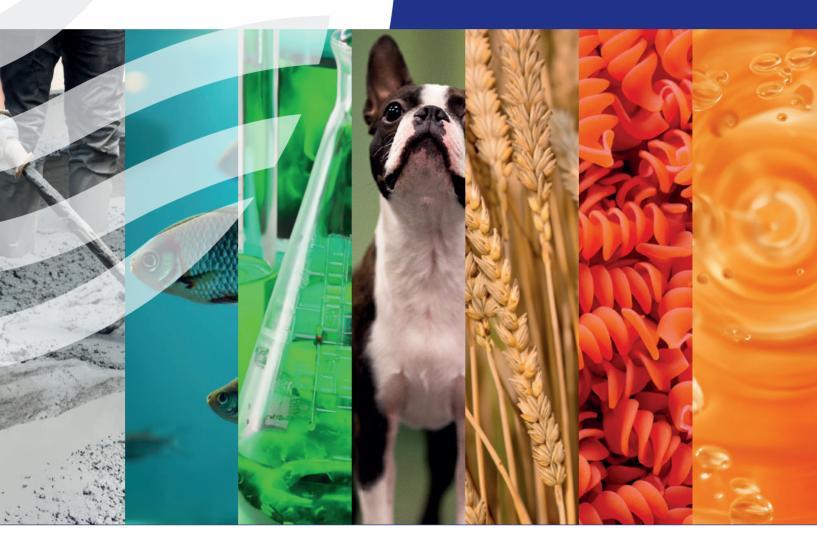
PRODUCT BROCHURE



CEMENT AQUA FEED CHEMICALS PET FOOD MILLING FOOD & BEVERAGE









OUR COMPANY

PLP Systems was founded in 1980, in Lugagnano Val d'Arda, Piacenza.

PLP is specialized in the research and development of machinery and technologies for a variety of sectors: zootechnics, milling, pet food, aqua feed, enology, food & beverage, fertilizers, seeds, chemistry, cosmetics and cement sector.

Through technological studies both in Italy and abroad, PLP has become a leader in the design and production of mixing, dosing and coating systems.

With more than over 40 years of experience, PLP is now one of the most technological advanced companies, both nationally and internationally, not only in liquid handling but also for powder coating systems, fat coating, mixing, homogenizing, dosing and spraying. PLP now boasts projects all over the world, guaranteeing expertise, support and assistance during the sales, design, implementation and after sales, with the support of direct offices and agents worldwide.

BASKET FILTERS

Stainless steel basket filters for any type of liquid and with a wide range of flow rates.

Filters can be equipped with diathermic oil heating jacket or with hot water circulation.

The removable basket with mesh from 1 to 10 mm can be reached by a quick-release lid or a flanged lid for high pressures.



ТҮРЕ	No heating	Electrical resistence	Hot water heating	Connections	Volume
	FSX 150	FCX 150/RE	FCX 150/RH	1" Gas F	4 Litres
Standard	FSX 210	FCX 210/RE	FCX 210/RH	2" Gas F	13 Litres
Stalluaru	FSX 310	FCX 310/RE	FCX 310/RH	Flange DN50	30 Litres
	FSX 420	FCX 420/RE	FCX 420/RH	Flange DN65	70 Litres
	BPVS 150	BPV 150/RE	BPV 150/RH	1" Gas F	4 Litres
Heavy	BPVS 310	BPV 310/RE	BPV 310/RH	Flange DN50	13 Litres
	BPVS 420	BPV 420/RE	BPV 420/RH	Flange DN65	70 Litres

INDUSTRIAL PUMPS

PF Series: Special pumps with retractable paddles, made entirely of stainless steel.

The delivery rate ranges from 500 to 1500 L/min. **GP Series**: Special gear pumps made from stainless steel. Suitable for corrosive and abrasive products.

B Series: Gear pumps for various requirements and configurations, construction of the bodywork in steel or in cast iron, bypass valves and packing or mechanical seals.

Delivery rates may be from 3 to 600 litres per minute.



Pump type: corresponding flow rate in liters per minute 1400 rpm

 3
 5
 10
 15
 25
 40
 50
 70
 100
 150
 200
 250
 300
 350
 400
 450
 500
 550
 600

FLOW METERS

Wide range of flow meters: mechanical, magnetic or trolley models.

