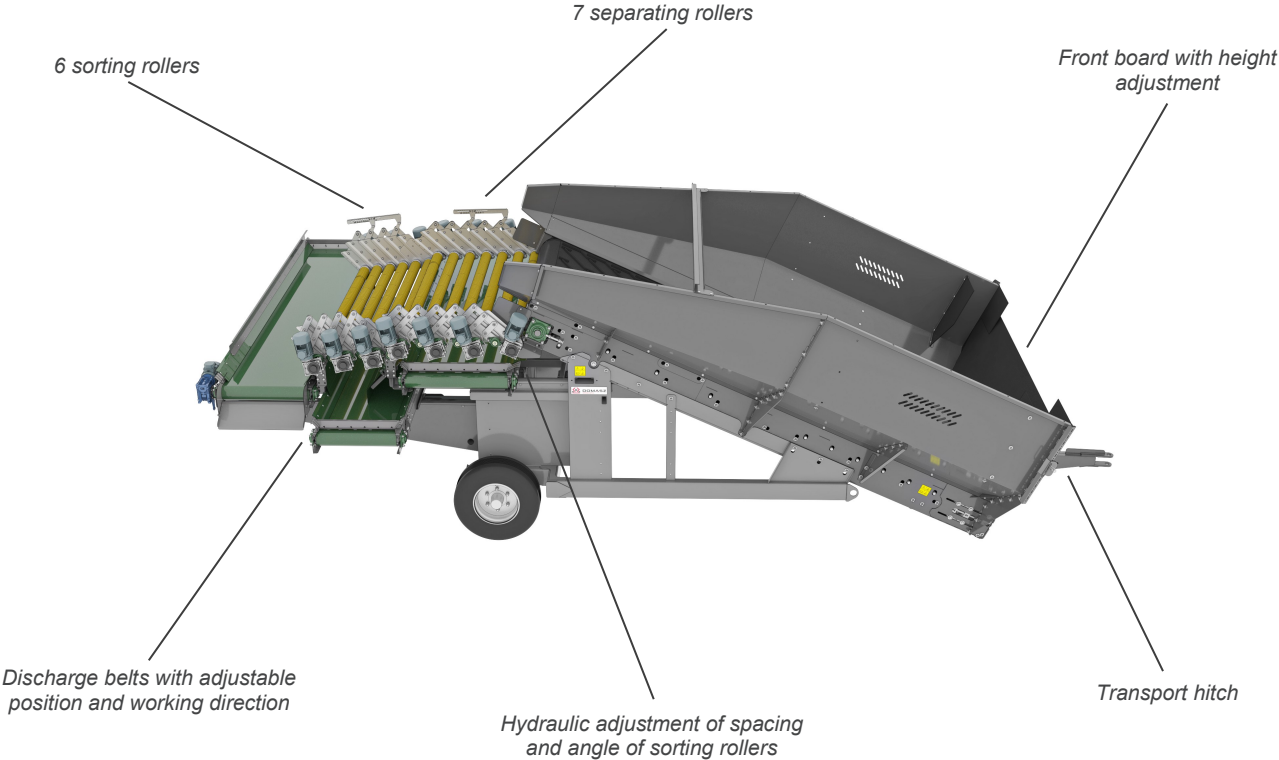
- Variable speed control of the metering belt (inverter)
- Variable speed control of the discharge belts (inverters)
- Chevron-type feeding belt
- Portable remote control (4m cable)
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated (except for support frame)

Optional equipment

- Variable speed control for separating rollers (KP-12)

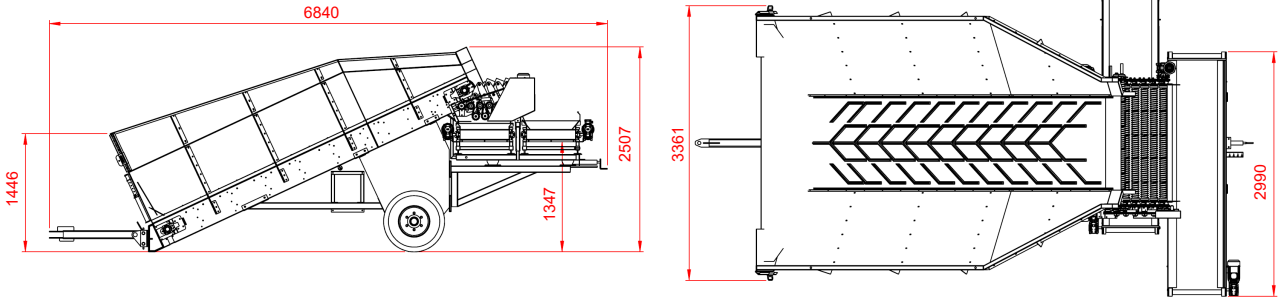
Construction of the device

Using the KP-17 bunker as an example

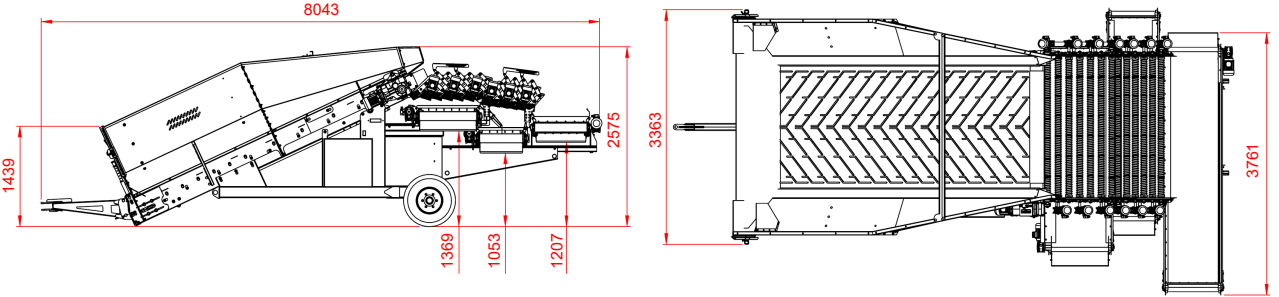


External dimensions

KP12:



KP17:



Stationary reception bunkers

KPW series

Product description

The reception bunkers are the start of the processing line. Their task is to receive the goods and evenly dispense them into the line. In the KPW series, goods are received from box pallets or big-bags.



KPW-650



KPW-1000



KPW-3000

Specification

| | KPW-650 | KPW-1000 | KPW-3000 |
|-------------------------------|---|--------------------|--------------------|
| Capacity | 2.7 m ³ | 3.4 m ³ | 5.3 m ³ |
| Efficiency | up to 6 t/h | up to 10 t/h | up to 10 t/h |
| Belt width | 650 mm | 1000 mm | 1000 mm |
| Spacing of separating rollers | 20 mm | 20 mm | 20 mm |
| Number of separating rollers | 6 | 6 | 6 |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | | |
| | 1.3 kW | 1.3 kW | 1.3 kW |
| Pneumatic connection | - | - | - |
| Ambient conditions | from -5 to 40 degrees Celsius | | |



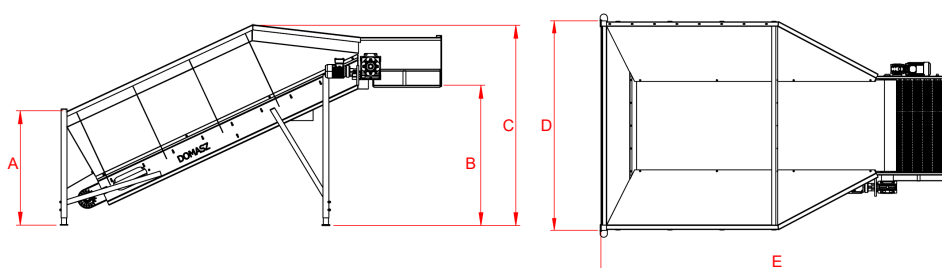
Standard equipment

- Variable speed control of the metering belt (inverter)
- Chevron-type feeding belt
- Portable remote control (4m cable)
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double-painted steel

Optional equipment

- Stainless steel construction
- Belt certified for food contact
- Adjustable spacing of separation rollers (20-60 mm)
- Removing separating rollers

External dimensions



| | A | B | C | D | E |
|----------|------|------|------|------|------|
| KPW-650 | 1155 | 1422 | 2032 | 1949 | 3846 |
| KPW-1000 | 1160 | 1424 | 2034 | 2298 | 3864 |
| KPW-3000 | 1501 | 1397 | 1925 | 3378 | 4240 |

Box pallet tippers

WS series

Product description

Tipplers are used to unload box pallets of goods.



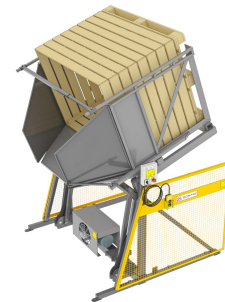
WS-1600/1000



WS-1800/1000

Specification

| | WS-1600/1000 | WS-1800/1000 |
|-------------------------------|---|--------------|
| Maximum size of box pallets | 1600x1000 mm | 1800x1000 mm |
| Maximum weight of box pallets | 1000 kg | 1200 kg |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | |
| | 2.2 kW | 2.2 kW |
| Pneumatic connection | - | - |
| Ambient conditions | from -5 to 40 degrees Celsius | |



Tippler in top position

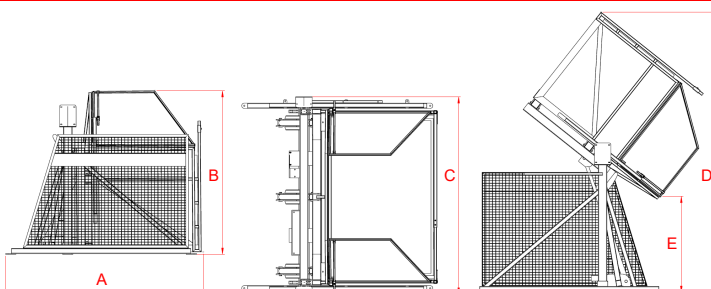
Standard equipment

- Possibility of loading by hand pallet truck
- Variable speed control of the spacing between box pallet supports
- Adjustable flaps allowing the outlet width to be varied
- Wired remote control (3m)
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated

Optional equipment

- Automatic discharge and lowering of the box pallet (includes: wireless remote control, shaking function, socket for connection of bin level sensor on the unit to which we are discharging)

External dimensions



| | A | B | C | D | E |
|--------------|------|------|------|------|------|
| WS-1600/1000 | 2040 | 1895 | 2025 | 3052 | 1066 |
| WS-1800/1000 | 2270 | 1873 | 2260 | 3208 | 1099 |

Dosing buffers

BD series

Product description

BD buffers are the start of process lines. Their function is to buffer and evenly dispense the goods onto the line.



BD-4



BD-6

Specification

| | BD-4 | BD-6 |
|-----------------------|---|------------------|
| Capacity | 4 m ³ | 6 m ³ |
| Belt width | 500 mm | 500 mm |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | |
| | 1.1 kW | 1.1 kW |
| Pneumatic connection | - | - |
| Warunki otoczenia | from -5 to 40 degrees Celsius | |



Optional shock absorbing cascades

Standard equipment

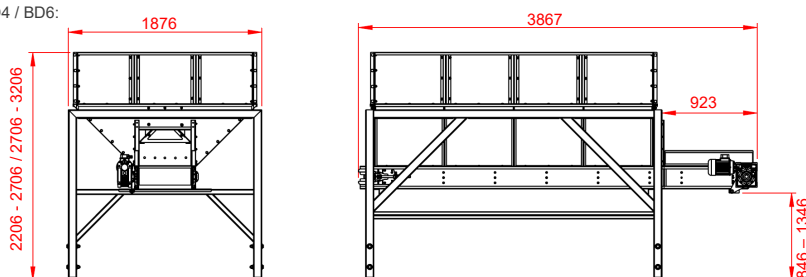
- Variable speed control of the metering belt (inverter)
- Height-adjustable support legs
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated (except for support frame)

Optional equipment

- Galvanised steel interior sheets
- Shock absorbing cascades
- Goods level sensor
- Interior of buffer lined with material to reduce damage to goods

External dimensions

BD4 / BD6:

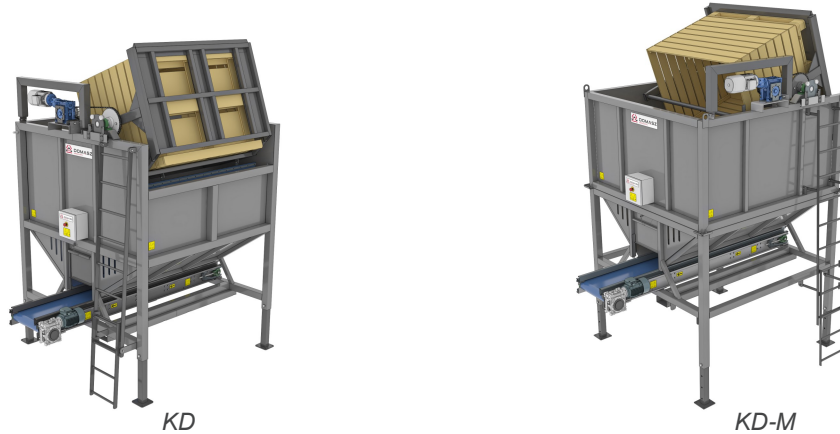


Dosing buffers with box pallet tipper

KD series

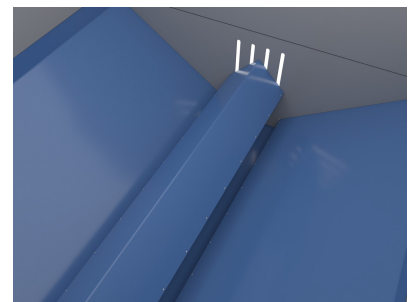
Product description

The KD buffer tank is located at the beginning of the processing line and fulfils two key functions: buffering the goods and supplying them evenly to the line. The integrated box pallet tipper makes efficient use of the production floor space.



Specification

| | KD | KD-M |
|---|---|------------------|
| Capacity | 4 m ³ | 4 m ³ |
| Belt width | 420 mm | 420 mm |
| Possibility to mount the tipper on the buffer | from one side | from 3 sides |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | |
| | 1.9 kW | 1.9 kW |
| Pneumatic connection | - | - |
| Ambient conditions | from -5 to 40 degrees Celsius | |



Material that limits vegetable damage

Standard equipment

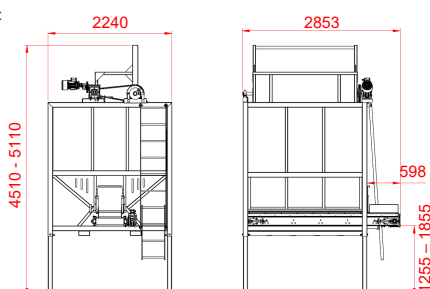
- Tipper integrated with buffer
- Variable speed control of the metering belt (inverter)
- Height-adjustable support legs
- Portable remote control (4mb cable)
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated (except for support frame)

Optional equipment

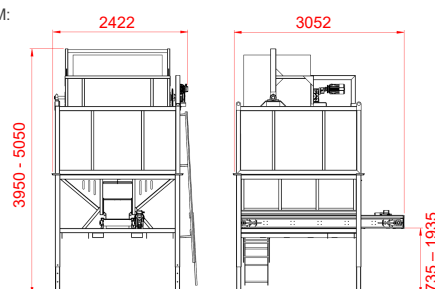
- Automatic discharge and lowering of the box pallet (includes wireless remote control)
- Interior of buffer lined with material to reduce damage to goods

External dimensions

KD:



KD-M:

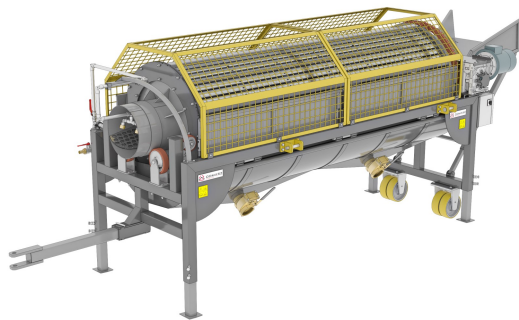


Semi-automatic washers

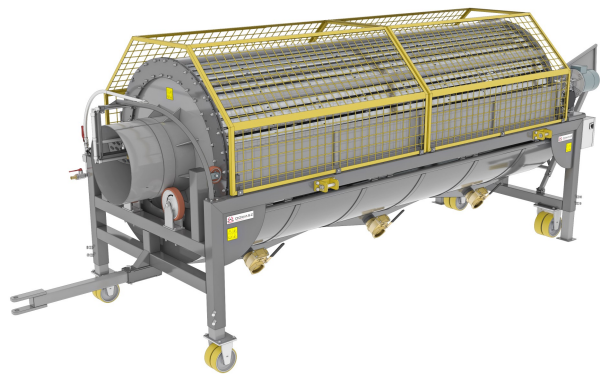
MDW series

Product description

The washers are used for wet cleaning of vegetables. The MDW series is a basic series of washers where the water level in the washing drum is regulated manually.



MDW-300



MDW-400

Specification

| | MDW-300 | MDW-400 |
|-----------------------|---|--------------|
| Drum diameter | 1000 mm | 1500 mm |
| Drum length | 3000 mm | 4000 mm |
| Efficiency * | up to 10 t/h | up to 15 t/h |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | |
| | 3.0 kW | 5.5 kW |
| Pneumatic connection | - | - |
| Ambient conditions | from 0 to 40 degrees Celsius | |



Depending on how dirty the vegetables are.

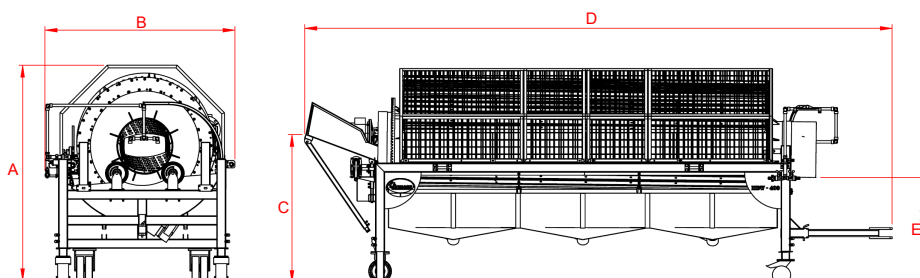
Standard equipment

- Variable speed control of the drum (inverter)
- Drain valves in the tub
- Drum covers
- Additional sprinkling at the outlet
- Transport hitch
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated

Optional equipment

- Grating on exit with 20mm spacing

External dimensions



| | A | B | C | D | E |
|---------|------|------|------|------|------|
| MDW-300 | 2048 | 1639 | 1606 | 5574 | 1174 |
| MDW-400 | 2356 | 2083 | 1618 | 6446 | 1166 |

Automatic washers

MB series

Product description

The washers are used for wet vegetable cleaning. In the MB series, the regulation of the water level in the washing drum and the removal of contaminants take place automatically.



MB500



MBZ500

Specification

| | MB500 | MBZ500 |
|-----------------------|---|--------------|
| Drum diameter | 1200 mm | 1200 mm |
| Drum length | 5000 mm | 5000 mm |
| Efficiency * | up to 30 t/h | up to 30 t/h |
| Integrated destoner | No | Yes |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | |
| | 25.9 kW | 27.4 kW |
| Pneumatic connection | - | - |
| Ambient conditions | From 0 to 40 degrees Celsius | |



* Depending on how dirty the vegetables are.

