



Fish & Seafood



Fruit & Vegetables



Meat & Poultry



Dairy Food



Convenience Food

Spice dosing units

Spice dosing unit for wet and dry spices, volumetric and controlled spreading

Cabinplant provides a wide range of screw dosers for dry or wet products and varying filling quantities. The screw doser is tailor-made according to product, capacity and customer requirements.

The design ensures that the product (e.g. spices) is distributed homogeneously into the container, which could be glass jars, cans, trays, etc.

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Spice dosing unit - wet and dry

The dosing machine is designed for dosing of a predetermined quantity of wet or dry spices. The dosing machine is made entirely in stainless steel and consists of a gear motor, a screw, a stirring device, a casing, a vibrator chute, a hopper and a rotary table.

The dosing unit is equipped with a star-shaped rotary table, ensuring that the scraped-off spice batch falls correctly into the container moving underneath.

Spice dosing unit - wet and dry



Dimensions

Capacity per piston	Up to 60 dosing/min
Height (H) approx.	1700 mm
Length (L) approx.	900 mm
Width (W) approx.	850 mm
Portion size	1-30 gram

Advantages

- Accurate dosing
- Easy to clean

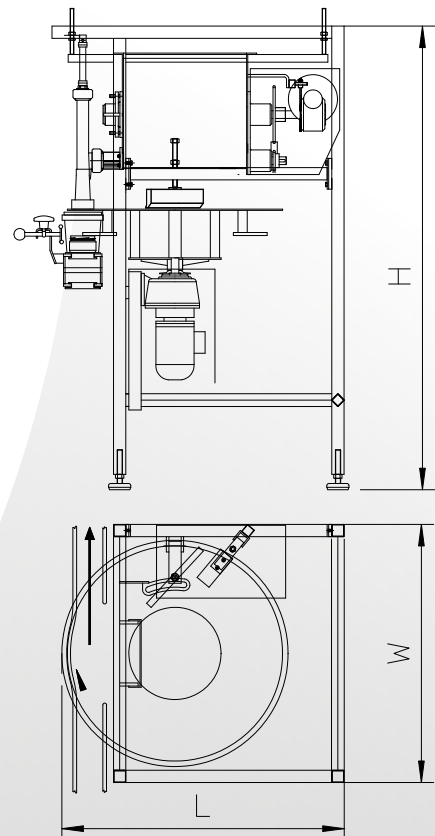
Application

- Designed for dry or wet vegetables/spices such as diced onions, mix of onion pieces, mix of paprika, etc.
- Dosing of flour into process

Functionality

- Option: dosing in glass jars, cans, etc. by star wheels
- Option: agitation inside the tank
- Option: changeable format sets

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Spice dosing unit - volumetric

Cabinplant volumetric spice dosing unit is designed for dosing dry spices. Dosing is performed by a sliding piston opening up to a chamber the size of which controls the volume/weight to be dosed. The chamber is placed below a small hopper.

The chamber can be exchanged to achieve different spice volumes. The volumetric spice dosing unit can be incorporated in all kinds of filling lines such as can, tray or glass jar filling or thermoforming lines.

Volumetric spice dosing unit



Dimensions

Capacity per piston	30-120 dosing/min
Height (H) approx.	600-800 mm
Length (L) approx.	600-1400 mm
Width (W) approx.	650 mm
Portion size	0.5 to 5 gram