Designed to ensure the dosing of all kinds of liquids, even those with high viscosity.

Benefits of FLOW METERS

- PRECISE DOSAGE WITH ACCURATE FLOW MANAGEMENT
- SUITABLE FOR A WIDE RANGE OF APPLICATIONS, FROM INDUSTRIAL TO FOOD SECTORS
- OPTIMAL MOBILITY, WITH TROLLEY MODELS AND RUBBER WHEELS
- MADE WITH DURABLE MATERIALS, MAINTAINING HIGH PERFORMANCE OVER TIME



Mechanical flow meters

CDN: Floating disc volume counters, suitable for the dosage of every type of liquid even at high viscosity. Good reliability, simple design. Bodywork in AISI, disc in Teflon-AISI. REED pulse emitter. Flange connectors and pre-warming chamber on request.

CPO: Rotating disc volume counters, suitable for the dosage of liquid foodstuffs. Good reliability, simple design. Bodywork in AISI, Pistons in Teflon. REED impulse launcher. Flange connectors on request and pre-warming chamber.

Туре	Liquids	Min Flow	Max Flow
CPO 1/2	NON VISCOUS	100 l/h	500 l/h
CP0 1	NON VISCOUS	180 l/h	2300 l/h
CPO 11/2	NON VISCOUS	300 l/h	7000 l/h
CPO 2	NON VISCOUS	500 l/h	12000 l/h
CDN 1	VISCOUS	200 l/h	5000 l/h
CDN 2	VISCOUS	1500 l/h	15000 l/h

Electromagnetic flow meters

Electromagnetic flow meters for conductive fluid. The flow meter ensures a fluid passage of liquid, the bodywork, as with the measuring electrodes, are made of stainless steel, while the inner coating is in Teflon.

The process connectors may be flanged, DIN or Wafer and may carry electronics with 4.20mA outlet or with separate electronics with delivery rate display and output in frequency.

EML HOMOGENIZER

The EML series homogenizer machine is used in all areas where there is a need to mix and emulsify various liquids or powder dispersions. Placed below the threshold of a tank, thanks to the pumping effect, allows for the circulation of liquids in the container.

The intense cutting effect resulting from the combination of mechanical and hydraulic processing of the rotor and stator, a powerful "shear" effect is generated on the product. This process ensures a highly mixed consistency and perfect homogeneity, ensuring high-quality results for the finished product.





rotor



Benefits of HOMOGENIZERS

- PERFECT HOMOGENEITY OF THE LIQUIDS
- REDUCTION OF LUMPS, PARTICLES AND VISCOSITY
- IMPROVE THE COEFFICIENT OF VARIATION OF THE LIQUIDS MIXED TOGETHER
- IMPROVE THE QUALITY, COLOUR AND HUMIDITY OF THE

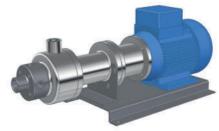
FINAL PRODUCT

- PRESS OR EXTRUDER PERFORMANCE OPTIMIZATION
- INCREASING STEAM ABSORPTION IN THE CONDITIONER DURING THE PELLETING PHASE
- IDEAL FOR ANY TYPE OF LIQUID

Туре	Motor	Speed	In/out	Flow	Notes
EML 1.5/P	1,5 KW	2800 rpm	3/4 gas	3 m³/h	Body in POM
EML 1.5/200	1,5 KW	2800 rpm	3/4 gas	3 m³/h	Monoblock
EML 1.5/300	3 KW	2800 rpm	3/4 gas	5 m³/h	Monoblock
EML 1/200	1,5 KW	2800 rpm	3/4 gas	3 m³/h	Assisted
EML 1/300	3 KW	2800 rpm	3/4 gas	5 m³/h	Assisted
EML 3/100	7,5 KW	1400/2800 rpm	2"/DN 80	15 m³/h	High shear
EML 3/400	30-55 KW	1400 rpm	DN 100	48 m³/h	High shear



EML 1.5: Monoblock version with special shaft



EML 1: Version with joint and bearing support

VERTICAL EMULSIFIER FOR LIQUIDS

The vertical turbo emulsifier is suitable for mixing various low-viscosity liquids or dispersing powders in liquids. Used inside containers or tanks and attached to the top lid, it enables a rapid and homogeneous emulsion.

