MULTI-LANE FLOW DRIVER

DCM-02

DCM-03

DCM-04

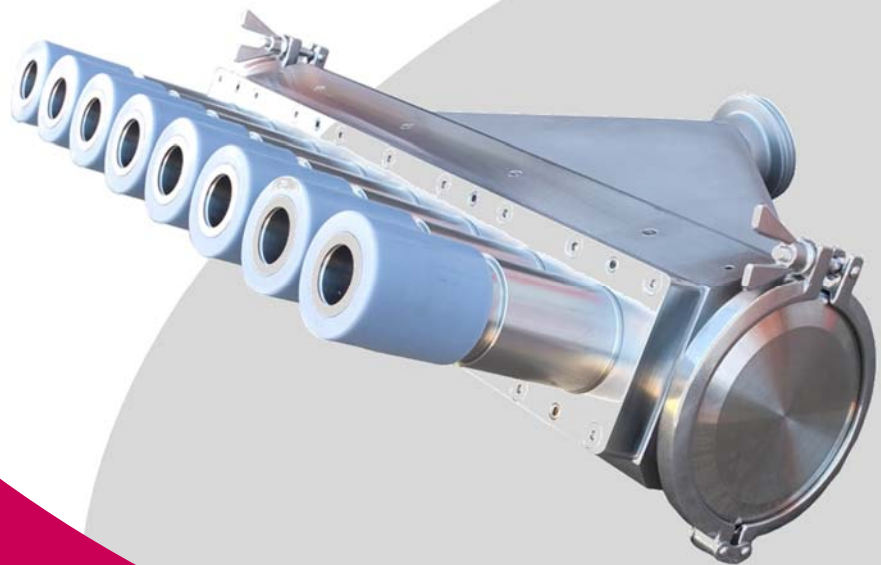**DCM-05**

DCM-06

DCM-07

DCM-08

DCM-09

DCM-10

GENERAL CHARACTERISTICS:

- The distributor system for universal applications. The multi-lane flow divider is connected directly to the vacuum filler. Exact and uniform distribution of one or more product flows consisting of liquid, paste-like and homogeneous products such as meat and fish products, americain filet, cheese, bread filling, cevapcici and various snacks.

- **Advantages**

  - Distribution with precise weight
  - Straight filling and portioning
  - Optimum pressure conditions
  - Easy cleaning
  - Versatile combinations

- **Performance data**

  With 2 - 10 discharges standard

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• CASTELLVALL Product Splitter is a modern and technologically advanced system for extruding food products. The system will process any kind of food dough, meat, fish, cheese, confectionery products and more. The Product Splitter ensures the perfect extrusion and product flow rates, at constant pressure. The system is activated by a dosing system consisting of a rotor driven by the pressure of the product itself which logically and continuously guarantee total simultaneous uniformity of the product flows. The system is available with 2 to 10 outputs. The product flows can then be further divided according to the process requirements: these are divided by a cutting system that ensures a clear separation of the portions for forming solid extruded products (circular, square or triangular shapes and more with different diameters and sizes available) or can also be connected to portioning valves when dosing is required, which is suitable for most liquid masses. The CASTELLVALL Product Splitter provides excellent weight control of extruded portions which come out simultaneously.

Main Features

- Identical product flows
- Accurate weight of the portions
- No rise in temperature during the process
- Automatic production without manual intervention