Advantages

- Easily changeable formats
- Easy to clean
- Accurate dosing
- Uniform filling

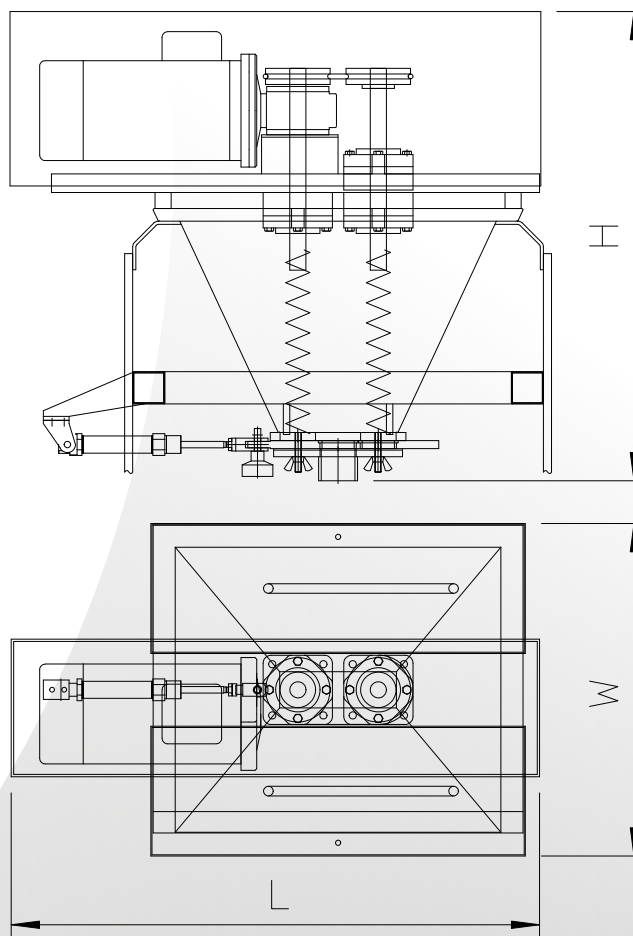
Application

- Salt
- Oregano, herbs, red dry chili, pepper, etc.

Functionality

- Control that containers have been dispensed
- Operation system: vacuum sucking disc placed on pneumatic cylinder
- Option: magazine conveyor for stacked plastic container
- Exchangeable formats
- Dispenser with up to 6 lanes

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Spice dosing unit - controlled spreading

Cabinplant line spice dosing unit is developed for dosing spices in small quantities across the full width of a conveyor with product. The Cabinplant line spice dosing unit can run continuously or in batch mode and it can also dose into cans, glass jars, PET, trays, etc. without waste of spices.

Advantages

- Mobile
- Accurate dosing
- Easy to clean

Application

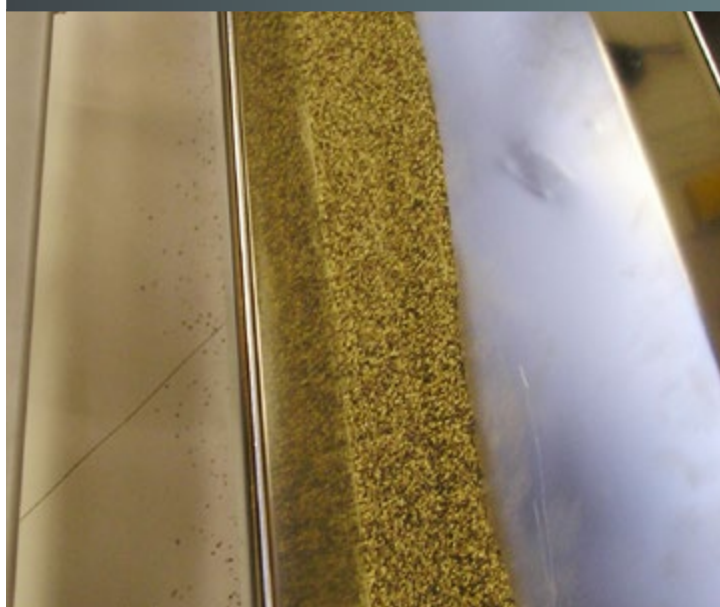
- Designed for dry spices such as salt, pepper, oregano, etc.

Functionality

- Dosing across full belt width or in specific areas
- Adjustable amount of dosing
- Option: agitation inside the tank
- Option: the tank can be equipped with one electrical heating element in order to keep the product dry

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Spice dosing unit - controlled spreading



Dimensions

Capacity per piston	Continuous or intermittent
Height (H) approx.	1200-1500mm
Length (L) approx.	600-2100 mm
Width (W) approx.	650 mm
Portion size	0.03 to 20 gram