The optimization of the mixture is ensured by the rotor/stator effect. The propeller is designed to achieve the best performance with minimal consumption, while the stator allows high dispersion performances

F400

The most widely used for various industries, equipped with a special motor with conical coupling, a tubular stator mounting bracket and centering bushing. Polymer rotor and stator.

F500

Turbo emulsifier mainly dedicated for the food industry, equipped with special motor with conical coupling, support with drawn rods for stator fixing, Teflon centering bushing.

Rotor and stator constructed in polymer or stainless steel.

F400-S

Fast mixer with COWLESS or marine profile propeller. Equipped with special motor with conical coupling.



Benefits of VERTICAL EMULSIFIERS

- WITH AN ADVANCED VERTICAL DESIGN, THEY ENSURE HOMOGENEOUS MIXING AND EFFECTIVE EMULSIFICATION.
- THEY GUARANTEE RESISTANCE, DURABILITY, AND EASE OF MAINTENANCE.
- DESIGNED TO ADAPT TO A WIDE RANGE OF INDUSTRIAL SECTORS, FROM COSMETICS TO FOOD & BEVERAGE.
- THEY INCREASE PRODUCTIVITY THANKS TO REDUCED MIXING TIMES.

Туре	Size	Tipology	Helix
F400-L6	600	Rotor/Stator	Propeller or Cowless
F400-L8	800	Rotor/Stator	Propeller or Cowless
F400-L110	1100	Rotor/Stator	Propeller or Cowless
F400-S-L6	600	Mixing	Cowless or Marine helix
F400-S-L8	800	Mixing	Cowless or Marine helix
F400-S-L110	1100	Mixing	Cowless or Marine helix
F500-L6	600	Rotor/Stator	Propeller or Cowless
F500-L8	800	Rotor/Stator	Propeller or Cowless
F500-L110	1100	Rotor/Stator	Propeller or Cowless

MOTORIZED SMOG

The motorized SMOG sprayer is technologically designed for the spraying of liquids of various nature and viscosity. Equipped with an 11m injection nozzle, it is excellent for preventing unwanted blockages caused by dirt and impurities.

The nebulization occurs by centrifugal spinning of the injection chamber that forms small droplets of the liquids. With this system, high pressure pumps or filters are not

Once the liquids reaches the outlet of the sprayer, it

combines with the air supplied through the blower and forms a fog effect.

The versatility of the SMOG sprayer allows to simultaneously nebulize various liquids, including: oils, fats, water, molasses, glucose, flavors, waxes and resins.

With this system, high pressure pumps or filters are not required, simplifying the spraying process. Ideal for all sectors, from the Pet Food to the Food Industry.



Benefits of SMOG atomizers

- NO NEED FOR HIGH PRESSURE TO NEBULIZE THE LIQUIDS
- FLOW RATE CAN RANGE FROM 0,1 TO 40 LITRES PER MINUTE, ALWAYS GUARANTEEING A GOOD NEBULIZATION
- SUITABLE FOR ANY TYPE OF LIQUID WITH ANY VISCOSITY
- LESS CLEANING REQUIRED (COMPARED TO WHEN USING

STANDARD NOZZLES)

- IMPROVES THE CV "COEFFICIENT OF VARIATION" OF THE LIQUIDS SPRAYED INTO THE MIXER AND THE QUALITY OF THE FINISHED PRODUCT
- NOZZLE BLOCKAGES ARE VERY RARE

Туре	Mounting	Range	Assist	kW	Notes
MicroSMOG	TOP/SIDE	0-20 lt/min*	Air blower	0.12	Any liquid and pressure
SMOG	TOP/SIDE	0-30 lt/min*	Air blower	1.1	Any liquid and pressure
SMOG XL	TOP/SIDE	0-40 lt/min*	Air blower	1.1	Any liquid and pressure

^{*} Given limits with low-viscosity fluids, to be confirmed depending on the product.