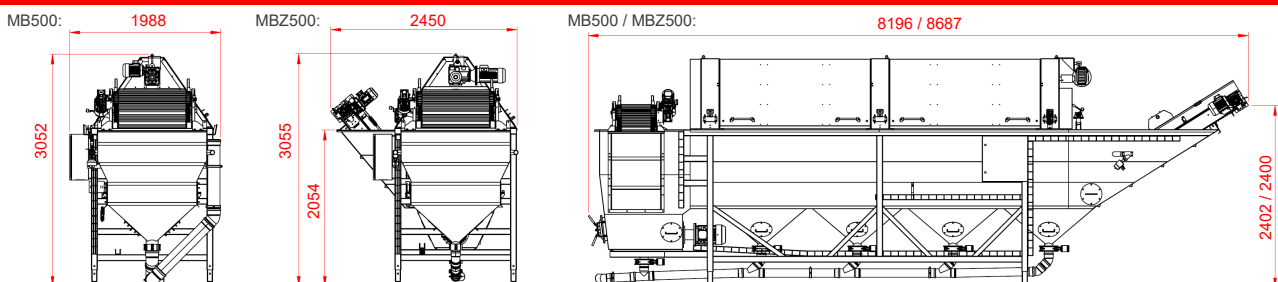
Standard equipment

- Fully automatic operation (filling with water, removal of contaminants during operation, shutdown in the event of a lack of water supply)
- 4 drain solenoid valves in the tub and water level sensor
- Drum made of stainless steel
- Additional output cleaning section
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated (except for support frame)

Optional equipment

- N/A

External dimensions



Brush cleaners

CS series

Product description

Brushers are designed to dry-clean vegetables, allowing them to be cleaned safely without damaging their surface.



CS-55



CS-110

Specification

| | CS-55 | CS-110 |
|-----------------------|---|--------------|
| Brush width | 550 mm | 1100 mm |
| Efficiency * | up to 5 t/h | up to 10 t/h |
| Number of brushes | 10 | 10 |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | |
| | 0.75 kW | 1.1 kW |
| Pneumatic connection | - | - |
| Ambient conditions | from -5 to 40 degrees Celsius | |



* Depending on how dirty the vegetables are

Standard equipment

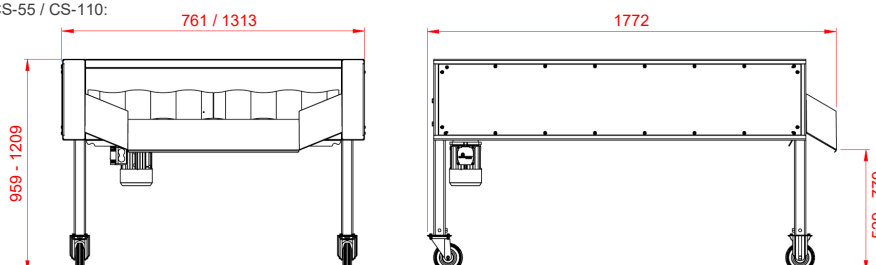
- Wavy cleaning brushes
- Constant brush speed
- Height-adjustable support legs
- PVC tape clamp
- Construction made of shot-blasted steel and double powder-coated

Optional equipment

- Variable speed control of brushes (includes inverter and socket for integration with external control device)
- Stainless steel construction

External dimensions

CS-55 / CS-110:



Polishers

PD series

Product description

The PD series machines are designed to polish vegetables that have been pre-washed. The cleaning process takes place using water and rotating brushes.



PD8200



PD9200



PD9300

Specification

| | PD8200 | PD9200 | PD9300 |
|--------------------------|---|-------------|-------------|
| Number of brushes | 8 | 9 | 9 |
| Brush length | 2000 mm | 2000 mm | 3000 mm |
| Pendulum brush operation | No | Yes | Yes |
| Efficiency * | up to 2 t/h | up to 3 t/h | up to 4 t/h |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | | |
| | 4.0 kW | 4.0 kW | 4.0 kW |
| Pneumatic connection | - | - | - |
| Ambient conditions | from 0 to 40 degrees Celsius | | |



Interior of the PD8200 polisher

* Depending on how dirty the vegetables are

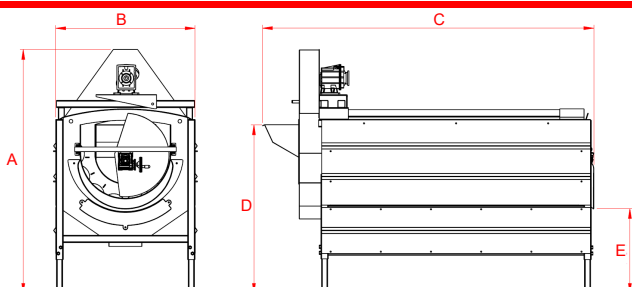
Standard equipment

- Variable speed control of brushes (inverter)
- Tub for water recycling
- Height-adjustable support legs
- Socket for integration into an external control device
- Construction made of galvanised steel; shot-blasted steel and double powder-coated

Optional equipment

- Construction and covers made of galvanized steel (PD8200).
- Construction made of galvanized steel, covers made of stainless steel (PD9200, PD9300)

External dimensions



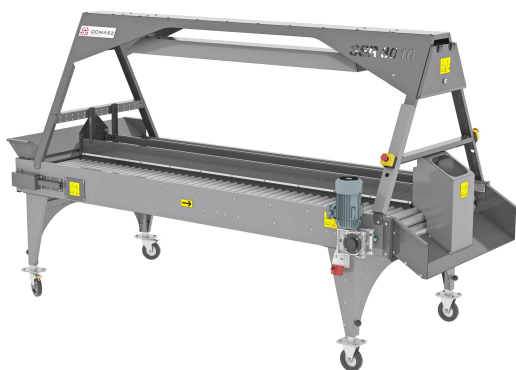
| | A | B | C | D | E |
|--------|------|------|------|------|-----|
| PD8200 | 2015 | 1153 | 2740 | 1393 | 701 |
| PD9200 | 2400 | 1450 | 3250 | 1493 | 801 |
| PD9300 | 2400 | 1450 | 4150 | 1493 | 801 |

Roller selection tables

SSR series

Product description

SSR selection tables are used to manually sort oval vegetables. The rollers that the table is equipped with rotate to ensure rotation of the vegetables and thus enable them to be selected.



SSR 300x100



SSR 500x120

Available configurations

| L / W | 200 cm | 250 cm | 300 cm | 400 cm | 500 cm |
|--------|-------------------|--------------------|--------------------|--------------------|--------------------|
| 80 cm | SSR 200x80 | SSR 250x80 | | | |
| 100 cm | | SSR 250x100 | SSR 300x100 | | |
| 120 cm | | | SSR 300x120 | SSR 400x120 | SSR 500x120 |

Specification

| | |
|-----------------------|--|
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector 0.75 to 1.1 kW (depending on model) |
| Pneumatic connection | - |
| Ambient conditions | from -5 to 40 degrees Celsius |



Double centre partition with
configuration options

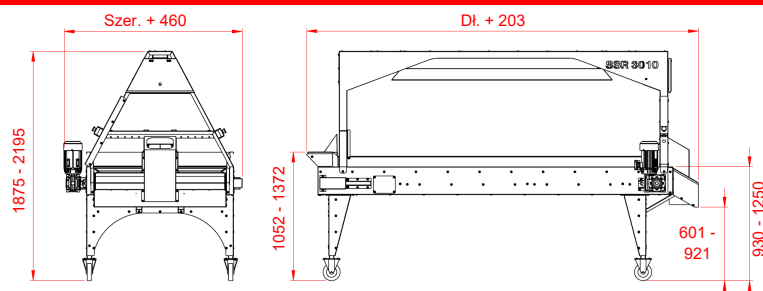
Standard equipment

- Variable speed control (inverter)
- Rollers made of aluminium
- Height-adjustable support legs
- Transport wheels with brakes
- Double centre partition with possibility of configuration
- Adjustable workspace lighting
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated

Optional equipment

- Rollers made of stainless steel
- All stainless steel construction (including rollers)
- Waste conveyor for SSR tables made of shot-blasted and twice powder-coated, galvanized, or stainless steel

External dimensions



Roller selection tables

SSR Eco series

Product description

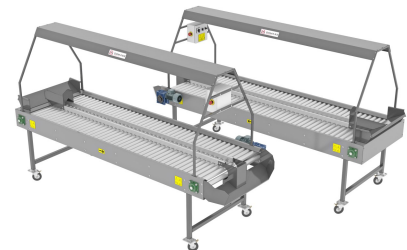
SSR selection tables are used to manually sort oval vegetables. The rollers that the table is equipped with rotate to ensure rotation of the vegetables and thus enable them to be selected.



SSR Eco 300x100

Available configurations

| L / W | 200 cm | 220 cm | 250 cm | 300 cm |
|--------|----------------|----------------|-----------------|-----------------|
| 80 cm | SSR Eco 200x80 | SSR Eco 220x80 | | SSR Eco 300x80 |
| 100 cm | | | SSR Eco 250x100 | SSR Eco 300x100 |



Specification

| | |
|-----------------------|--|
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector 0.4 to 0.75 kW (depending on model) |
| Pneumatic connection | - |
| Ambient conditions | from -5 to 40 degrees Celsius |

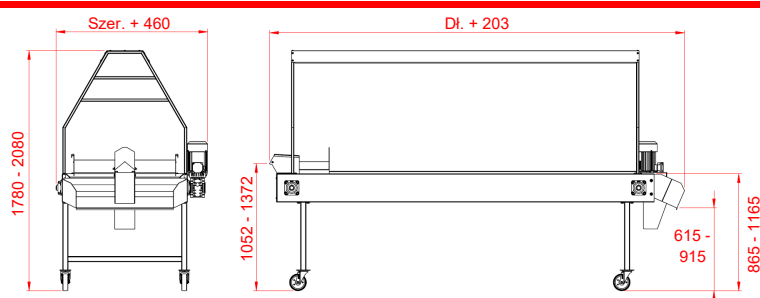
Standard equipment

- Variable speed control (inverter)
- Rollers made of aluminium
- Height-adjustable support legs
- Transport wheels with brakes
- Double centre partition not configurable
- Non-adjustable workspace lighting
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated

Optional equipment

- The waste conveyor for SSR tables made of shot-blasted steel and powder-coated twice, galvanized, or stainless steel.

External dimensions

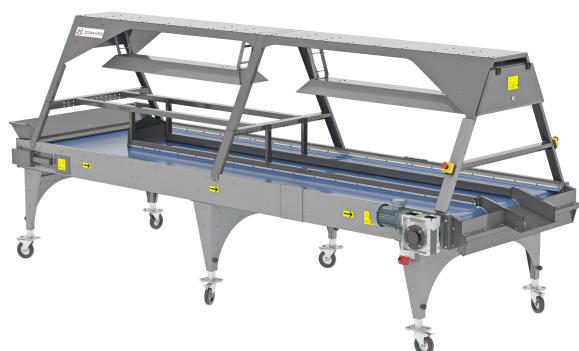


Belt selection tables

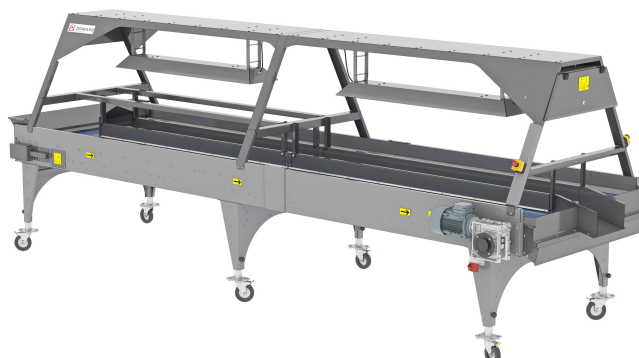
SST series

Product description

Belt tables are used for the manual selection of root vegetables such as carrots and parsley and smaller calibre vegetables. It is also used in the onion peeling process.



SST 400x120



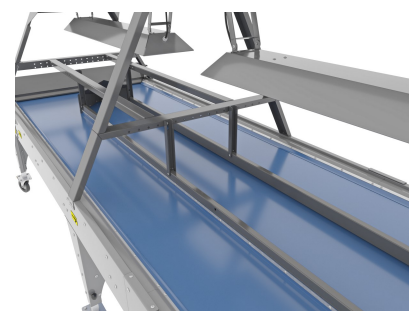
SST 500x120

Available configurations

| L / W | 400 cm | 500 cm | 600 cm |
|--------|--------------------|--------------------|--------------------|
| 120 cm | SST 400x120 | SST 500x120 | SST 600x120 |

Specification

| | |
|-----------------------|---|
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector |
| Pneumatic connection | - |
| Ambient conditions | from -5 to 40 degrees Celsius |



Double centre partition with configuration options

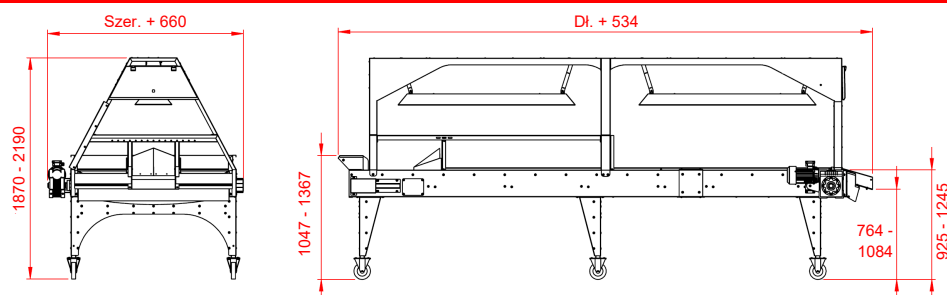
Standard equipment

- Variable speed control (inverter)
- Height-adjustable support legs
- Transport wheels with brakes
- Double centre partition with adjustability
- Adjustable workspace lighting
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated

Optional equipment

- The waste conveyor for SST tables is made of shot-blasted steel and powder-coated twice, galvanized, or stainless steel.

External dimensions

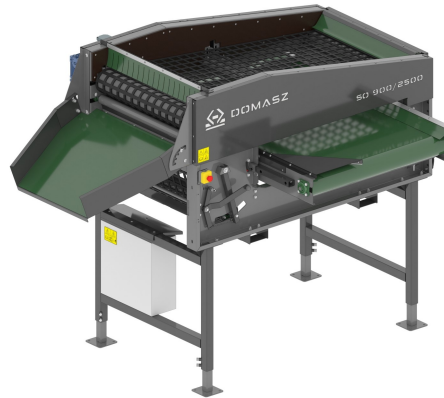


Belt grader

SO 900/2500 series

Product description

The sorter is used to precisely divide round vegetables into two fractions. The modular design allows any number of sorters to be put together to produce a greater number of required fractions.



SO 900/2500

Specification

| | SO 900/2500 |
|-----------------------|---|
| Width of sorting belt | 900 mm |
| Efficiency | up to 12 t/h |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector |
| | 1.9 kW |
| Pneumatic connection | - |
| Ambient conditions | from -5 to 40 degrees Celsius |



The combined use of two sorters allows division into three fractions

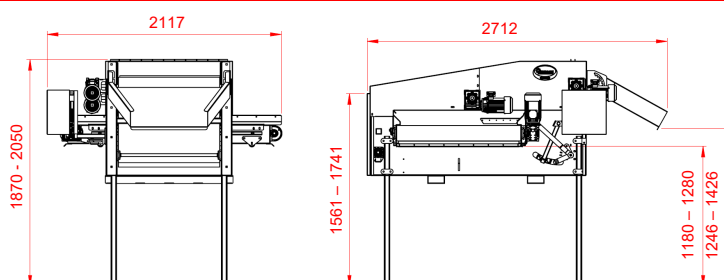
Standard equipment

- One sorting belt in sizes from 25x25 mm to 100x100 mm
- Variable speed control of the sorting belt (frequency converter)
- Variable speed control of the tamping intensity of the sorting belt (frequency converter)
- Height-adjustable support legs with transport wheels
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated

Optional equipment

- Additional sorting belt in sizes from 25x25 mm to 100x100 mm
- Conveyor belt feeding vegetables to sorter

External dimensions



Onion tip cutter

OM series

Product description

The device is used to cut off the dried parts of the onion chives. In addition, the cutter makes it possible to clean the onion of soil residue and unnecessary loose scales.



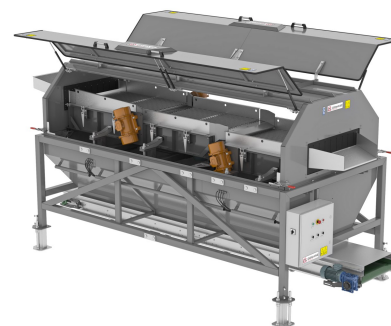
OM2



OM3

Specification

| | OM2 | OM3 |
|----------------------------|---|--------------|
| Number of cutting blades | 2 | 3 |
| Diameter of cutting blades | 1200 mm | 1200 mm |
| Efficiency | up to 9 t/h | up to 13 t/h |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | |
| | 8.9 kW | 11.9 kW |
| Pneumatic connection | - | - |
| Ambient conditions | from -5 to 40 degrees Celsius | |



Standard equipment

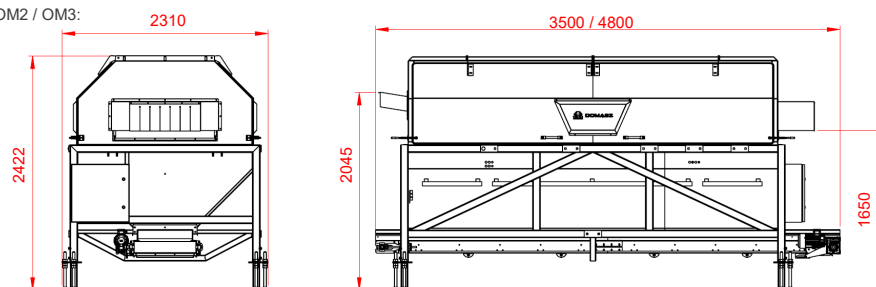
- Galvanized steel screens with a width of 920mm and a spacing of 25mm
- Waste discharge conveyor
- Central lubrication system
- Protective covers with electric locks
- Cutting unit with two replaceable blades and speed 1400 rpm
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated (except for support frame)

Optional equipment

- Speed control of the cutting unit (inverter for each cutting unit)
- Vibration intensity control (inverter)

External dimensions

OM2 / OM3:

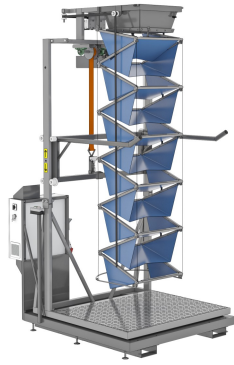


Big-Bag Weighers

BBW series

Product description

The BBW series is used for weighing vegetables in big-bags. By using automatic shock-absorbing cascades, we limit damage to the vegetables and ensure that the bag is filled correctly.



