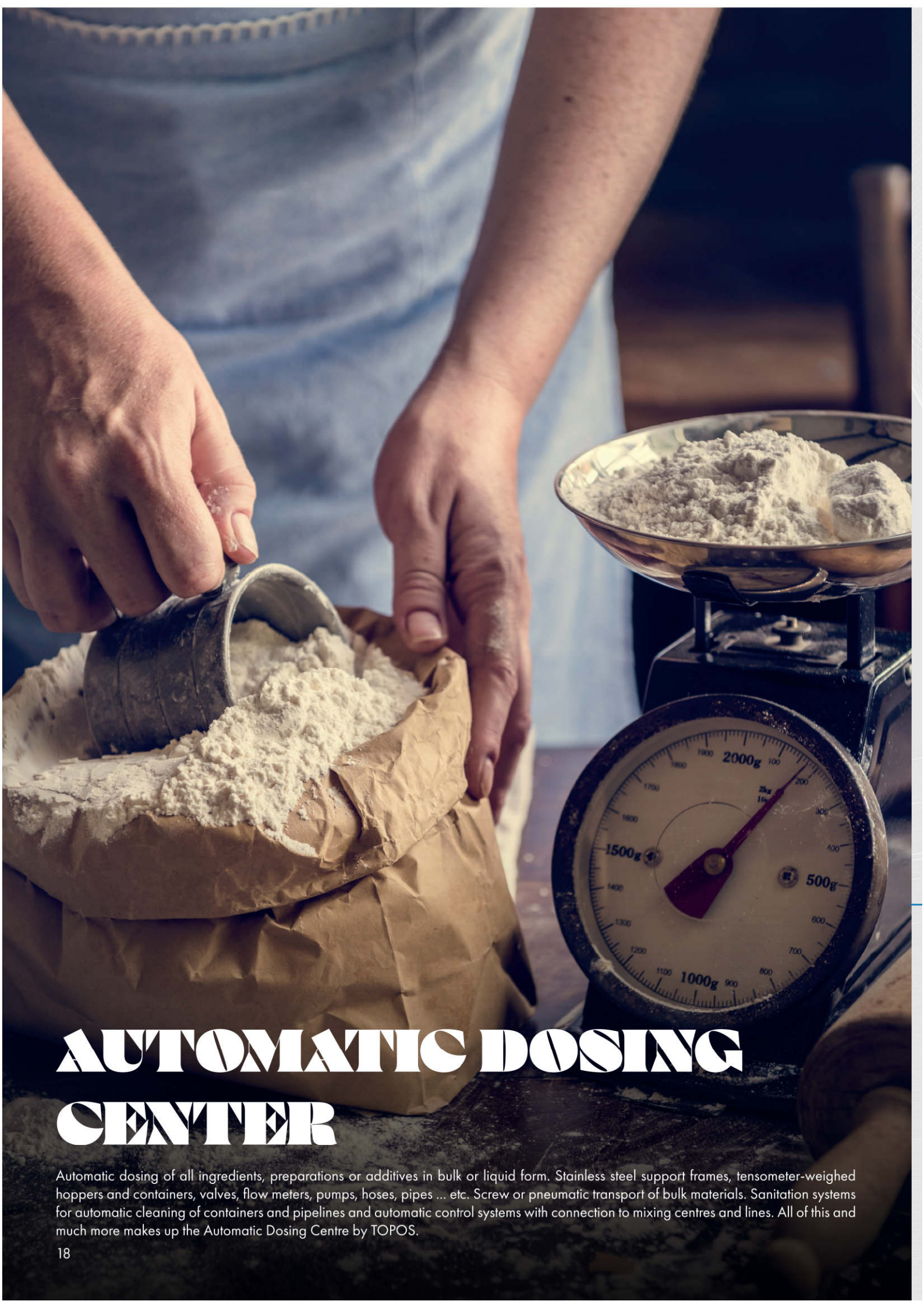


A close-up photograph of a person's hands, wearing a blue apron, scooping a white powdery substance from a brown paper bag into a metal measuring cup. In the background, a kitchen scale with a stainless steel bowl filled with the same powder is visible. The scale's dial is prominent, showing measurements in grams (0 to 2000g) and kilograms (0 to 2kg). The scene is set on a dark, possibly wooden, surface.

AUTOMATIC DOSING CENTER

Automatic dosing of all ingredients, preparations or additives in bulk or liquid form. Stainless steel support frames, tensometer-weighted hoppers and containers, valves, flow meters, pumps, hoses, pipes ... etc. Screw or pneumatic transport of bulk materials. Sanitation systems for automatic cleaning of containers and pipelines and automatic control systems with connection to mixing centres and lines. All of this and much more makes up the Automatic Dosing Centre by TOPOS.

AUTOMATIC DOSING CENTER

- Customized to suit all customers' needs and wishes
- Designed for dosing into mixers, mixing centres or automatic linear mixing lines
- Automatic dosing of all ingredients, preparations or additives
- Dosing of dry ingredients
- Dosing of liquid ingredients
- Production and dosing of salt, sugar or yeast solutions
- Dosing of micro-components
- All-stainless steel hoppers and piping or food-grade plastic containers for perfect hygiene and easy cleaning
- Stainless steel service platforms for easy access, maintenance and service
- Central control with remote data management
- Fully graphic operator touch screen for automated control and status indications