DISPERSER SPRAYER

The nebulization system called "Disperser" represents a highly effective solution for the integration of liquids of various nature directly into the mixer, ensuring an optimal homogenization of the product.

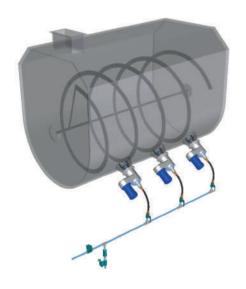
Its distinctive features include an electric motor with a toothed belt that allows the smooth transfer of motion to the blades that are in contact with the flour in the mixer.

A "chopper" function that ensures excellent homogenization through the knives that effectively act on the mixture.

An hollow shaft that has an injection valve at the end that opens with liquid pressure, preventing powders from entering the interior of the sprayer.



Mounting example of the Disperser



DISPERSER 1A1S.X

KW 2.2- 2800 rpm
10/40 L/min
Mechanical
Aluminium
Stainless steel

Benefits of the DISPERSER

- SAFETY AND CONTAMINATION PREVENTION: ENSURING SAFE AND HIGH-QUALITY PRODUCTS.
- ENSURES AN UNIFORM MIXING OF LIQUIDS WITH FLOURS.
- DESIGNED TO ACHIEVE HIGH EFFICIENCY AND PRECISE CONTROL.
- IDEAL FOR ANY LIQUID AND PRESSURE.
- IDEAL FOR "BREAKING" CLUMPS THAT MAY FORM IN THE MIXER.
- THANKS TO THE ROTATING SPEED OF THE BLADES AT 2800 RPM.
- THE INSTALLATION POSITION HELPS KEEP THE MIXER WALLS CLEANER.
- SPECIAL VALVE LOCATED AT THE END OF THE INJECTOR TO PREVENT DRIPPING WHEN THE LIQUID DOES NOT EXCEED A CERTAIN PRESSURE.

OUR STATIC

SGP SPRAYER

The SGP sprayer is suitable for spraying clean liquids of medium and low viscosity such as oil, fats, water, acids and flavours.

This type of sprayer requires pressure to move the liquid and is powered by compressed air.



SOG SPRAYER

The SOG was designed for spraying molasses in the cubing press using steam, and is nevertheless suitable in all those situations where dense liquids are to be sprayed.

Thanks to injectors with 5 mm outlets, it is largely used for spraying liquids with particles in suspension. This type of sprayer is powered by steam or pneumatic air.



Our range of spray nozzles are designed to accommodate a wide variety of liquids, including those with high viscosity. They provide a customized solution for every type of fluid, with different flow rates, ensuring homogeneous results in any application.

Equipped with anti-drip and anti-clogging systems, especially when dealing with viscous liquids, this technology helps to prevent blockages or obstructions in the nozzles, ensuring a consistent flow of the liquid during application.

SPRAYERS

TLS SPRAYER

The TLS nozzle is used to spray various liquids, even at high viscosity and with solid bodies in suspension. Its special construction guarantees a firm closure of the sprayer nozzle on completion of the cycle, avoiding the continuous dripping of traditional nozzles and clogging problems.







Туре	Mounting	Range	Assisted	
TLS 1	Side/Top	5-30 L/min At pressure		
TLS 1 X	Side	5-30 L/min	At pressure	
TLS 0,5	Side/Top	0,5-20 L/min	At pressure	
TLS ON LINE	Side/Top	0,5-20 L/min	At pressure	
SOG	Тор	0-15 L/min	Steam/Compressed air	
SGP	Тор	0-10 L/min	Compressed air	

MAB MIXERS

Our MAB series vertical mixers are designed to handle a wide range of applications, including mixing liquid solutions and dispersing powders in liquids. Their containment capacity can vary from 50 to 1000 liters.

Customizable to meet specific customer requirements, they provide a range of options, including various sizes, materials, finishes, and accessories, ensuring maximum flexibility and adaptability. The MAB can be used in various sectors:

- **Food&Beverage**: For liquid solutions, juices, soft drinks, vegetable and meat broths, honey, chocolate and spreadable creams,. Additionally, for granular preparations of flavors, spices, emulsions, and colorants.
- **Chemistry and Cosmetics**: For dispersion of aromas, creams, emulsions, colours; preparation of dyes, shampoos, gels, and toothpaste.