BBW-1



BBW-2

Specification

| | BBW-1 | BBW-2 |
|-----------------------------|---|-------------|
| Number of weighing sections | 1 | 2 |
| Number of cascades | 10 | 10 |
| Weighing range | 100-1200 kg | 100-1200 kg |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | |
| | 0.75 kW | 1.5 kW |
| Pneumatic connection | - | - |
| Ambient conditions | from -5 to 40 degrees Celsius | |



BBW-2 with optional infeed conveyor

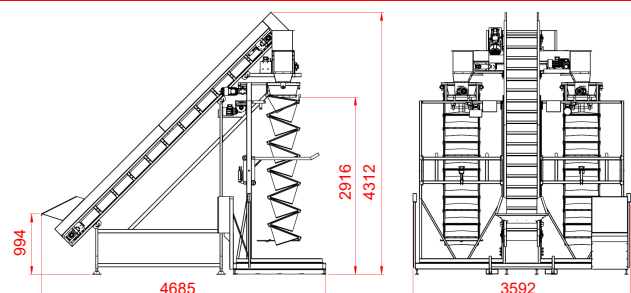
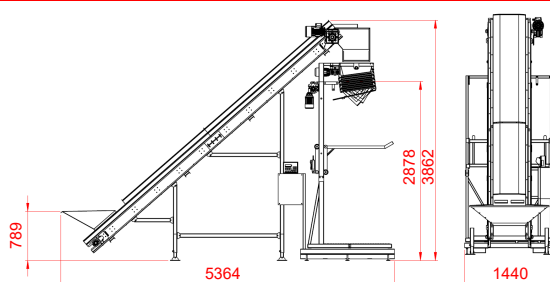
Standard equipment

- Automatic cascades with vegetable level sensor
- Socket for integration into an external control device
- Bag handles with pre-fill control mechanism
- Cross conveyor (for BBW-2)
- Construction made of shot-blasted steel and double powder-coated

Optional equipment

- 1 or 2 station filler (no weighing system)
- Stainless steel construction
- Feeding conveyor PT-5

External dimensions



Vegetable belt weighers

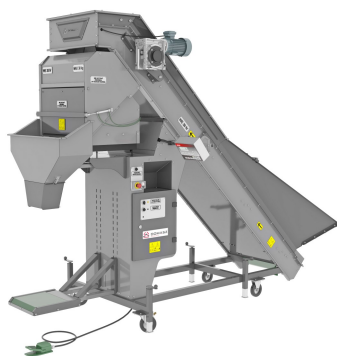
WE series

Product description

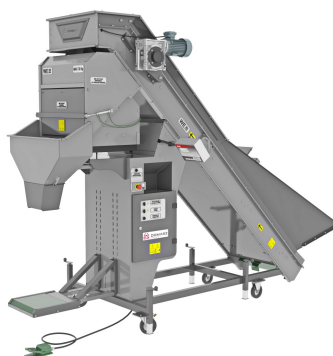
Belt weighers are used to prepare portions of vegetables of a preset weight and feed the portions into a bag or packaging machine. The equipment in this series is characterised by its simple design and mobility.



WE-15 PLUS



WE-30 IV



WE-30 PLUS



WE-50 PLUS

Specification

| | WE-15 PLUS | WE-30 IV | WE-30 PLUS | WE-50 PLUS |
|---|---|---|------------------|---------------|
| Efficiency | ○ ● ● | ○ ● ● | ● ● ● | ○ ○ ● |
| Weighing accuracy | ● ● ● | ○ ● ● | ○ ● ● | ● ● ● |
| Weighing range | 2.5-15 kg | 2.5-30 kg | 2.5-30 kg | 2.5-50 kg |
| Efficiency for a 15kg portion * | up to 4.0 t/h | up to 4.0 t/h | up to 6.0 t/h | up to 3.8 t/h |
| Number of dosing belts | 2 | 1 | 2 | 2 |
| Weighing root vegetables | No ** | Yes | No ** | No ** |
| Working with a RA1 | No | Yes | Tak | No |
| Width of main belt | 300 mm | 560 mm | 400 mm | 300 mm |
| Width of the extra weighting belt | 100 mm | - | 100 mm | 100 mm |
| Adjustable belt alignment shade for improved alignment accuracy | No | - | Yes | Yes |
| Variable speed adjustment of the extra belt feeder | No | - | Yes | Yes |
| Opening/closing the weighing cell | Electric | Pneumatic | Pneumatic | Electric |
| Electrical connection | 1x230 VAC (N) PE 50 Hz; 5m cable with 32A | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | | |
| | 1.4 kW | 1.1 kW | 1.5 kW | 1.8 kW |
| Pneumatic connection | - | 3/8"; min. 6 Bar | 3/8"; min. 6 Bar | - |
| | - | 20 NL/min. | 20 NL/min. | - |
| Ambient conditions | from -5 to 40 degrees Celsius | | | |

* Depends on the size and type of vegetables

** Weighing of root vegetables is possible if the extra weighting belt is switched off

Standard equipment

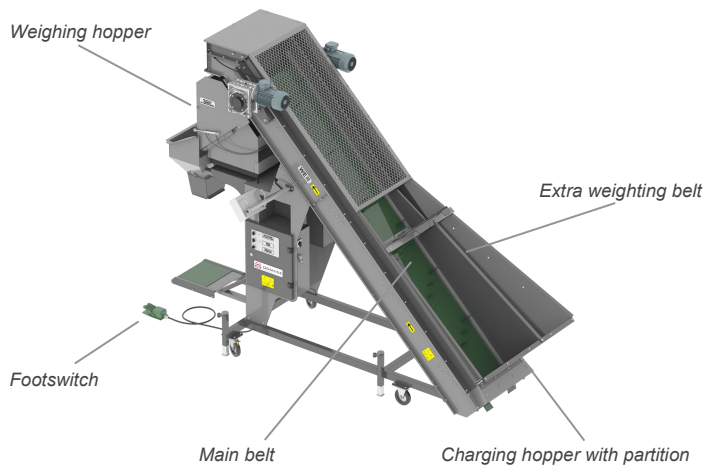
- Partition in the hopper (WE-30 PLUS and WE-50 PLUS)
- 2 adapters for different bag sizes
- Variable speed control for opening the weighing hopper
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated

Optional equipment

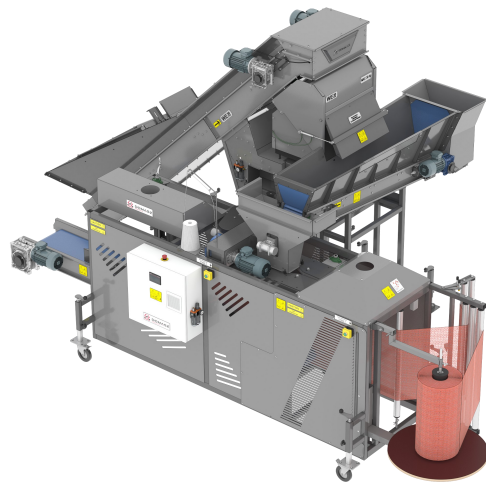
- Stainless steel construction
- Construction in galvanized steel (for WE-15 PLUS)
- Belt certified for food contact
- Additional conveyor connecting the belt weigher to the RA1 with manual packing function (option for WE-30 IV and WE-30 Plus)
- Equipped with a 7" touch screen control panel including a statistics module

Construction

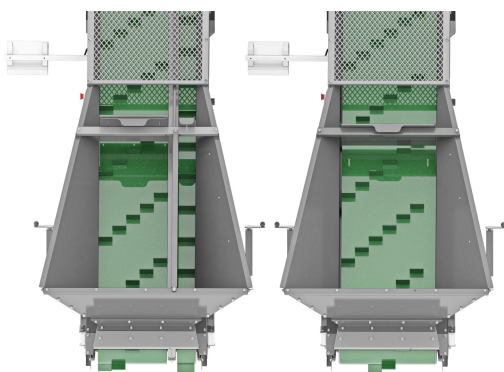
WE-30 PLUS:



Additional connecting conveyor between the WE-30 PLUS and the RA1:



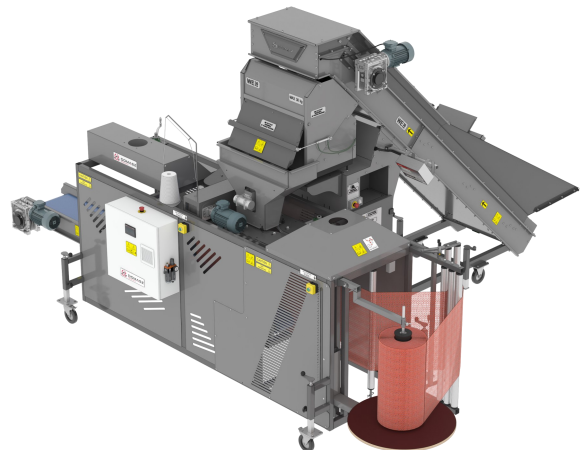
Machine feed:



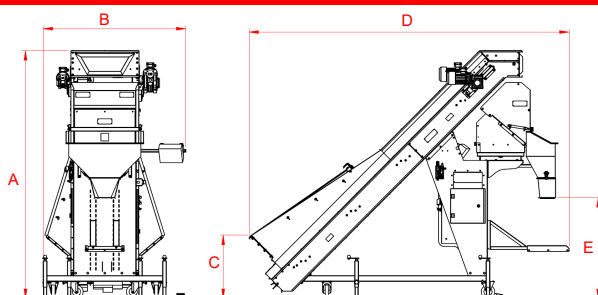
WE-15 PLUS, WE-30 PLUS, WE-50 PLUS

WE-30 IV

Direct integration of the WE-30 PLUS into the RA1:



External dimensions



| | A | B | C | D | E |
|------------|------|------|-----|------|------|
| WE-15 PLUS | 1937 | 1354 | 669 | 2491 | 859 |
| WE-30 IV | 2557 | 1461 | 648 | 3319 | 1035 |
| WE-30 PLUS | 2564 | 1482 | 656 | 3327 | 1044 |
| WE-50 PLUS | 2335 | 1280 | 675 | 2670 | 850 |

Multihead weighers

R series

HIGHTEC

Product description

Multihead weighers are used to prepare portions of vegetables of a preset weight and feed the portions to the packaging machine. A characteristic feature of the equipment is the high accuracy and efficiency of weighing.



R04XXL



R09L



R12L

Specification

| | R04XXL | R09L | R09XL | R12L | R12XL |
|--------------------------------------|---|------------------------------|------------------------------|------------------------------|------------------------------|
| Efficiency | ○○● | ○●● | ○●● | ●●● | ●●● |
| Weighing accuracy | ○○● | ●●● | ○●● | ●●● | ○●● |
| Weighing range | 1-25 kg | 1-25 kg | 1-25 kg | 0,5-25 kg | 0,5-25 kg |
| Efficiency for a 2.5 kg portion | up to 16 portions per minute | up to 34 portions per minute | up to 32 portions per minute | up to 54 portions per minute | up to 51 portions per minute |
| Weight cup capacity | 14,1 l | 7,9 l | 11,3 l | 7,9 l | 11,3 l |
| Optional weighing of root vegetables | Yes, special design marked with C | | | | |
| Construction material | In compliance with EU legislation on food contact materials | | | | |
| Electrical connection * | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | | | | |
| | 2,1 kW | 3,8 kW | 3,8 kW | 4,5 kW | 4,5 kW |
| Pneumatic connection | 3/8"; min. 6 Bar | | | | |
| | 60 NL/min. | 190 NL/min. | 190 NL/min. | 260 NL/min. | 260 NL/min. |
| Ambient conditions | 5-40 degrees Celsius | | | | |

* When working with a loading conveyor, its power must be added to the value of the connection power.

Efficiency

Efficiency in portions per minute up to*:

| Portion size | R04XXL | R09L | R09XL | R12L | R12XL |
|--------------|--------|------|-------|------|-------|
| 1,0 kg | 17 | 36 | 34 | 59 | 54 |
| 2,5 kg | 16 | 34 | 32 | 54 | 51 |
| 5,0 kg | 15 | 29 | 28 | 46 | 45 |
| 10,0 kg | 11 | 21 | 21 | 22 | 22 |
| 15,0 kg | 7 | 16 | 16 | 20 | 20 |
| 25,0 kg | 6 | 10 | 10 | 14 | 14 |

* Efficiencies based on machine tests in a vegetable processing plant. These values may vary depending on the type and size of vegetables and on the packaging machines integrated into the combination weigher. Tests carried out on potatoes. For maximum efficiency, a constant supply of produce at the machine input is required.

Standard equipment

- Weighing head made of satin stainless steel
- Weight cups with double-opening mechanism for faster emptying of the cup and reduced blockage of vegetables
- Single belt transverse conveyor made of satin stainless steel
- Main frame with service platform in shot-blasted and double powder-coated steel

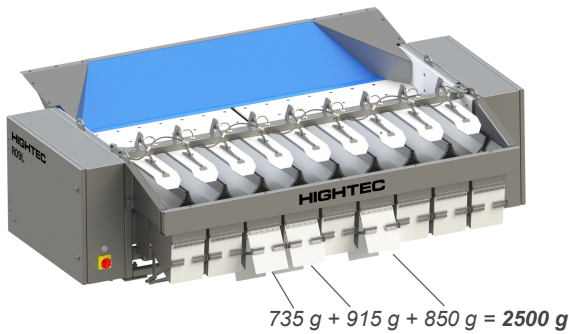
Optional equipment

- Loading conveyor made of shot-blasted steel and double powder-coated, galvanized, or stainless steel
- Mainframe and service platform made of stainless steel
- Double cross conveyor with movable baffle made of stainless steel
- Output buffer for portions up to 5kg
- Adaptation for carrots (movable partitions) - special models marked with C
- Even Flow metering buffer with ascending frame adapted to the multihead weigher

Construction

Operating principle

The machine prepares vegetable portions by selecting the cups whose sum is closest to the set weight. For the highest weighing accuracy, a portion is created as the sum of just 3 cups.



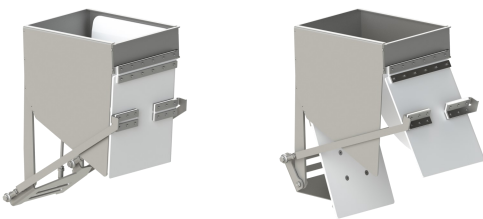
Optional equipment

Multihead weigher R12L with optional double cross conveyor with movable partition and output buffers for portions up to 5kg.



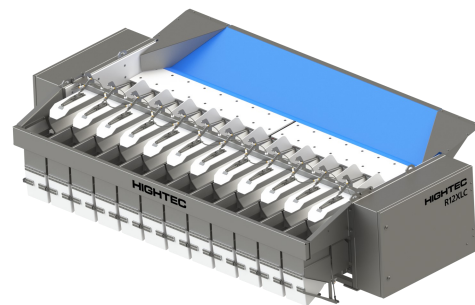
Weight cups with double-opening mechanism

Ensures faster emptying of the cup and reduces blockage of vegetables.

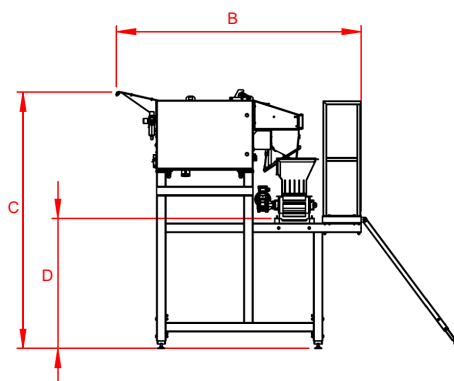
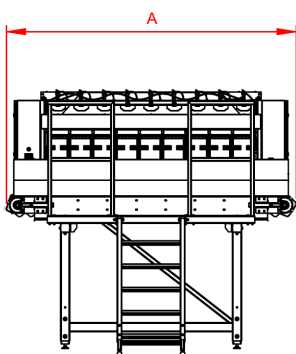


Optional equipment

Weigher with carrot adaptation (movable partitions). Model R12XLC.



External dimensions



| | A | B | C | D |
|--------|------|------|-------------|-------------|
| R04XXL | 1625 | 2063 | | |
| R09L | 2500 | 2105 | 2205 - 2805 | 1120 - 1720 |
| R09XL | 2500 | | | |
| R12L | 2900 | | | |
| R12XL | 2900 | | | |

Raschel bag packing machine

RA-1

Product description

Packing machine RA-1 is an automatic machine for packing potatoes, onions, carrots and other hard vegetables into raschel bags.



RA-1

Specification

| | RA-1 |
|-----------------------|---|
| Range of packaging | 2,5-30 kg |
| Efficiency | up to 11.7 t/h (for 15kg bags) |
| Maximum bag height | 700 mm |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector |
| | 3.5 kW |
| Pneumatic connection | 3/8"; min. 6 Bar |
| | 130 NL/min. |
| Ambient conditions | from -5 to 40 degrees Celsius |

Efficiency

| Pack size | Efficiency in bags per minute up to*: | Efficiency in bags per minute up to**: |
|-----------|---------------------------------------|--|
| 3,0 kg | 23 | 11 |
| 4,0 kg | 22 | 9 |
| 5,0 kg | 21 | 9 |
| 10,0 kg | 15 | 8 |
| 15,0 kg | 13 | 8 |
| 25,0 kg | 10 | 6 |

* For a machine equipped with a Fichbein 100. double thread sewing head. Tests carried out on potatoes.

