

metos
cooking solutions

***Metos Hot Fill DOS-2
Automated Hot Fill Pumping and Dosing***



Metos DOS-2 Pump Bundles



Hot Fill DOS-2 ensures quick and precise dispensing of liquid food products. Soups, sauces, stews and mashed potatoes are filled into bags and containers effortlessly. The built-in scale ensures that weighing of the product happens in one and the same workflow saving time in the kitchen.

Changing the filling process from bags to containers only takes a few moments. Simply remove the bag holder, fit the roller track and the Hot Fill DOS-2 is ready.

The Hot Fill DOS-2 makes the work station safer. The machine ensures a proper working position, protecting the operator from straining shoulders and wrists. This reduces inconveniences and prevents injuries.

The Hot Fill DOS-2 is mounted on swivel wheels allowing for the workstation to be moved to the most convenient spot.

Dispensing food with Hot Fill DOS-2 minimizes the risk of scalding since the machine handles the food. Operating the machine is managed via a touch-screen display with a user-friendly interface.

Cleaning the Hot Fill DOS-2 is done by the built-in semi-automatic CIP system. All internal pipes, tubes and valves are cleaned. All loose parts are dishwasher safe.

Food with a particle size of up to 38 mm can be pumped with uniform quality using our method.

Metos DOS-2 Classic



Conveyor for containers

Metos DOS-2 Classic MG4001388

For dosing into containers or GN pans, not bags, by weight. Soups and Sauces, Mashed Potato. Complete with semi automated cleaning system CIP.

These are included in code MG4001388:

- Dispensing pump Metos Hot Fill DOS-2
- Adjustable height Metos Hot Fill DOS-2
- Compressor Metos Hot Fill DOS-2
- Hose holder 51 mm Metos Hot Fill DOS-2

Recommended accessories:

- MG4222785 Kettle fastening for cleaning Metos Hot Fill DOS-2
- MG4222784 Cleaning and rinse basin Metos Hot Fill DOS-2
- MG4554586 Metos accessory trolley AT-77 Metos Hot Fill DOS-2

Metos DOS-2 Combi



+ Bag holder and welder

Metos DOS-2 Advantage



+ 38 mm dosing valve

Metos DOS-2 Combi MG4001389

For dosing into containers, GN pans or bags. Soups and Sauces, Mashed Potato. Complete with semi automated cleaning system CIP.

These are included in code MG4001389:

Dispensing pump Metos Hot Fill DOS-2
 Bag welder Metos Hot Fill DOS-2
 Adjustable height Metos Hot Fill DOS-2
 Compressor Metos Hot Fill DOS-2
 Bumper Metos Hot Fill DOS-2
 Hose holder 51 mm Metos Hot Fill DOS-2

Recommended accessories:

MG4222785 Kettle fastening for cleaning Metos Hot Fill DOS-2
 MG4222784 Cleaning and rinse basin Metos Hot Fill DOS-2
 MG4554586 Metos accessory trolley AT-77 Metos Hot Fill DOS-2

Metos DOS-2 Advantage MG4001390

For dosing into containers, GN pans or bags. Soups, Sauces, Mashed Potato, Curry, Stews and more. Complete with semi automated cleaning system CIP.

These are included in code MG4001390:

Dispensing pump Metos Hot Fill DOS-2
 Bag welder Metos Hot Fill DOS-2
 Adjustable height Metos Hot Fill DOS-2
 Sensor with USB Metos Hot Fill DOS-2
 8 x weight switch Metos Hot Fill DOS-2
 Filling valve 38mm Metos Hot Fill DOS-2
 Compressor Metos Hot Fill DOS-2
 Knee control Metos Hot Fill DOS-2
 Bumper Metos Hot Fill DOS-2
 Safety handle for Metos Hot Fill DOS-2
 Touch screen big 9", Metos Hot Fill DOS-2
 Hose holder 51 mm Metos Hot Fill DOS-2

Recommended accessories:

MG4222785 Kettle fastening for cleaning Metos Hot Fill DOS-2
 MG4222784 Cleaning and rinse basin Metos Hot Fill DOS-2
 MG4554586 Metos accessory trolley AT-77 Metos Hot Fill DOS-2

an Ali Group Company



The Spirit of Excellence

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