MAB.V: Vacuum mixing system with conically shaped bottom development.

Benefits of MAB.V / MAB.P MIXERS

- ABLE TO OPERATE AT DUAL SPEEDS AND WITH DIFFERENT MIXING PROFILES: SLOW-SPEED WITH INTERNAL SCRAPING BLADES AND HIGH-SPEED DISPERSER BLADES, FOR QUICK AND EFFICIENT DISPERSION.
- LIFTING COLUMN FOR AN EASY INTERNAL INSPECTION AND CLEANING.
- THE TOP LID CAN BE FIXED TO THE STRUCTURE, ABLE TO BE ROTATED AT 90° FOR A TOTAL DISCHARGE, OR MOBILE WITH WHEELS FOR THE PREPARATION OF MORE BATCHES IN SEVERAL TANKS.
- JACKET AND HEATING SYSTEM, ELECTRIC OR COIL.
- CAN BE PLACED ON WEIGHING CELLS FOR THE DOSAGE OF DIFFERENT PRODUCTS. UNDER VACUUM IF THERE IS NEED TO AVOID THE FORMATION OF FOAM.



MAB.P: Automated batch dosing and mixing system. Equipped with a lifting column for container replacement.

DOSAMIX & MLBS SYSTEMS

The double tank weighing system DOSAMIX, or single tank MLBS used for industrial applications such as for the weighing of liquid components, ensuring precise dosing, mixing, and liquid injection.

PLP weighing systems, guarantees an excellent mixed product, saving time on cycle work.

These technologies can be adapted according to customer needs and products to be dosed.

DOSAMIX

DOSAMIX is a weighing double tank batch system, for the dosing and mixing of liquids.

The DOSAMIX is the best system for adding all liquids, of any type and viscosity, into the mixer. Liquids are collected in the upper tank, where dosing takes place thanks to highly precise weighing scales.

The liquids are transferred to the lower tank through a homogenization system (EML) designed to mechanically break the surface tension and bind together liquids, even when they are water-based and oily, creating a unified solution.

MLBS

The MLBS weighing batch system is a simplified version of the Dosamix.

The MLBS allows the dosage of liquid components of any type and viscosity in a single dosing solution such as fats, oils, molasses, lecithin, creams, acids, amino acids and solvents.



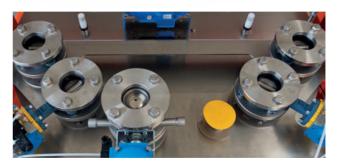
Dosamix system, the homogenized liquid obtained is sprayed through our SMOG atomizer.



MLBS system, equipped with EML homogenizer, for a perfect emulsion of the product.







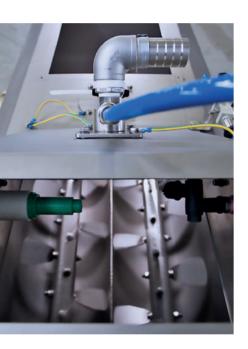
PADDLE COATING MACHINE MT SERIES

The coating system MT is technologically designed to treat and mix in line granular products, such as: croquettes, pellets etc. Guaranteeing a homogeneous coating with a wide range of liquid additives: liquid enzymes, fat, digest, aromas, oil, medicines, vitamins etc.

The system is composed of:

• Top hopper, with load cells to keep the level of the

- product constant.
- Weighing screw to detect the amount of product to be coated.
- System for the preparation and dosage of the liquid additive.
- Key component, represented by the MT Coater, complete of two shafts and adjustable paddles for mixing and keeping in suspension the product.
- Motorised sprayers type MicroSmog.





Туре	m³/h	Power
MT10	0.5-11 m³/h	3+3 kW - H 3+3 kW
MT30	4-20 m³/h	4+4 kW - H 3+3 kW
MT30-SC	4-20 m³/h	4+4 kW
MT30XL	4-40 m³/h	4+4 kW - H 3+3 kW
MT50	7-70 m³/h	5+5 kW - H 3+3 kW
MT100	12-150 m³/h	5+5 kW - H 3+3 kW

DRUM COATER

The Drum Coater, is designed for obtaining a gentle mixing and a continuous and homogeneous coating of the product used for applications in various sectors.