** For a machine equipped with a Fichbein F. single thread sewing head. Tests carried out on potatoes.

Optional thermal printers



Markem-Imaje SmartDate X45



Videjet DataFlex 6330

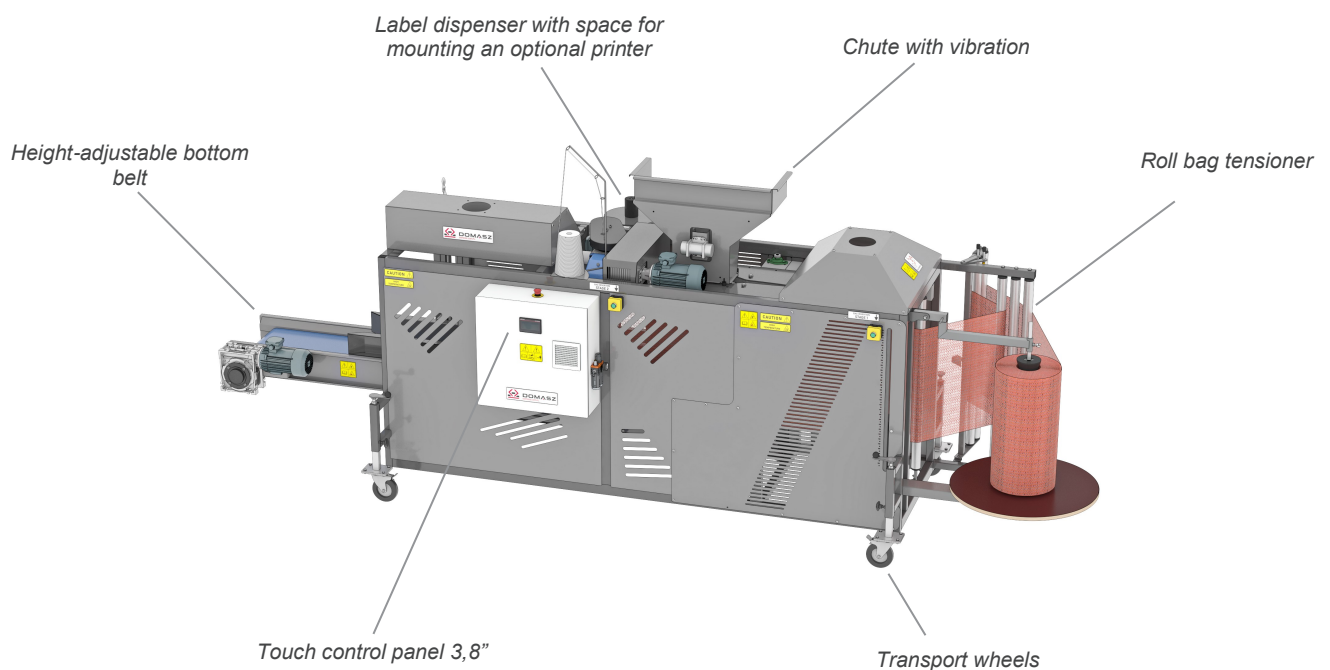
Standard equipment

- Single thread head Fischbein F
- Touchscreen control panel 3.8"
- Vibration of the feed
- Label dispenser
- Automatic lubrication of the sealing head
- Transport wheels
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated

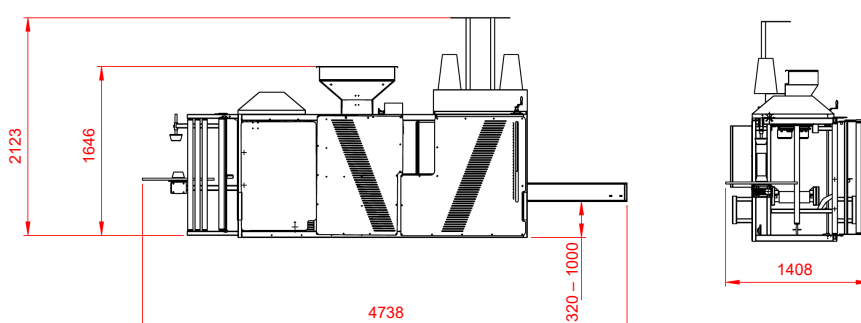
Optional equipment

- Double thread head: Fischbein 100, Newlong DS-9PI or YAO HAN F900A
- Single-thread head: Newlong NP-7A or YAO HAN F300A
- Stainless steel construction (includes food approved belt)
- Side covers
- Vibration of the lower belt
- Chute blockage sensor
- Touchscreen control panel 7" including statistics module
- Automatic label printer: Markem-Imaje SmartDate X45, Videojet DataFlex 6330

Construction



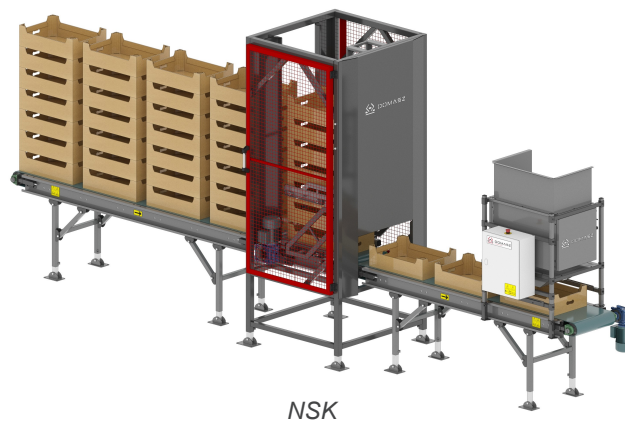
External dimensions



Box and carton filler NSK

Product description

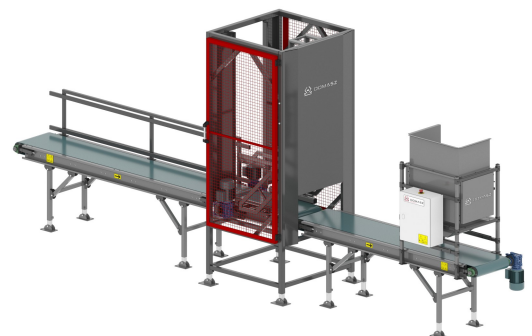
The filler is used for packing vegetables in boxes and cartons. The use of buffer tanks increases the efficiency and functionality of the machine.



NSK

Specification

| | NSK |
|---|---|
| Maximum carton / box width | 400 mm |
| Length of buffer before filling station | 3000 mm |
| Efficiency | Up to 25 packages per minute for 5kg portions |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector 1.0 kW |
| Pneumatic connection | 3/8"; min. 6 Bar 540 NL/min. |
| Ambient conditions | from 0 to 40 degrees Celsius |



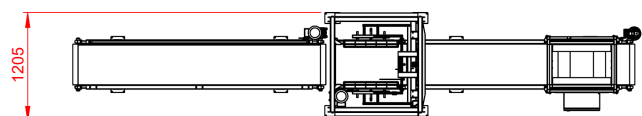
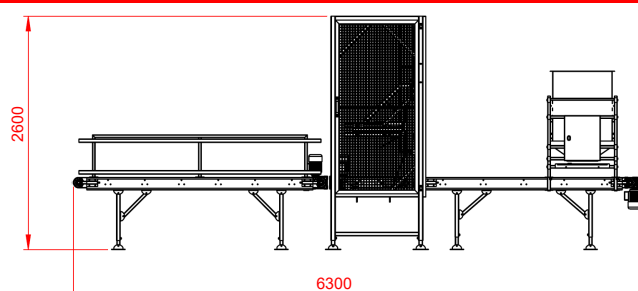
Standard equipment

- Buffer conveyor for empty boxes and cartons (3mb)
- Two buffer tanks made of stainless steel
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated

Optional equipment

- Buffer conveyor for filled crates or cartons
- Conveyor system transporting filled crates or cartons to the automatic palletizing system

External dimensions

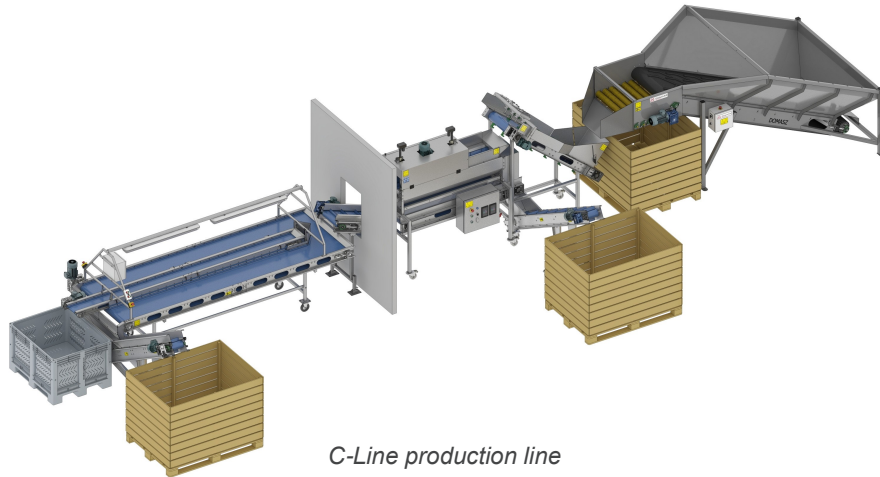


Onion peeling

C-Line production line

Product description

Comprehensive solution designed for peeling onions. An integrated set of machines intended for receiving goods, onion slicing, blowing off husks, and manual selection.

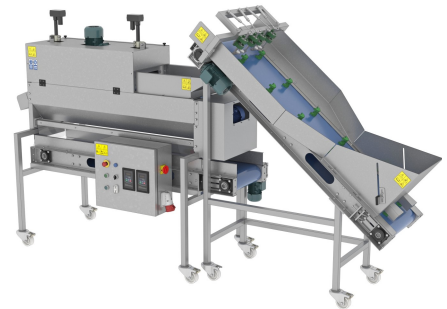


C-Line production line

Specification

| | Linia C-Line |
|-----------------------|----------------------------------|
| Efficiency * | 700-1500 kg/h |
| Electrical connection | 3x400 VAC (N) PE 50 Hz 6,8 kW |
| Pneumatic connection | 1"; min. 8 Bar 11 200 NL/min. |
| Ambient conditions | from 0 to 40 degrees Celsius |

* Depending on the size and quality of the onions



Elements of the line designed for onion slicing and blowing off the skin

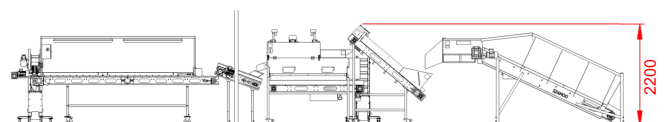
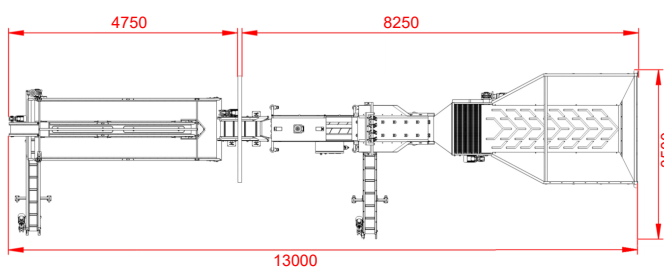
Standard equipment

- Stationary reception bunker
- Onion cutting device
- Skin blowing device
- Waste conveyor for discharging skin
- Selection table with waste and finished product discharge
- Waste conveyor for discharging waste

Optional equipment

- Customized line tailored to specific requirements

External dimensions



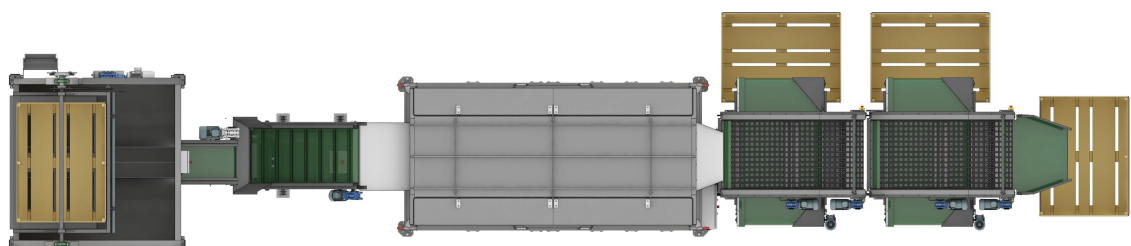
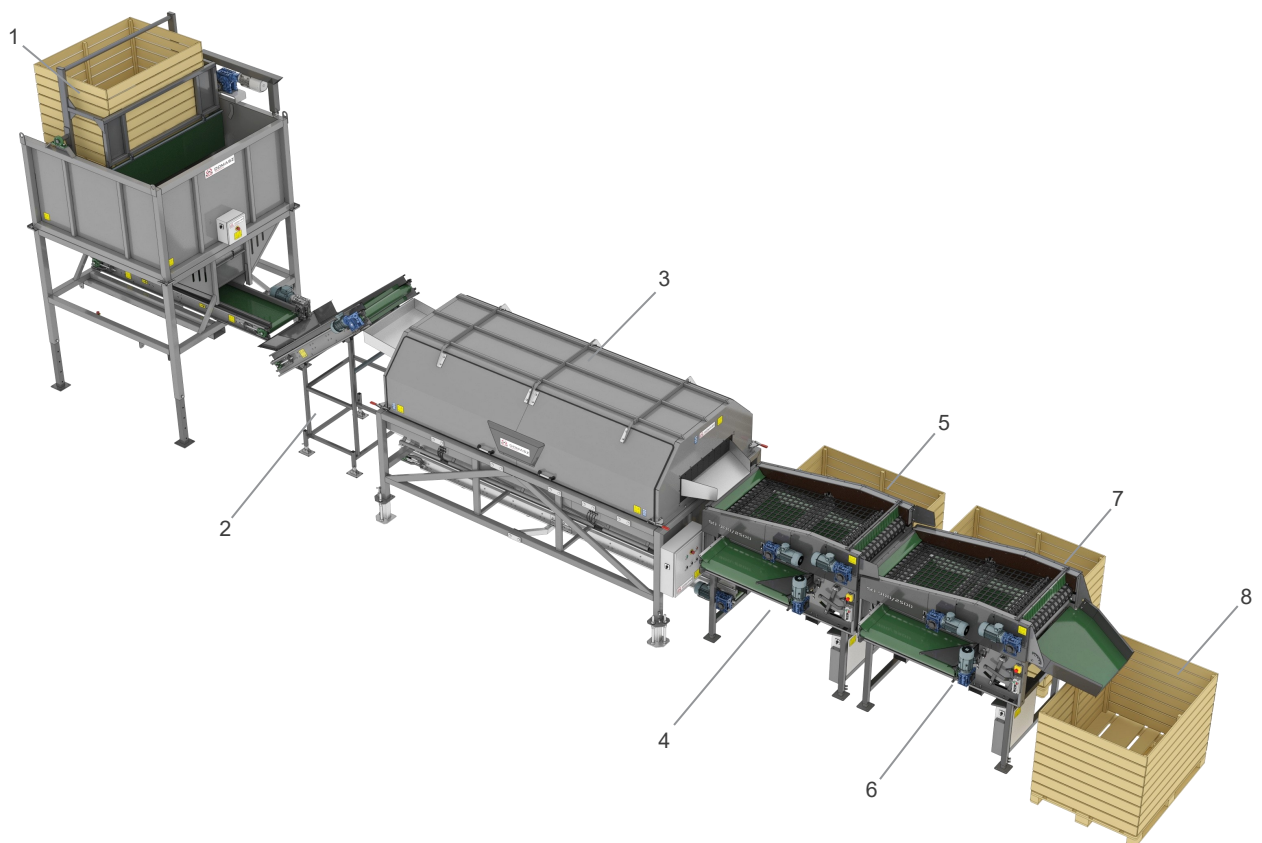
Onion sorting

KD, OM-3, 2 x SO 900/2500

Description of the solution

The key element in preparing onions for sale is dividing them into appropriate fractions. Before fractionation, the onions need to have their stems trimmed.

Onions retrieved from storage are fed into a dosing buffer integrated with a box pallet tipper KD (1). The buffer's task is to ensure a consistent and uniform feed of goods to the production line. Through an intermediary conveyor (2), the buffer delivers the onions to the stem cutter OM-3 (3). The trimmed onions are then fed into the first belt grader with a sorting belt size of 36x36mm (4). Onions with a diameter of up to 36mm are directed to the box pallet (5), while those above 36mm are sent to the next belt grader (6), in which, using a sorting belt size of 50x50mm, the goods are divided into fractions of 35-50mm (7) and above 50mm (8).



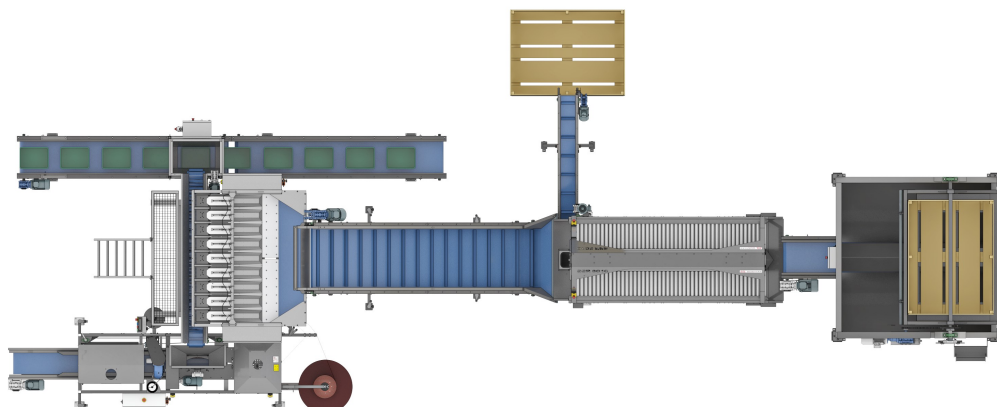
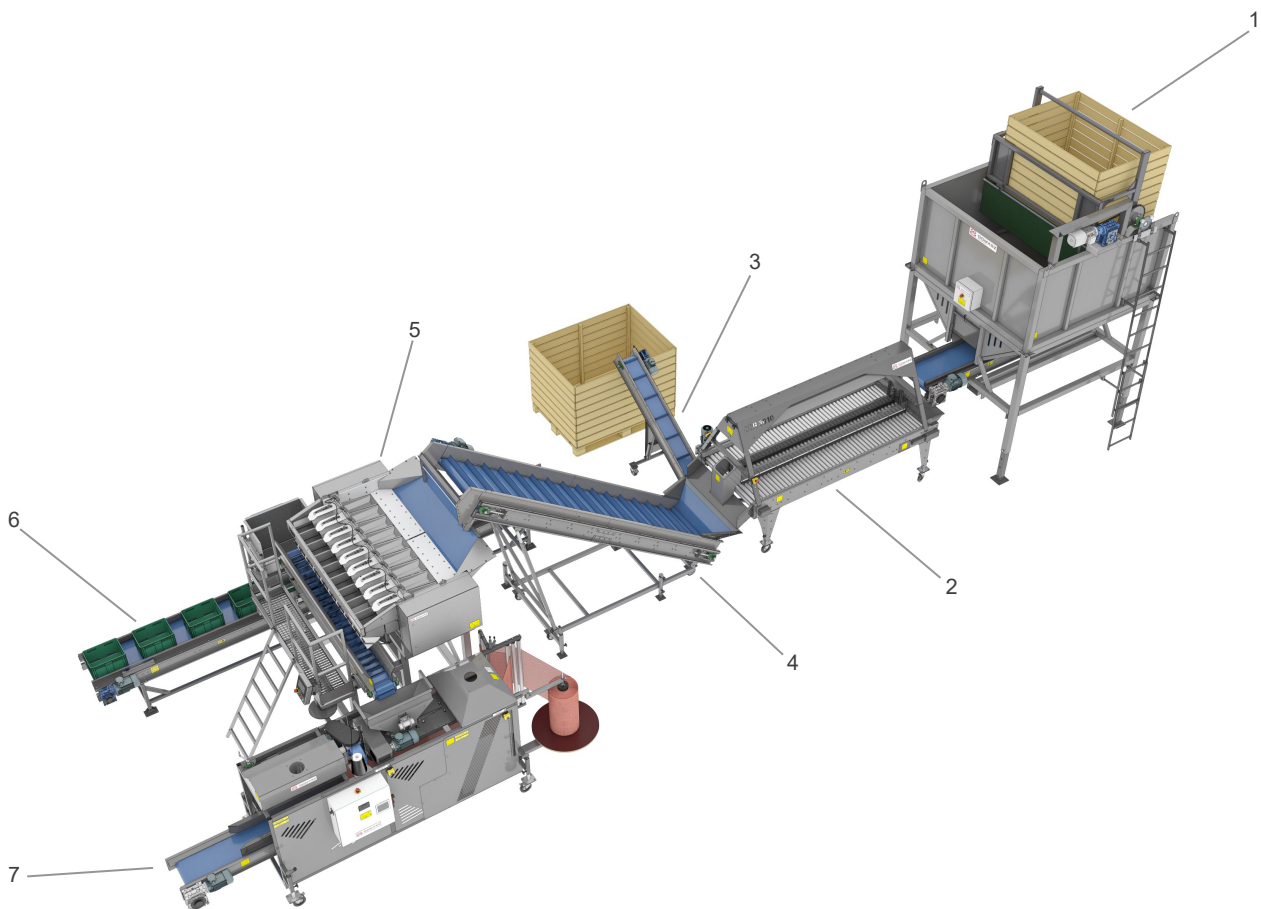
Preparation of bags and cartons

KD, SSR, R09L, RA-1, NSK

Description of the solution

The weighing and packing line allows the preparation of suitable packages for sale, depending on the expected calibre of the goods and the type and size of the packages.

