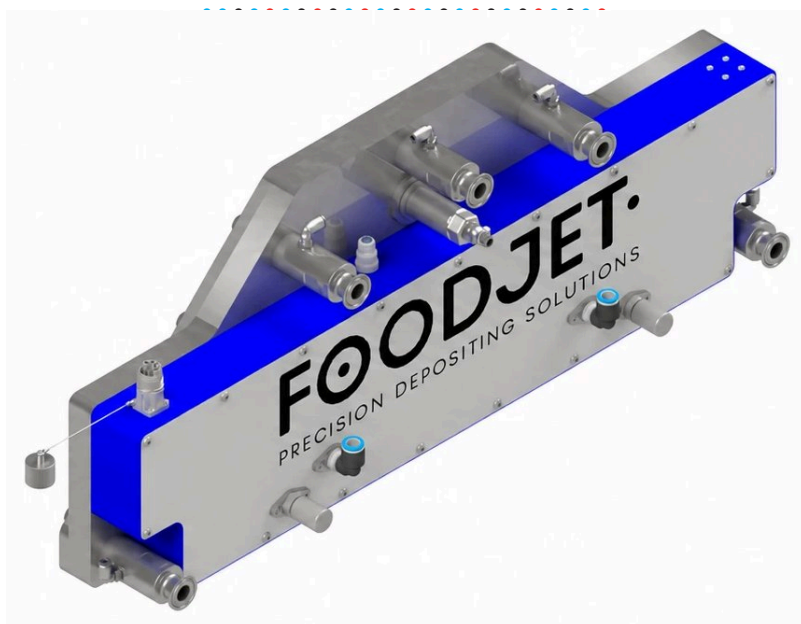


FJ30

Depositing head for liquids with large inclusions



Individually controlled nozzle-jets

The "FJ30.24" is a depositing head with a straight row of nozzles that can each "jet" portions of liquid foodstuff. Every nozzle-jet is individually controlled and can deposit portions of varying volume onto the moving surface of a detected object. This enables the operator to deposit or "print" freeform surfaces built from a large number of defined deposits. It is used in the MDLV and MDSUC depositors.

Hygienic, easy to use, and low-maintenance

The depositing head is driven by compressed air, which never comes into contact with the material to be deposited. All food contact areas are stainless steel 316 and completely CIP-able.

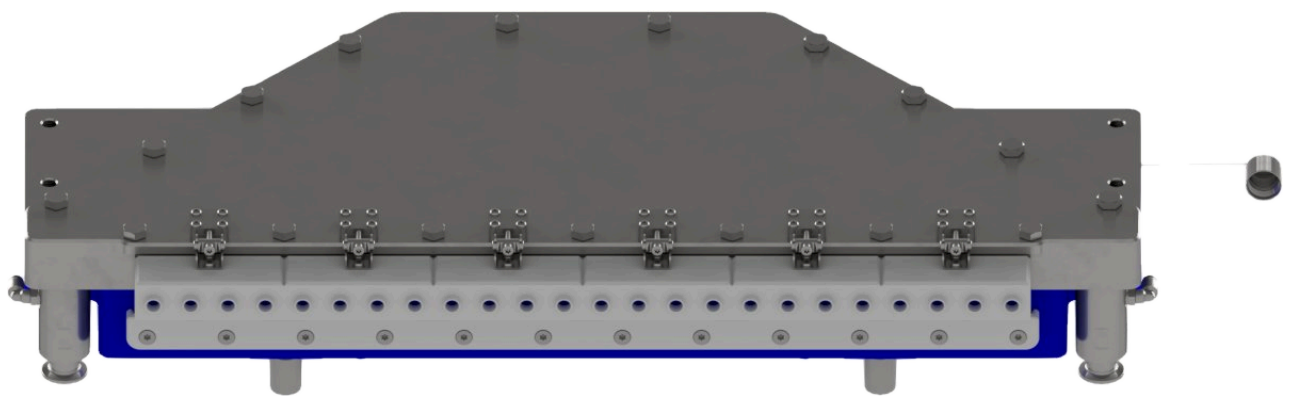
Maintenance is low, as there are no moving parts. The only wear parts are the easily replaceable pinch valves. The valves switch with millisecond accuracy and are controlled over a high-speed streaming communication bus from the host controller. The patterns to be deposited can be defined automatically from PC-processed camera contour information, without the need for designing predefined patterns.

Surface filling with large inclusions

The FJ30 is built for surface filling with liquids that carry large pieces. Its 10 mm pinch valves pass hard particles up to 5 mm and soft particles up to 9.5 mm: pieces too large for heads with 5 mm valves. Examples are chunky sauces such as BBQ sauce or bolognese-style sauces with vegetable or meat pieces.

FJ30

Depositing head
for large inclusions



Technical specifications:

- Number of nozzles: 24
- Nozzle size: 10 mm pinch valves
- Standard depositing width: 300 mm
- Particle size: hard up to 5 mm, soft up to 9.5 mm
- Allowable consistency: 2-12 Bostwick value

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