Food & Beverage: for the addition of powdered additives such as flavors, enzymes, spices, salt, and colorants; sweet coatings (sugar, caramel, honey, cocoa etc.) for products such as: chips, snacks, crackers, oats, cornflakes, cereals, almonds, rice etc.

Pet food: for the treatment of semi-moist products,

biscuits, snacks, pillows or other very fragile products.

Seeds: used for the treatment, tanning and dampness of seeds or for the addition of pesticides.

In addition, the system extends to sectors such as fertilizers, chemicals and recycling. Thanks to the use of the same dosing system as the MT coating machine, the Drum Coater is particularly suitable for fragile products, finer granules, or large-sized pieces, thanks to its design that allows a gentle movement during the coating process.



Complete line with top hopper for receiving the product, weighing belt, elevator, drum coating machine and dosing system.



Type	Diameter	Length	Capacity	Addition
DC 600-2000	600 mm	2000 mm	0.3 – 4 m3/h	0,01 - 8%
DC 800-2000	800 mm	2000 mm	0.6 – 6 m3/h	0,01 - 8%
DC 1000-2000	1000 mm	2000 mm	1 – 10 m3/h	0,01 - 8%
DC 600-3400	600 mm	3400 mm	0.3 – 5 m3/h	0,01 - 12%
DC 800-3400	800 mm	3400 mm	0.6 – 7 m3/h	0,01 - 12%
DC 1000-3400	1000 mm	3400 mm	1 – 12 m3/h	0,01 - 12%

Capacity and addition may vary depending on the type of application, granularity, viscosity and absorption capacities.

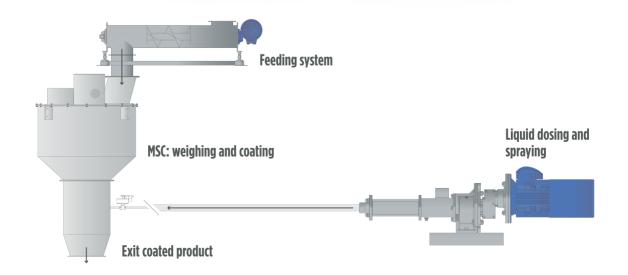
MASS SPIN COATER

The coating system: **MASS SPIN COATER**, is one of the most complete system for coating and adding additives onto solids products. The MSC is used for the coating treatment of granules, pellets, flakesand powders, serving various sectors such as fertilizers, seed, chemical, ceramic, cement production and recycling industries.

With the same technology as the Mass Spin Coater for liquid additives, it is possible to add micro-doses of powder additives such as enzymes, flavors, vitamins and nutritional powder additives directly into the pellet.

TECHNOLOGY	Mass Spin Coater
MINIMUM (0,7 Kg/dm³)	4 t/h
MAXIMUM (0,7 Kg/dm³)	100 t/h
MINIMUM ADDITIVE	20 g/t
MAXIMUM ADDITIVE	10 Kg/t





CONTINUOUS INTENSE MIXER: MAK

The MAK is a continuous intensive mixer available in two variants: the single-shaft version and the twin-shaft version, both equipped with adjustable blades featuring different profiles. This system is designed for adding liquids in substantial quantities to grains, flours, powders, or granules to reduce clumps in the mixture and to enhance the homogeneity of the final product.

The twin shaft version not only guarantees a mechanical action that breaks up clumps but also operates at high speeds, ensuring intense mixing and high absorption of liquids into powders. This makes the MAK suitable for various industrial applications such as:animal feed, milling, zootechny etc., where mix uniformity is of primary importance.



Technology	Туре	m³/h*	Power*
MAK-200	High-speed shaft	10 m³/h	11 kW
MAK-300	High-speed shaft	15 m³/h	15 kW
MAK-400	High-speed shaft	30 m³/h	22 kW
MAK-500	High-speed shaft	40 m³/h	45 kW
MAK-10T	Twin-shaft	15 m³/h	5.5+5.5 kW
MAK-30T	Twin-shaft	30 m³/h	7.5+7.5 kW
MAK-50T	Twin-shaft	55 m³/h	9+9 kW
MAK-100T	Twin-shaft	80 m³/h	15+15 kW

^{*}Capacity and addition may vary depending on the type of application, granularity, viscosity and absorption capacities.