The appropriate onion calibre is fed to the batching buffer which is integrated into the KD box pallet tipper (1). The buffer evenly doses the goods onto the selection table (2). The residue created during selection is transported by conveyor (3) to the box pallet and the actual goods are fed onto the multihead weigher (5) by a loading conveyor (4). Portions of the preset weight are fed from the multihead weigher to the case filler (6) or to the raschel bag packing machine (7).



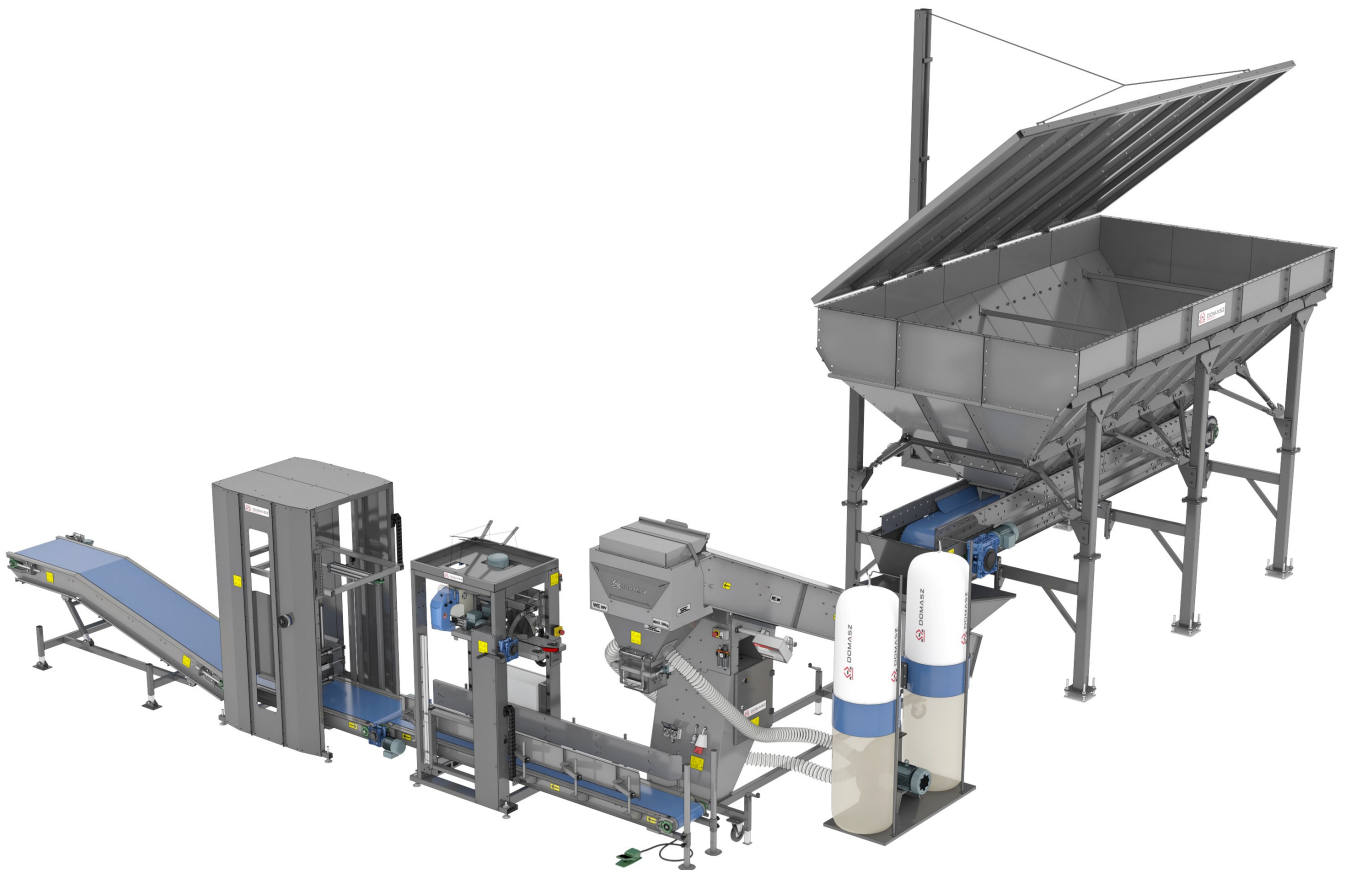
Solutions for loose materials

Chapter introduction

Equipment designed for loose materials requires specific adaptation to the product. The type of material, the density or the method of spreading are all important. Domasz's many years of experience allows us to select the right solution and operate the equipment as intended.

With these solutions, it is possible to perform:

- Receiving and buffering loose materials
- Weighing and filling of bags
- Bag closing



Receiving hoppers

KPS 1, KPZ 1

Product description

The initial stages of the process lines start with the receiving hoppers, which allow the goods to be received and evenly fed to further production stages.



KPS 1



KPZ 1

Specification

| | KPS 1 | KPZ 1 |
|-----------------------|--------------------------------|---|
| Capacity | 7.1 m ³ | 12.0 m ³ |
| Method of discharge | Gravitational | Scraper conveyor |
| Main purpose | Easy-to-spread products | Products that are difficult to spread |
| Electrical connection | - | 3x400 VAC (N) PE 50 Hz; 5m cable with 2.0 kW |
| Pneumatic connection | - | - |
| Ambient conditions | from -10 to 40 degrees Celsius | |



KPZ 1 with optional protective cover

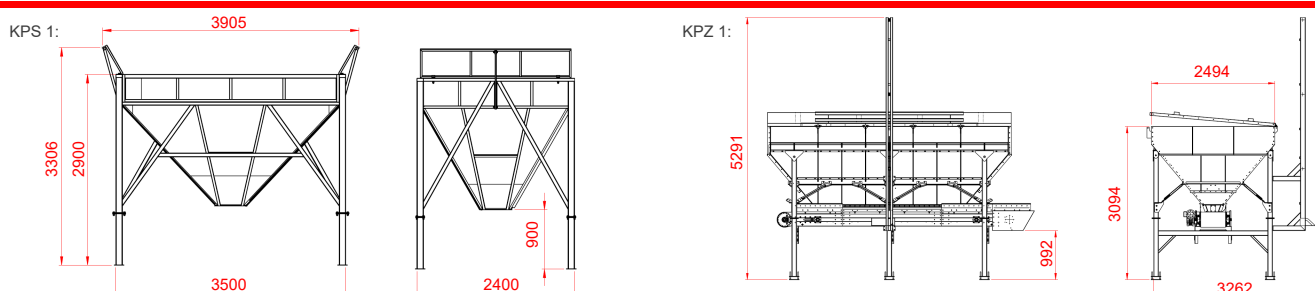
Standard equipment

- Construction made of shot-blasted steel and double-painted steel

Optional equipment

- Interior sheets made of stainless steel (KPS 1, KPZ 1)
- Interior sheets made of galvanised steel (KPZ 1)
- Protective cover (KPZ 1)

External dimensions



Loose materials weighers

WE series

Product description

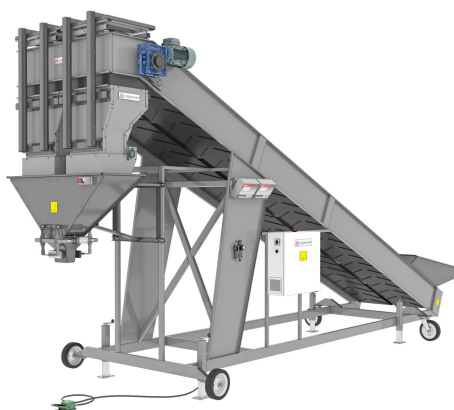
Loose material weighers are used to weigh out a preset portion of a product. Weighing can take place in a container or directly in the packaging. Thanks to their design, they offer the possibility of using various types of packaging.



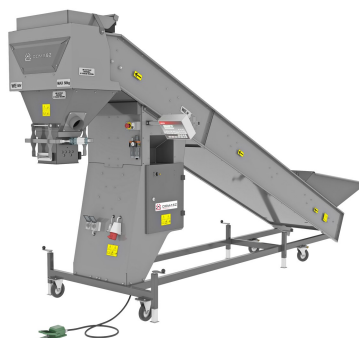
WE-50 III



WE-50 VP



WE-50 DUO



WE-50 V



WE-50 VZ

Specification

| | WE-50 III | WE-50 DUO | WE-50 V | WE-50 VZ | WE-50 VP |
|--|---|-------------|------------|-----------|------------|
| Weighing range | | | 1-50 kg | | |
| Efficiency up to (for 25kg portions) * | 6.0 t/h | 9.0 t/h | 5.0 t/h | 6.0 t/h | 4.0 t/h |
| Method of weighing | Bag | Tank | Bag | Tank | Bag |
| Type of bags | raschel, jute, foil, woven polypropylene and similar | | | | |
| Method of supply of the goods | Auger conveyor | Belt | Belt | Belt | Belt |
| Auger diameter | 150 mm | - | - | - | - |
| Width of feed belt | - | 2 x 500mm | 550mm | 550mm | 550mm |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | | | | |
| | 1.0 kW | 2.0 kW | 2.0 kW | 2.0 kW | 2.0 kW |
| Pneumatic connection | 3/8"; min. 6 Bar | | | | |
| | 18 NL/min. | 150 NL/min. | 65 NL/min. | 92 NL/min | 65 NL/min. |
| Ambient conditions | from -5 to 40 degrees Celsius | | | | |

* Depends on the type of product being weighed

Standard equipment

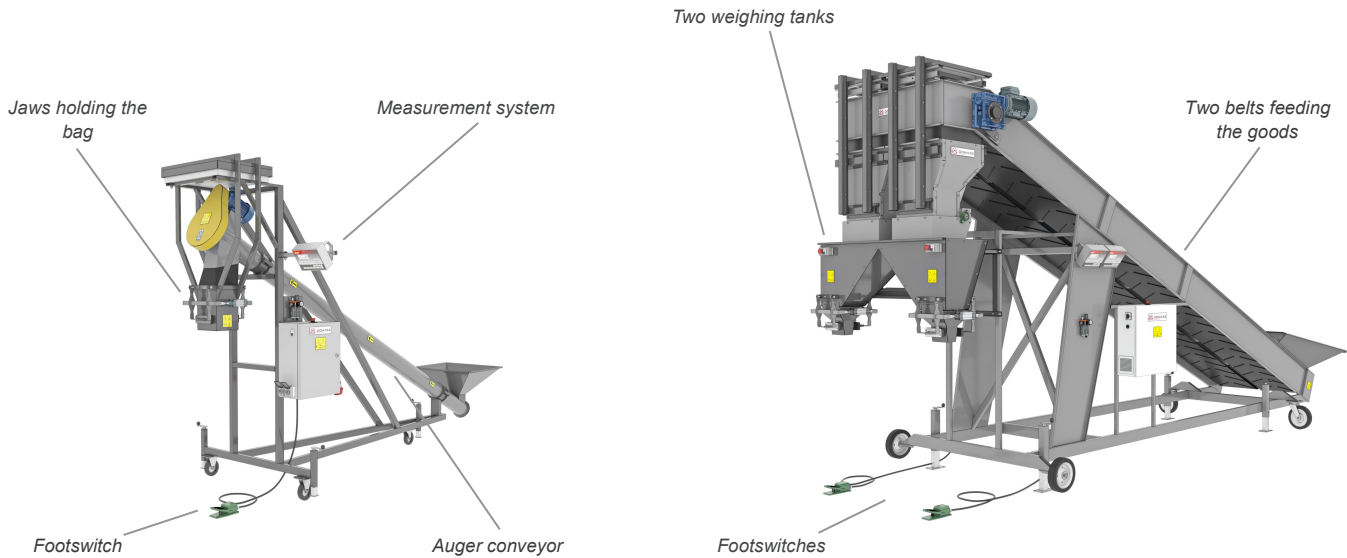
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated (WE-50 III, WE-50 V, WE-50 VH)
- Construction made of shot-blasted steel and double-painted steel (WE-50 DUO)

Optional equipment

- Stainless steel construction (WE-50 III, WE-50 V)
- Dust extraction system
- Belt certified for food contact
- Dual discharge (WE-50 DUO)

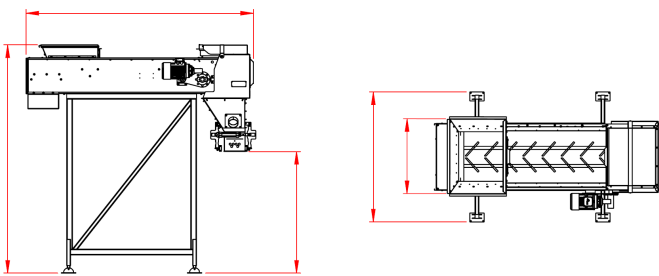
Construction

Using the WE-50 III and WE-50 DUO as an example

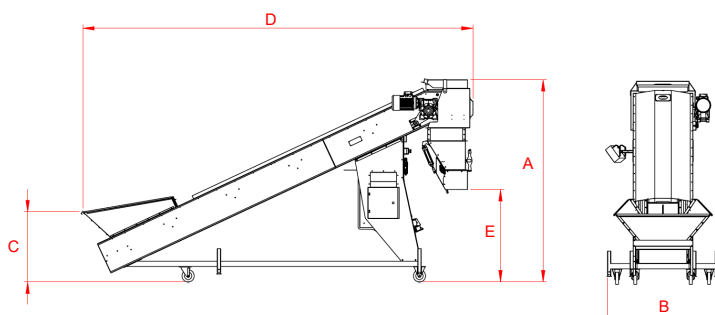


External dimensions

WE-50 VP:



WE-50 III, WE-50 DUO, WE-50 V, WE-50 VZ:



| | A | B | C | D | E |
|-----------|------|------|-----|------|------|
| WE-50 III | 2495 | 1280 | 716 | 4068 | 1261 |
| WE-50 DUO | 3190 | 1980 | 778 | 6330 | 1098 |
| WE-50 V | 2326 | 1280 | 808 | 4495 | 1062 |
| WE-50 VZ | | | | | 1162 |

Big-Bag weighers

BBS-2

Product description

The BBS-2 is used for weighing loose materials in big-bag weighers. Two weighing sections allow for continuous operation of the process line.



BBS-2

Specification

| BBS-2 | |
|-----------------------------|---|
| Number of weighing sections | 2 |
| Weighing range | 100-1200 kg |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector |
| Pneumatic connection | 1.0 kW |
| Ambient conditions | - |
| | from -5 to 40 degrees Celsius |



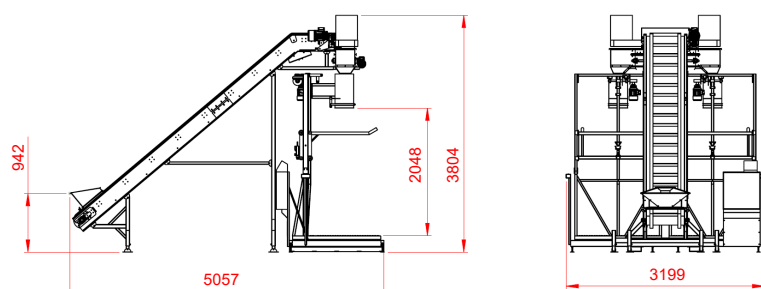
Standard equipment

- Conveyor feeding the goods
- Loading conveyor
- Socket for integration into an external control device
- Construction made of shot-blasted steel and double powder-coated

Optional equipment

- steel construction
- Dust extraction system
- Arrangement for forming the plastic bags before starting the filling process

External dimensions

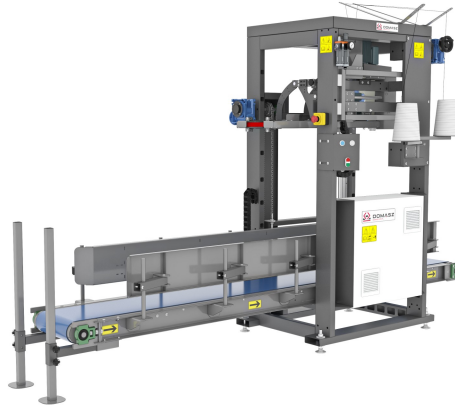


Bag sealing systems

ZW-1, ZW-2

Product description

ZW machines are used to close bags automatically or semi-automatically, adapting to different types of packaging.



ZW-1

Specification

| | ZW-1 | ZW-2 |
|-----------------------|---|------------|
| Sealing method | Sewing | Welding |
| Type of bag | Paper, woven polypropylene | Foil |
| Electrical connection | 3x400 VAC (N) PE 50 Hz; 5m cable with 32A 5P 6h connector | |
| | 2.0 kW | 2.0 kW |
| Pneumatic connection | 3/8"; min. 6 bar | |
| Pneumatic connection | 10 NL/min. | 15 NL/min. |
| Ambient conditions | from -5 to 40 degrees Celsius | |

Standard equipment

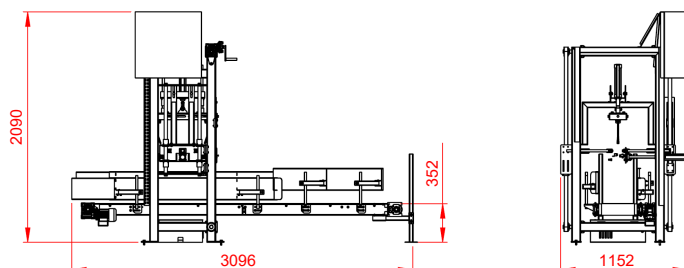
- Height-adjustable support legs
- Fichbein double thread sewing machine 100 (ZW-1)
- Construction made of shot-blasted steel and double powder-coated

Optional equipment

N/A

External dimensions

ZW-1, ZW-2:



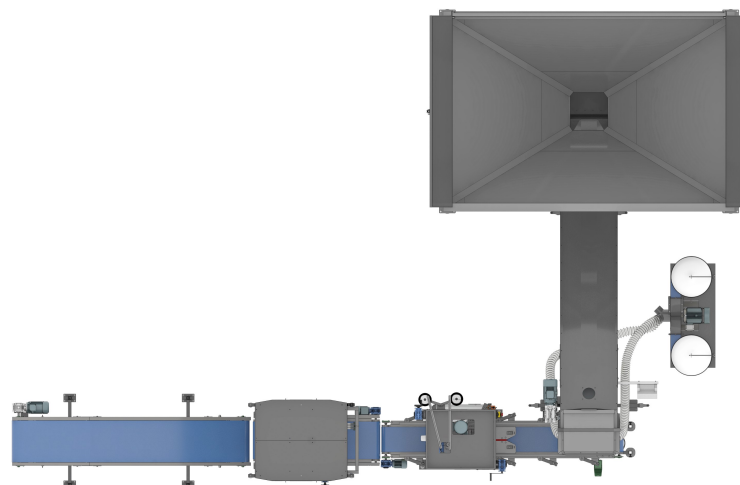
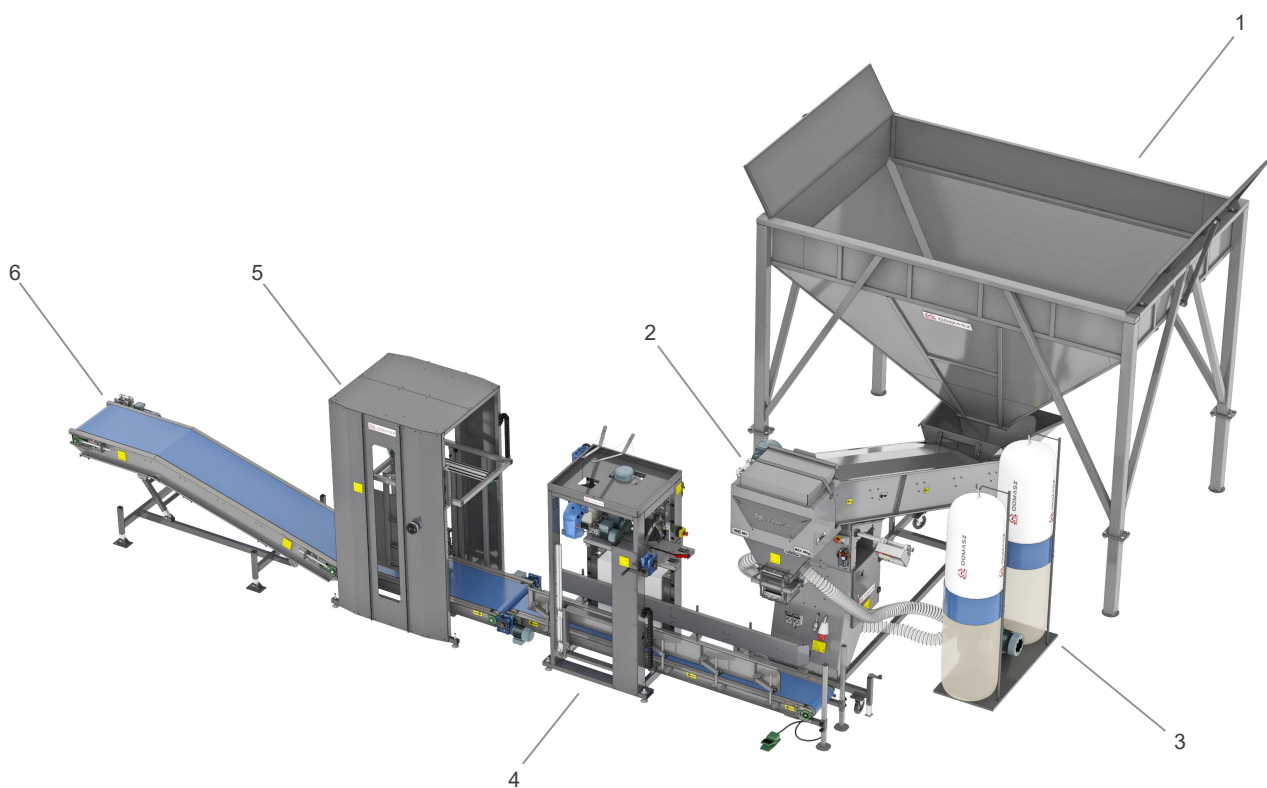
Weighing and packaging of pellets

KPS-1, WE-50 V, ZW-1

Description of the solution

The semi-automatic weighing and packaging line is a compact solution for the preparation of finished pellet packages.

Pellets are filled into a gravity hopper (1) from which they are fed into a weighing machine (2) equipped with a dust extraction system (3). The filled bags are sealed using a system with automatic bag infeed (4) and are then turned (5) and raised to a height (6) that facilitates manual placement of the bags on the pallet.



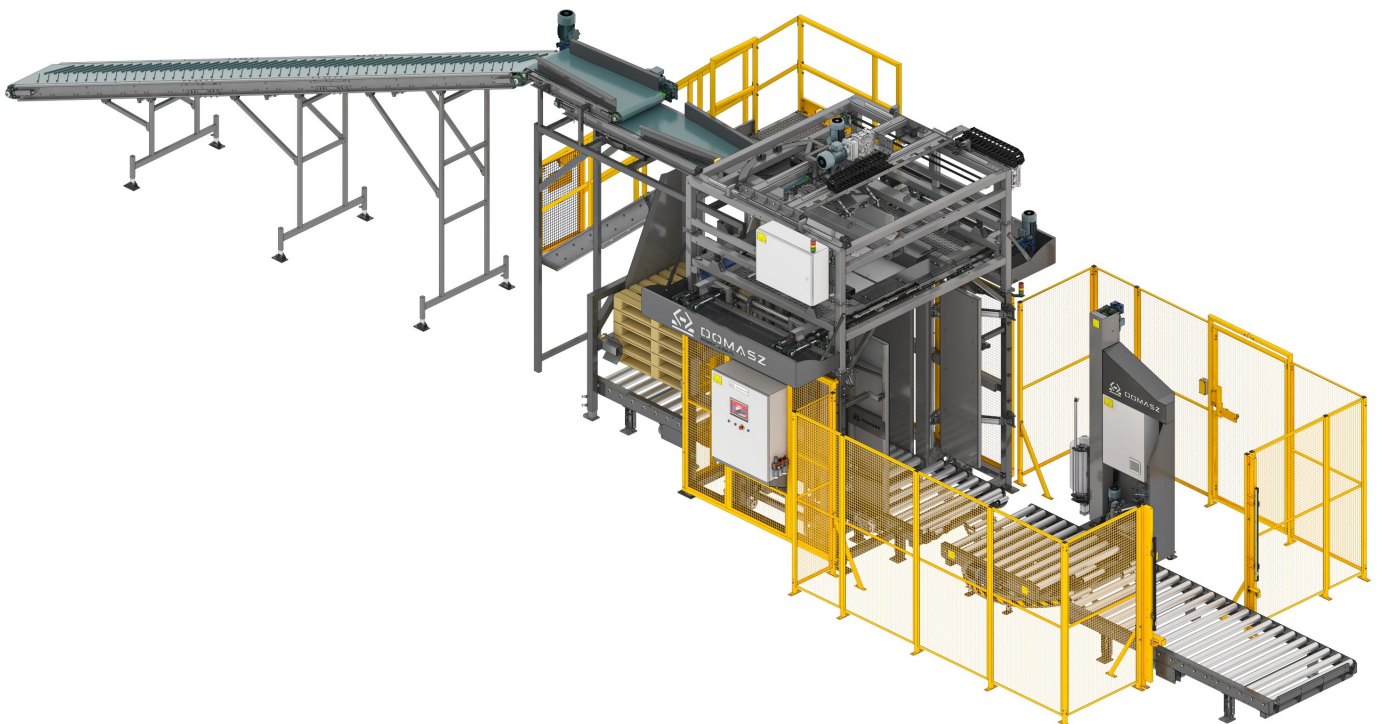
Complex palletising systems

Chapter introduction

Palletising systems are designed to provide excellent stacking quality at minimum cost. Automated palletising processes eliminate the human factor from the final production stage, ensure repeatable stacking and increase production efficiency.

Our comprehensive palletising solutions include:

- Different types of palletisers allowing you to adapt to the type of product and efficiency
- Internal conveying systems to feed products into the palletiser
- Bag forming systems before stacking
- Pallet storage
- Interlaminators
- Wrapping machines
- Buffering systems for full pallets



Cartesian palletisers

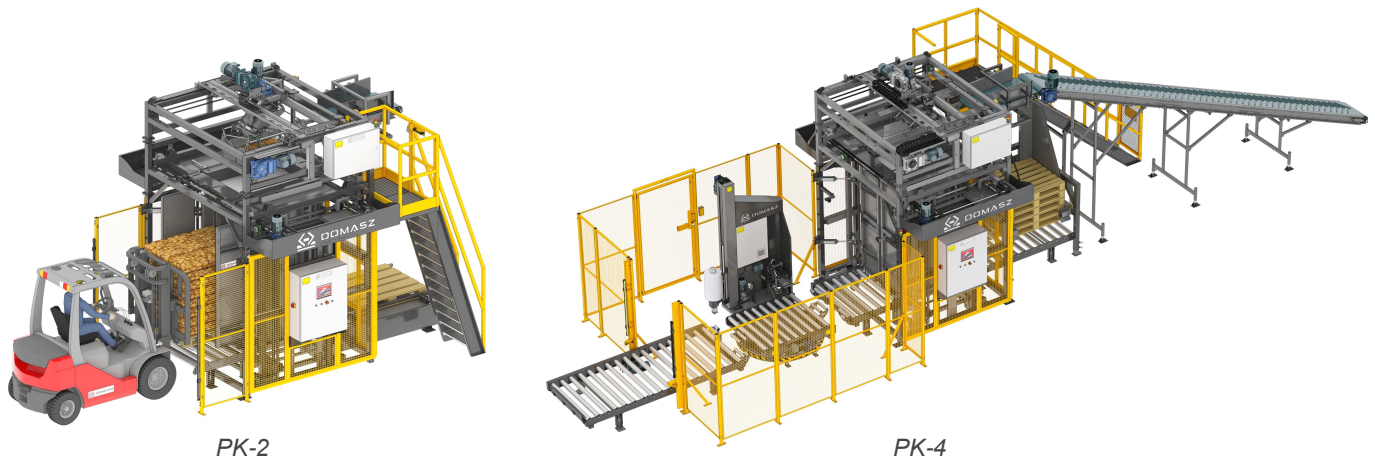
PK series

Product description

PK series palletisers are used to place bags of vegetables and loose materials on pallets. Vegetable stackers are equipped as standard with a forming chamber system, which allows the entire pallet to maintain a preset and systematic shape.

The PK-4 and PK-6 models are fully automatic palletising systems. The palletising process begins with feeding an empty pallet from the pallet storage into the palletiser. The palletiser then places the bags on the pallet, and when stacking is complete, the pallet with the goods is transported to the wrapping machine. The wrapping machine operates in an automatic cycle, starting and finishing wrapping without operator intervention. Once the pallet has been wrapped with net or film, the pallet is transported to the buffer area, from where it can be retrieved by the operator. The fully automatic solution reduces the number of people required to prepare the finished pallets with product.

Model PK-2 is a device in which insertion of an empty pallet and the removal of a filled pallet are done manually.



Specification

| | PK-2 | PK-4 | PK-6 |
|---------------------------------|--|--|--|
| Main purpose | | Loose materials, vegetables | |
| Product range | | up to 30 kg | |
| Efficiency | up to 14 cycles / min | up to 15 cycles / min | up to 23 cycles / min |
| | up to 23 bags per minute for 4 kg and 5 kg bags* | up to 26 bags per minute for 4 kg and 5 kg bags* | up to 35 bags per minute for 4 kg and 5 kg bags* |
| Type of bag | rachel, jute, foil, paper, woven polypropylene and similar | | |
| Maximum bag size | 600x1100x300 mm | | |
| Pallet types supported | euro (1200x800mm), industrial (1200x1000mm) | | |
| Stacking height | up to 2000 mm including the pallet | | |
| Forming chamber | Yes | Yes | Yes |
| | No, as an option | No, as an option | No, as an option |
| Pallet storage capacity | 1 pallet | 13 pallets | 13 pallets |
| Automatic pallet entry and exit | No | Yes | Yes |
| Electrical connection | | 3x400 VAC (N) PE 50 Hz | |
| | 9,0 kW | from 16.0 kW; depending on configuration | from 19.0 kW; depending on configuration |
| Pneumatic connection | | 3/4"; min. 6 Bar | |
| | 50 NL/min. | from 60 NL/min; depending on configuration | from 60 NL/min; depending on configuration |
| Ambient conditions | from -5 to 40 degrees Celsius | | |

* For double bag stacking in one working cycle including a bag buffer system in front of the palletiser

Standard equipment

PK-2:

- Palletiser including conveyor feeding the bags to the rotary head
- System that feeds one empty pallet to the palletizer
- Service platform

PK-4, PK-6:

- Palletiser including conveyor feeding the bags to the rotary head
- Automatic pallet storage
- Roller conveyor feeding empty pallets to palletiser
- Roller conveyor transporting filled pallets to the pallet wrapping machine
- Automatic pallet wrapping machine with film or net attachment
- Roller conveyor buffering filled pallets
- Layout of service platforms

Optional equipment

PK-2:

- Layout of conveyors feeding the bags into the palletiser adapted to specific requirements
- Bag forming system

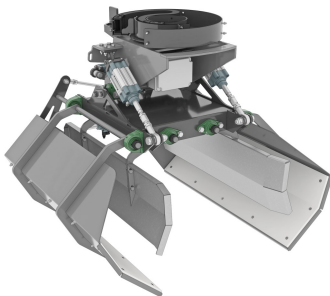
PK-4, PK-6:

- Layout of conveyors feeding the bags into the palletiser adapted to specific requirements
- Bag forming system
- Conveyor system buffering the bags in front of the palletiser
- Layout of service platforms adapted to specific requirements

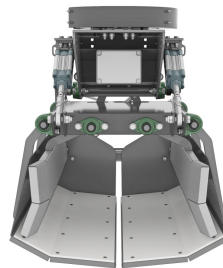
Solutions applied

Stacking head

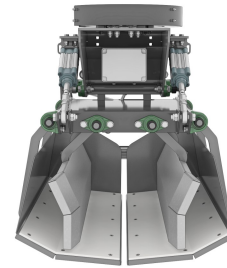
- Bag centring system allowing a wide range of bag types to be stacked
- Stacking of bags in user-defined orientation



Open stacking head



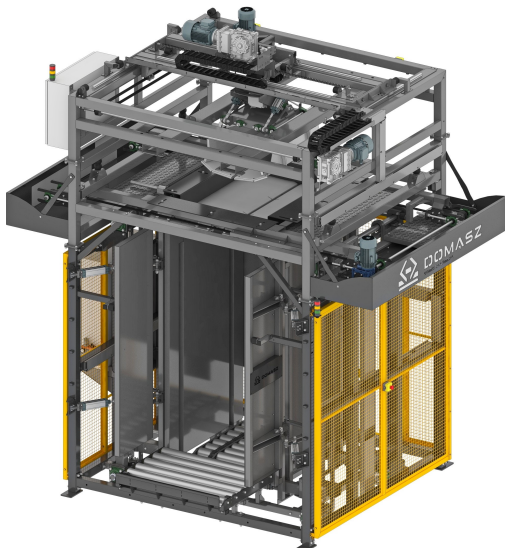
Closed stacking head



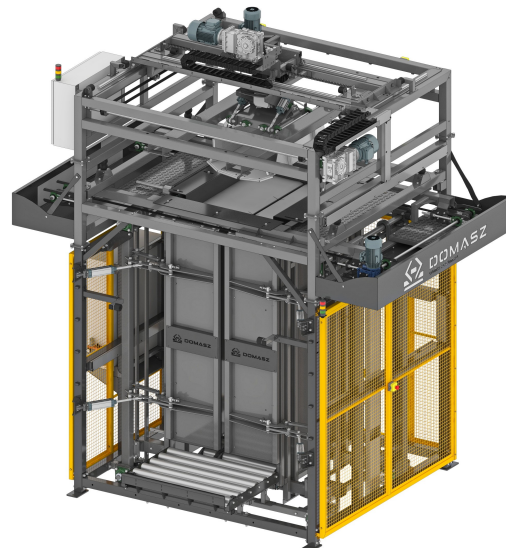
Closed stacking head,
bag centring system active

Forming chamber

- Pallet formation from first to last layer
- Adjustable chamber sizes allowing adaptation to the pallet dimensions and specific bag types