MDP

MDP micro powder dosing system used for the formulation of additives and premixes.

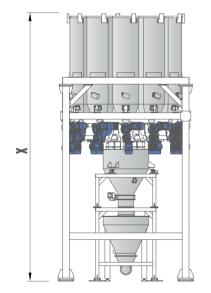
Constructed on a standard carousel design with up to 12 components and very small dimensions, however, it can be customised according to customer requirements.

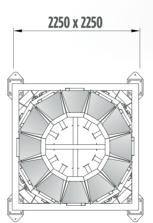
The batch dosing can range from a few grams up to 1000 kg capacity.

The system is normally used as a batch weigher, dosing each powder individually into the weighing hopper.

Other configurations such as loss-in-weight dosing, continuous dosing and volumetric dosing are possible.







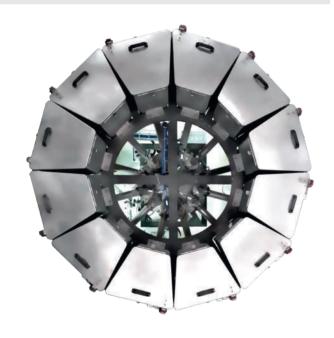


Туре	BATCH 25L	BATCH 50L	BATCH 100L	BATCH 200L	BATCH 300L	BATCH 400L
MDP - 50	3010 mm	3060 mm	3210 mm	3460 mm	3860 mm	4310 mm
MDP - 100	3410 mm	3460 mm	3610 mm	3860 mm	4260 mm	4710 mm
MDP - 200	4210 mm	4260 mm	4410 mm	4660 mm	5060 mm	5510 mm
MDP - 300	5010 mm	5060 mm	5210 mm	5460 mm	5860 mm	6310 mm
MDP - 400	5810 mm	5860 mm	6010 mm	6260 mm	6660 mm	7110 mm
MDP - 500	6610 mm	6660 mm	6810 mm	7060 mm	7460 mm	7910 mm

Approximate dimensions: MDP station + batch hopper WH + Pneumatic hopper PBH -- Plan dimensions 2250 mm

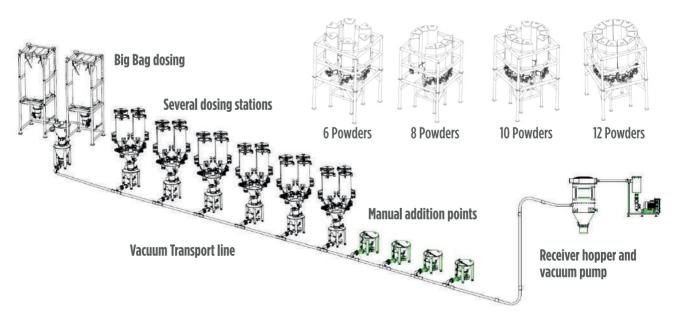
Benefits of the MDP system

- WIDE RANGE OF CAPACITY DOSING
- ACCURACY AND REPEATABILITY OF THE DOSAGE
- FLEXIBILITY AND SPEED OF THE BATCH
- COMPACT SIZE, IDEAL FOR INSTALLATION IN EXISTING SYSTEMS
- EASY WORKING PROCESS AND MAINTENANCE
- EASY CLEANING THANKS TO THE FAST CLAMPS CONNECTIONS
- MODULARITY AND EXPANDABILITY FOR FUTURE IMPLEMENTATIONS



Batch Kg	Batch Liters	Resolution
0.5 - 1	3	+/- 0,5 g
1-3	5	+/- 1 g
4 - 5	10	+/- 2 g
5 - 15	25	+/- 5 g
15 - 30	50	+/- 10 g
4 - 50	75	+/- 10 g
50 - 75	100	+/- 15 g
75 - 100	150	+/- 30 g
80 - 150	200	+/- 30 g
100 - 200	300	+/- 50 g
150 - 250	400	+/- 50 g
200 - 300	500	+/- 100 g
300 - 500	700	+/- 150 g
500 - 700	1000	+/- 200 g

Up to 12 additives on one single carousel system, from the plan view it occupies only 4 square meters



MICRODOSING LOSS IN WEIGHT - MD/G-LOSS

Our loss-in-weight micro-dosing systems operate fully automatically, ensuring reliable performances even during critical hopper filling phases. While commonly used for continuous dosing applications, they also showcase their versatility in special batch dosing situations.