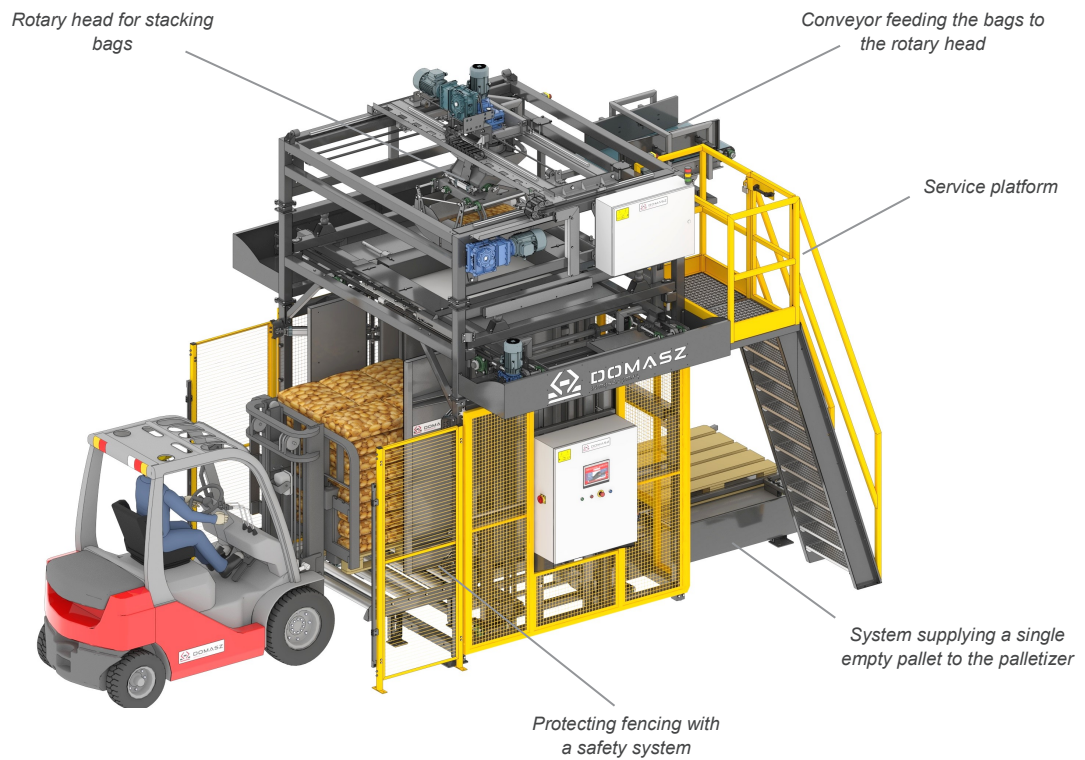


Palletiser with open forming chamber

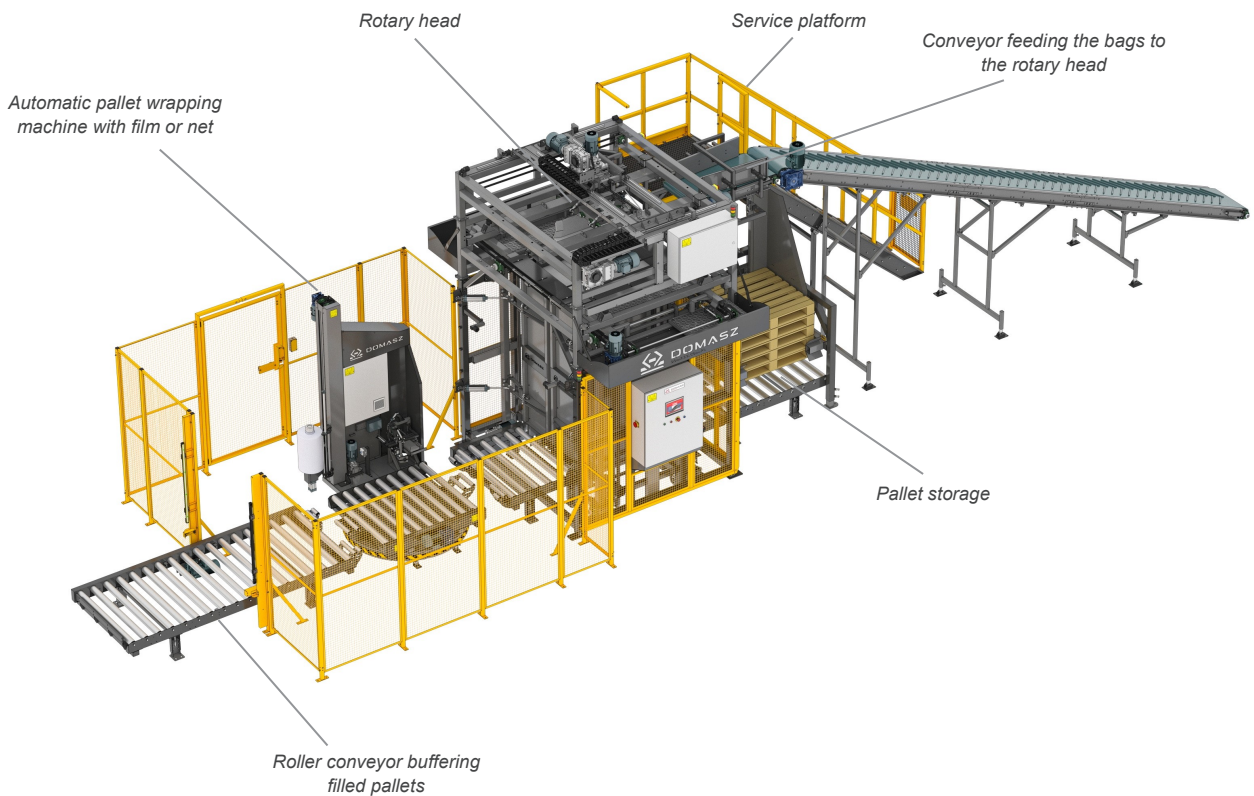


Palletiser with closed forming chamber

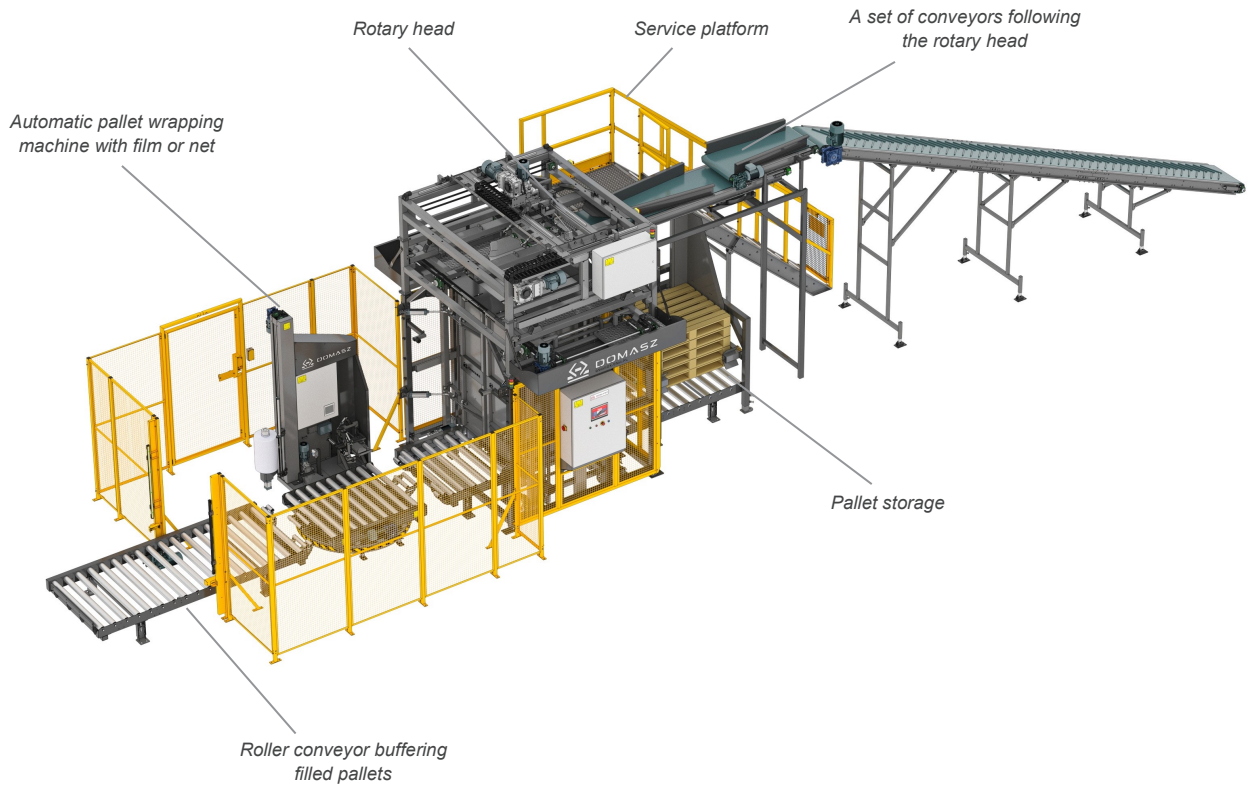
PK-2 construction



Typical base configuration PK-4

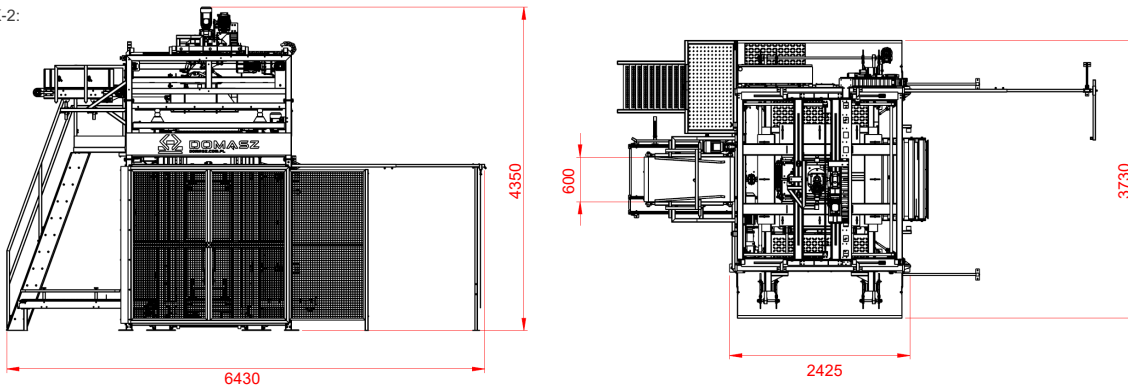


Typical base configuration PK-6

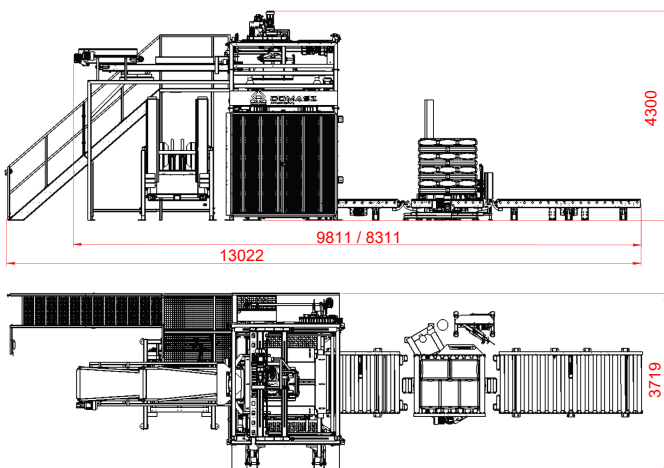


External dimensions

PK-2:



PK-6 / Pk-4:



Push-type palletisers

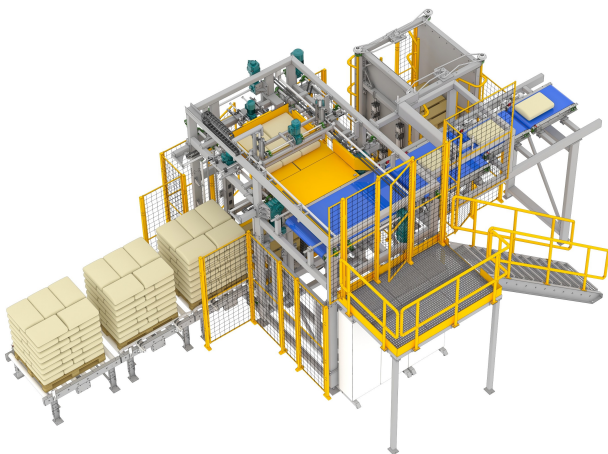
PD series

Product description

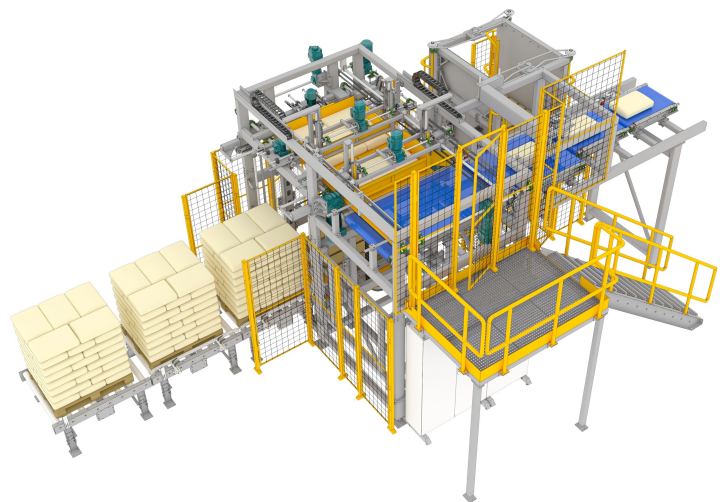
The palletisers of the PD series are used for stacking sacks and cartons on pallets.

The PD-6 and PD-8 models are fully automatic. The palletising process begins with feeding an empty pallet from the pallet storage into the palletiser. The palletiser then prepares the bags or boxes in the correct orientation and forms them into bundles on preparation conveyors. The bundles thus prepared are pushed over the pallet to form an entire layer. Once all layers are in place, the pallet is transported to the wrapping machine. The wrapping machine operates in an automatic cycle, starting and finishing wrapping without any operator intervention. Once the pallet has been wrapped with net or film, it is transported to the buffer area, from where it can be retrieved by the operator.

The fully automatic solution reduces the number of people required to prepare the finished pallets with the product.



PD-6



PD-8

Specification

| | PD-6 | PD-8 |
|---------------------------------|---|--|
| Main purpose | Bags of loose materials, cartons | |
| Product range | up to 50 kg | |
| Efficiency | up to 20 cycles / min | up to 30 cycles / min |
| Typ worków | paper, foil and similar | |
| Bag type | 600x1100x300 mm | |
| Types of pallets supported | euro (1200x800mm), industrial (1200x1000mm) | |
| Stacking height | up to 2000 mm including the pallet | |
| Pallet storage capacity | 13 pallets | |
| Forming chamber | No | |
| Automatic pallet entry and exit | Yes | |
| Electrical connection | 3x400 VAC (N) PE 50 Hz | |
| | from 16.0 kW; depending on configuration | from 20.0 kW; depending on configuration |
| | 3/4"; min. 6 Bar | |
| Pneumatic connection | from 60 NL/min; depending on configuration | from 60 NL/min; depending on configuration |
| Ambient conditions | from -5 to 40 degrees Celsius | |

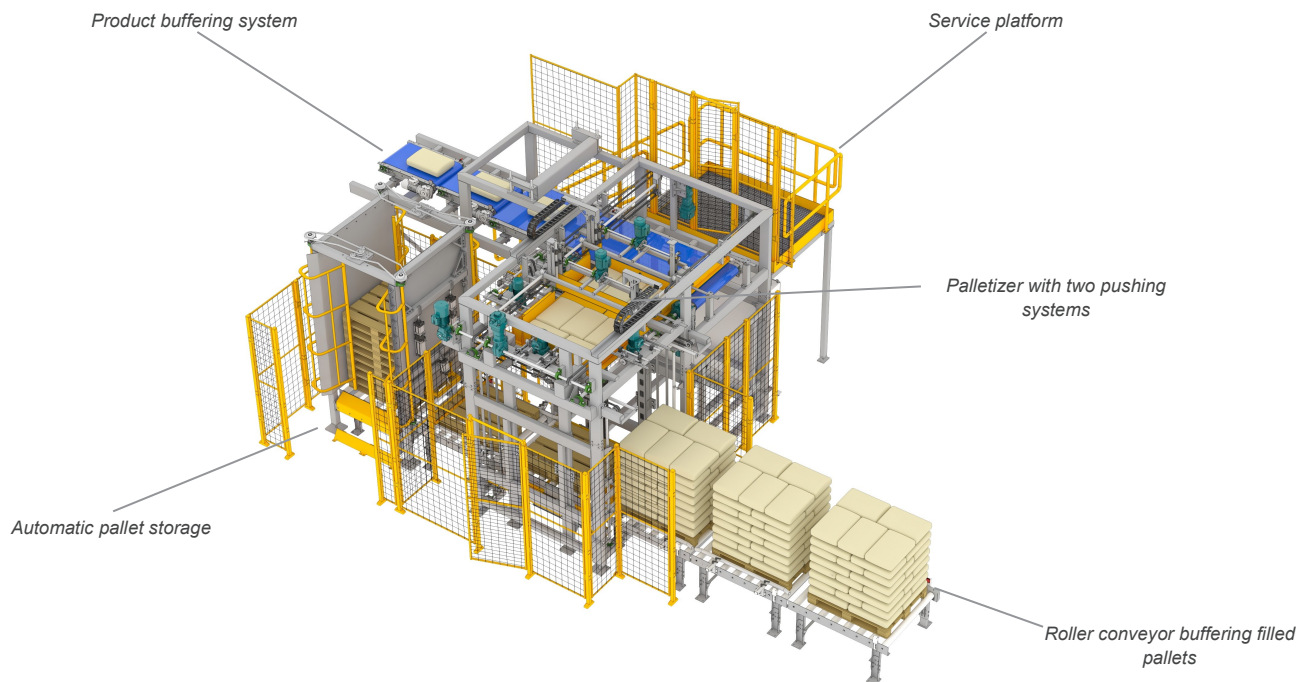
Standard equipment

- Palletiser with product buffering system
- Automatic pallet storage
- Roller conveyor feeding empty pallets to palletiser
- Roller conveyor transporting filled pallets to the pallet wrapping machine
- Automatic pallet wrapping machine with film or net wrapping
- Roller conveyor buffering filled pallets
- Arrangement of service platforms

Optional equipment

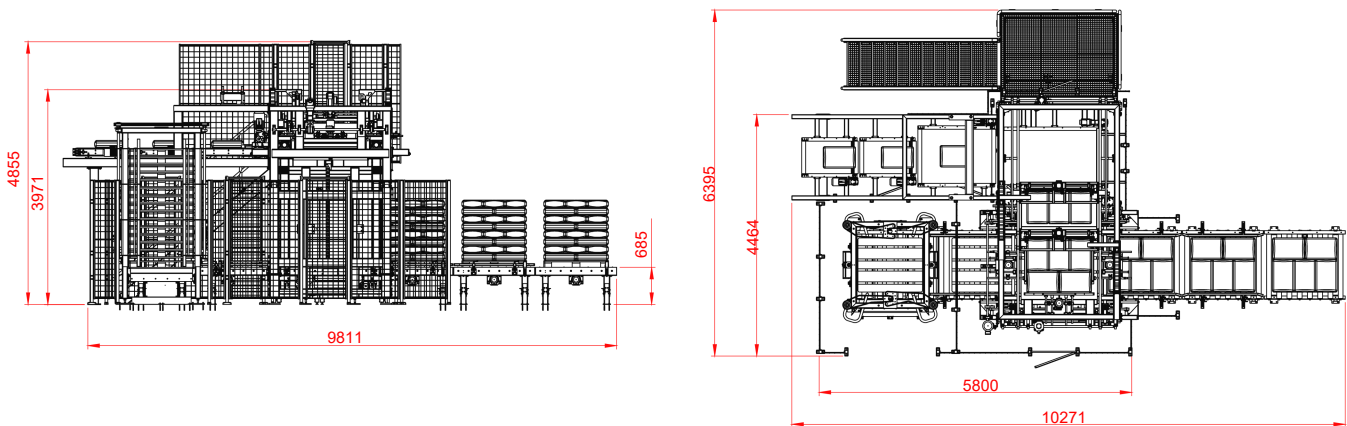
- Layout of conveyors feeding the products to the palletiser adapted to individual requirements
- Conveyor system for buffering products in front of the palletiser adapted to individual requirements
- Arrangement of service platforms adapted to individual requirements

Typical base configuration PD-8



External dimensions

PD-6, PD-8:

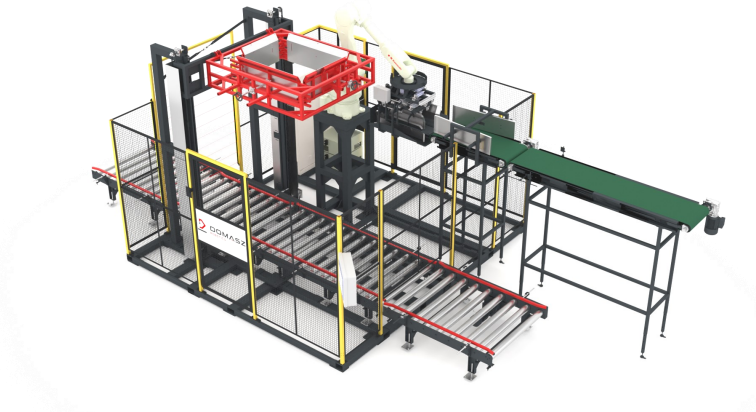


Robotised palletising systems

PR1-W

Product description

The PR1-W robotised palletising station is designed for stacking bags of vegetables and loose materials on pallets. The use of an industrial robot limits the height of the machine, allowing the station to be used in low rooms.



PR1-W



Specification

| | PR1-W |
|----------------------------|--|
| Main purpose | Vegetables, loose materials |
| Product range | up to 15 kg |
| Efficiency | up to 10 cycles / min |
| | up to 14 bags per minute for 4 kg and 5 kg bags* |
| Bag type | raschel, jute, foil, woven polypropylene and similar |
| Maximum bag size | 400x700x250 mm |
| Types of pallets supported | euro (1200x800mm), industrial (1200x1000mm) |
| Stacking height | up to 2000 mm including the pallet |
| Electrical connection | 3x400 VAC (N) PE 50 Hz |
| | 8.0 kW |
| Pneumatic connection | 3/8"; min. 6 Bar |
| | 80 NL/min. |
| Ambient conditions | from 0 to 40 degrees Celsius |

* For double bag stacking in one working cycle including a bag buffer system in front of the palletiser

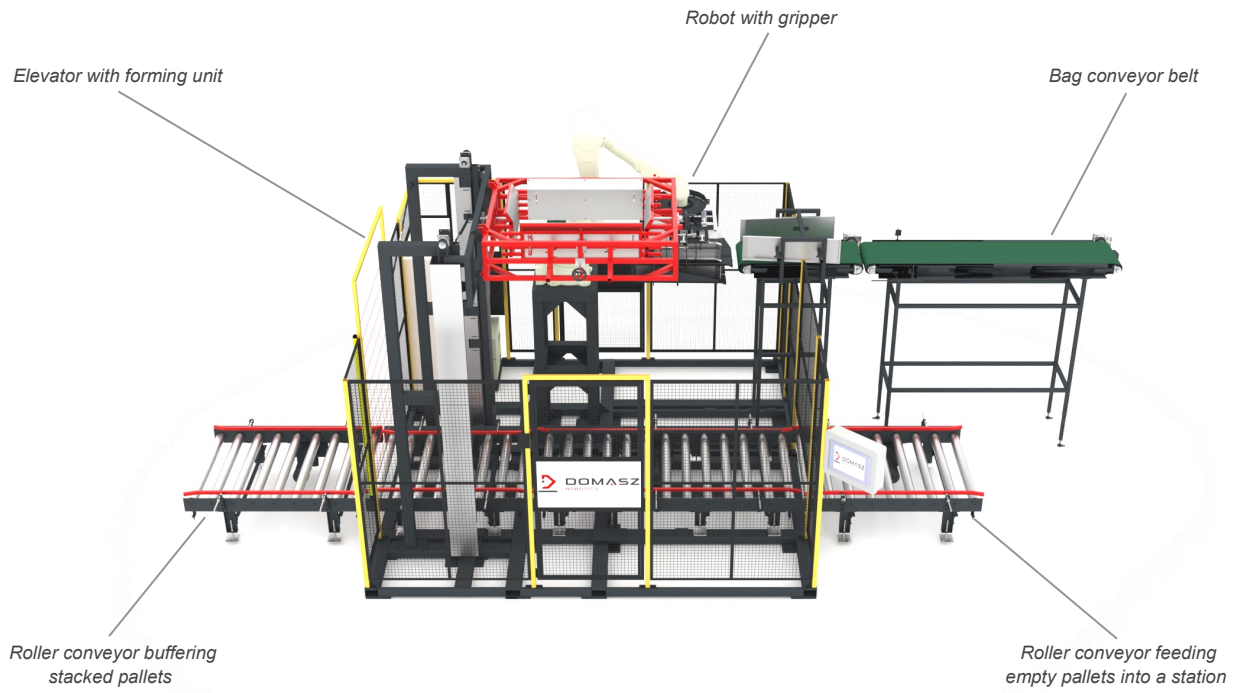
Standard equipment

- Robot with gripper
- Bag supply conveyor
- Roller conveyor feeding empty pallets into a station
- Roller conveyor transporting and buffering empty pallets
- Elevator with forming unit
- Roller conveyor buffering stacked pallets

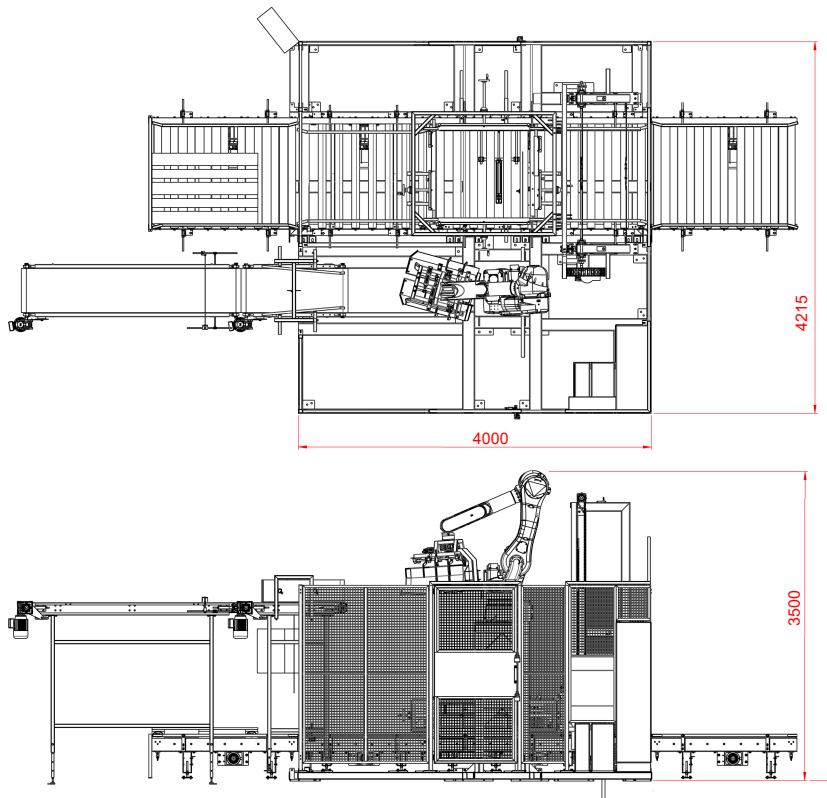
Optional equipment

- Layout of conveyors feeding the bags into the palletiser adapted to specific requirements
- Automatic pallet storage
- Automatic pallet wrapping machine
- Additional buffer for full pallets

Typical base configuration PR1-W



External dimensions



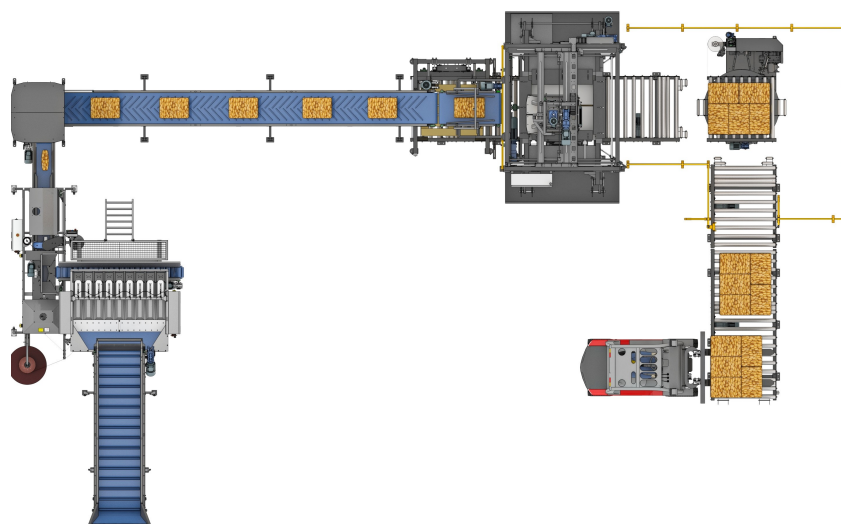
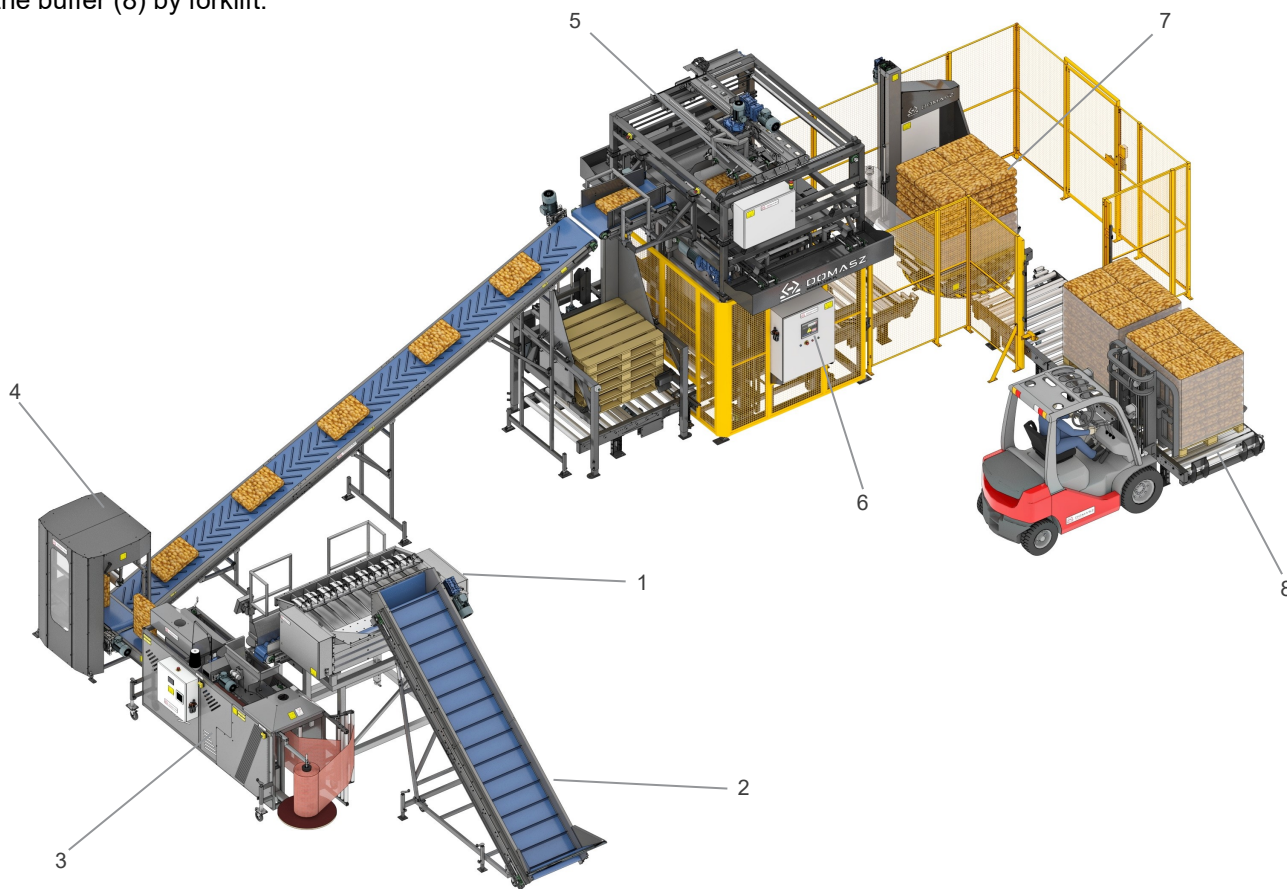
High efficiency vegetable line

R09L, RA-1, PK-4

Description of the solution

Fully automatic solutions for weighing, packing and palletizing 15kg bags of golden onions.

The raw material is fed onto the multihead weigher (1) via a loading conveyor (2). The weigher, after weighing the vegetables with a weight set by the user, feeds the portion into the packaging machine (3). The bags are then rotated (4) and fed to the rotary head (5) of the palletiser. The head arranges the bags according to the layout from the recipe that has been selected on the touchscreen operator panel (6). Once all the layers are in place, the pallet leaves the forming chamber of the palletiser and is wrapped with a net (7). The finished pallets are removed from the buffer (8) by forklift.



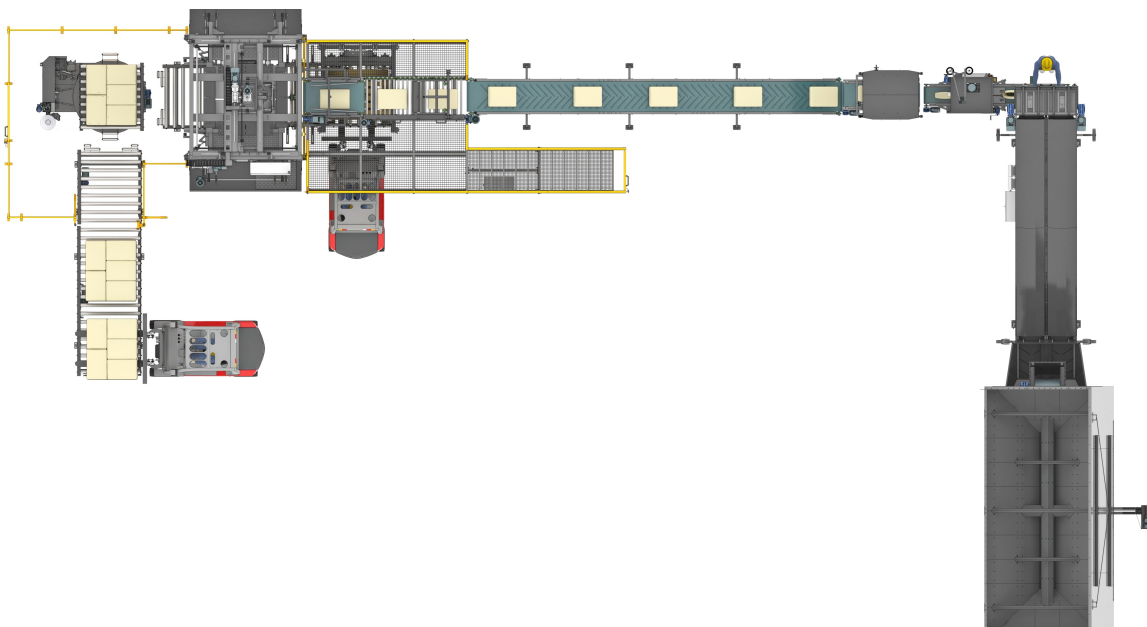
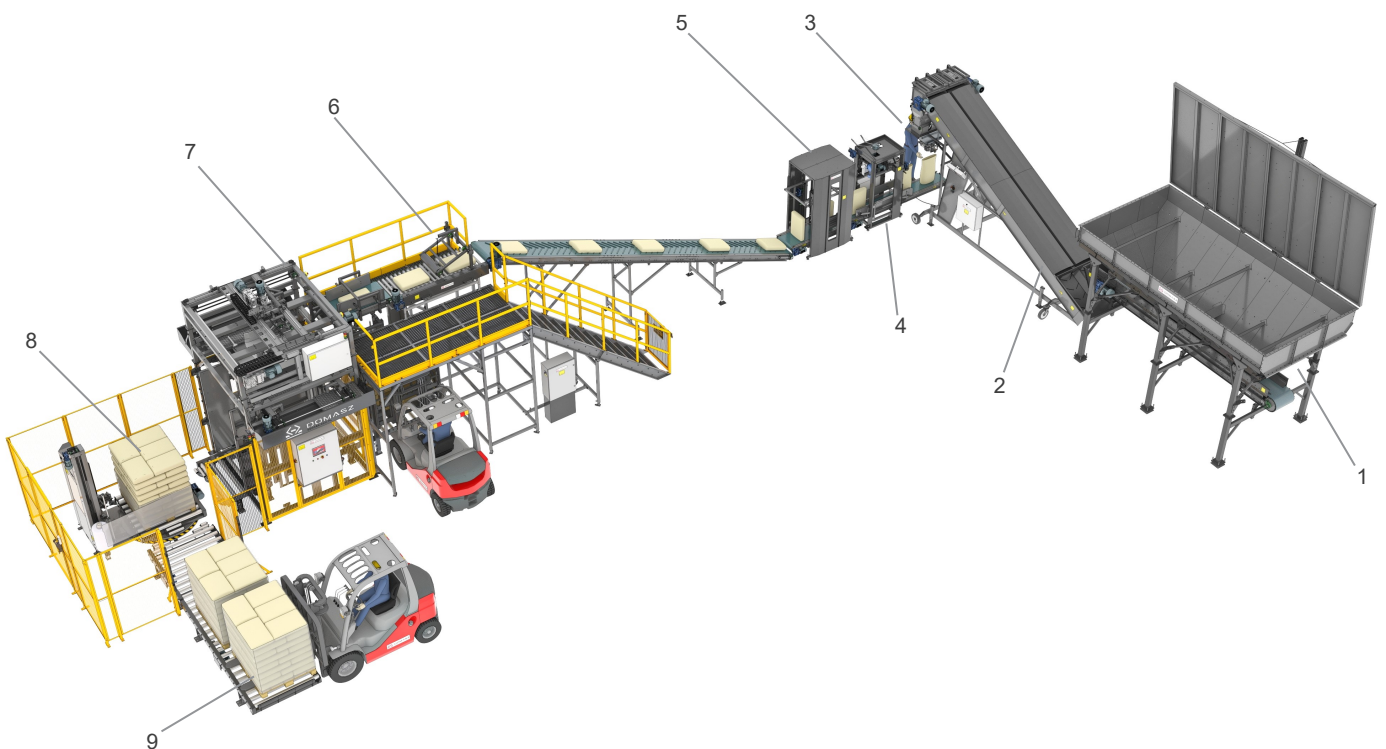
Rapeseed middlings line

WE-50 DUO, PK-4

Description of the solution

A complete solution for the preparation of pallets with 25 kg bags of rapeseed middlings.

Rapeseed middlings is fed from a hopper equipped with a selection conveyor (1), which doses the goods to the WE-50 DUO double belt weigher (2). The weighed portion is fed into a polypropylene bag (3), which is then sealed (4) and set in the correct orientation (5) before being fed into the palletiser. In addition, the sack is compacted and shaped (6) prior to stacking to ensure the correct stability and shape of the pallet. The palletiser (7) places the bags on the pallets, which are then wrapped with film (8). The finished pallets are buffered at the end of the line (9).



Alphabetical index

| | |
|--|----|
| Automatic washers | 13 |
| Bag sealing systems | 37 |
| Belt grader | 19 |
| Belt selection tables | 18 |
| Big-Bag weigher | 36 |
| Big-Bag weighers | 21 |
| Box filler | 28 |
| Box pallet tippers | 9 |
| Brush cleaners | 14 |
| Cartesian palletisers | 40 |
| Cost-effective roller selection tables | 17 |
| Dosing buffers | 10 |
| Dosing buffers with box tipper | 11 |
| High-performance vegetable line | 48 |
| Hoppers | 33 |
| Loose material weighers | 34 |
| Mobile reception bunkers | 6 |
| Multihead weighers | 24 |
| Onion sorting | 30 |
| Onion tip cutter | 20 |
| Peeling onions white | 29 |
| Polishers | 15 |
| Preparation of bags and cartons | 31 |
| Push-type palletisers | 44 |
| Rapeseed middlings line | 49 |
| Raschel bag packing machine | 27 |
| Robotised palletising systems | 46 |
| Roller selection tables | 16 |
| Semi-automatic washer | 12 |
| Stationary reception bunkers | 8 |
| Vegetable belt weighers | 22 |
| Weighing and packaging of pellets | 38 |

Clauses concerning presented products

- 1. The manufacturer reserves the right to make changes to the design and technical specifications of the equipment without prior notice.*
- 2. The presented photos of the devices are for reference only.*
- 3. The presented dimensions of the devices are for reference only and their actual dimensions may differ from the ones shown in the catalogue.*
- 4. Due to the printing technology, the appearance of the products, including their colour, may differ from that shown in the catalogue.*
- 5. The contents of the catalogue are for information purposes only and do not constitute an offer within the meaning of the Civil Code.*



Complete weighing, packaging and palletizing systems



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