They are particularly distinguished for their precision in fine dosing operations. The MD/G-LOSS dosing units are available with dosing capacities starting from 100 gr/h, thereby adapting to a wide range of needs.

MD/G-LOSS DOSING UNITS AVAILABLE IN DIFFERENT CONFIGURATIONS



Volumetric doser with hopper of various sizes, motorized bridge breaker, and support structure.



Gravimetric twin-screw doser for challenging products or low flow rates.



Gravimetric doser with manual refill hopper, for increased storage capacity without compromising dosing accuracy.

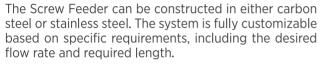


Gravimetric doser with automatic refill hopper and pneumatic transport of powders. The system can be paired with a bag cutter or a manual bag dumping hopper.

CONTINUOUS WEIGHING OF SOLIDS

SCF: screw feeder & continuous weighing machine

The Screw Feeder is a technology used for the gravimetric dosing of flour, powder and granules. The provided electronics can totalize the dosed product, indicate the instantaneous flow rate and output in frequency. This type of system is known for its robustness and low maintenance requirements.





Туре	Capacity
SCF 150	1-9 m³/h
SCF 200	3-20 m³/h
SCF 250	15-50 m³/h
SCF 300	20-70 m³/h
SCF 350	30-100 m³/h

ENSP: weighing belt & continuous weighing machine

IThe weighing belt is the ideal dosing system for delicate products which can break under mechanical stress. The system is complete with a motorized and a free roller, a roller carpet made of synthetic material, hoppers and support sides in stainless steel.

Consisting of a scale plate on off-center load cells, it ensures excellent weighing precision.

The provided electronics can automatically totalize the quantity of the dosed product, indicating the instantaneous flow rate and the frequency output. It can be used for pellets, kibbles, nuts, cookies, chips, seeds and powders.



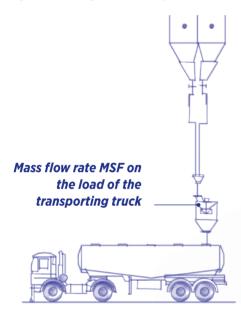
Туре	Capacity	
Ensp 2 Micro	0,015-0,25 m³/h	
Ensp 3 Micro	0,1 – 1 m³/h	
Ensp 3	1-7 m³/h	
Ensp 4	1,5- 15 m³/h	
Ensp 5	2-18 m³/h	
Ensp 6	3-25 m³/h	
Ensp 7	5-35 m³/h	
Ensp 8	7-50 m³/h	

MSF (mass spin flow) & continuous weighing machine

The MSF is a mass measuring device of continuous delivery rate.

Using an integrated torsion transducer and a processor of Coriolis farce data, the MSF is capable of instantaneously detecting with a high accuracy the mass flow rate of solid products such as pellets, flours, kibbles, silica, concrete, minerals etc.

Generally, any solid product of less than 3 cm in size, ensuring a wide range of capacity: from 4 to 80 ton/h.





GRAVIMETRIC PLATE & CONTINUOUS WEIGHING MACHINE MIFLOW

The MiFlow technology is a mass impact meter used to detect the instantaneous flow rate of solids and regulate their flow. Its main features include a specific oscillating valve that calibrates the product passage area. This valve is feedback-controlled by the flow signal, allowing adjustment of the set dosage. MiFlow is ideal in various sectors for the dosing or weighing of powders and granules.

Туре	Capacity	
MiFlow 100	0.2-10 m³/h	
MiFlow 150	0.5-20 m ³ /h	
MiFlow 200	1-50 m³/h	
MiFlow 300	10-150 m³/h	









Continuous dosing



Homogenizers and Emulsifiers



Sprayers



Coating

Find out more on: www.plp-systems.com



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