FOODJET
PRECISION DEPOSITING SOLUTIONS

FJ32

Depositing head for versatile filling

Individually controlled nozzle-jets

The "FJ32.24" is a depositing head with a straight row of nozzles that can each "jet" droplets of liquid foodstuff at a high frequency. Every nozzle-jet is individually controlled and can fire droplets 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 droplets. It is used in the MDLV and MDSUC depositors and, with a water jacket, in warm depositors where the application calls for it.

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 automatically defined by PC-processed camera contour information without the need for designing predefined patterns. An in- and outfeed port on the head's liquid-dividing manifold allows for efficient and thorough cleaning without the need for any disassembly or water recirculation over the nozzles.

Surface filling and cavity filling

The typical field of operation for this type of depositing head is surface filling or cavity filling. Depositing materials may contain particles: hard particles up to 2.5 mm and soft particles up to 4.5 mm. Examples are medium-viscosity cold liquids such as tomato sauces, creams, liquid doughs, liquid cheeses, and tiger pastes. This type of head can also be built with a water jacket, making it suitable for warm applications such as chocolate, fat compounds, butter and creams.

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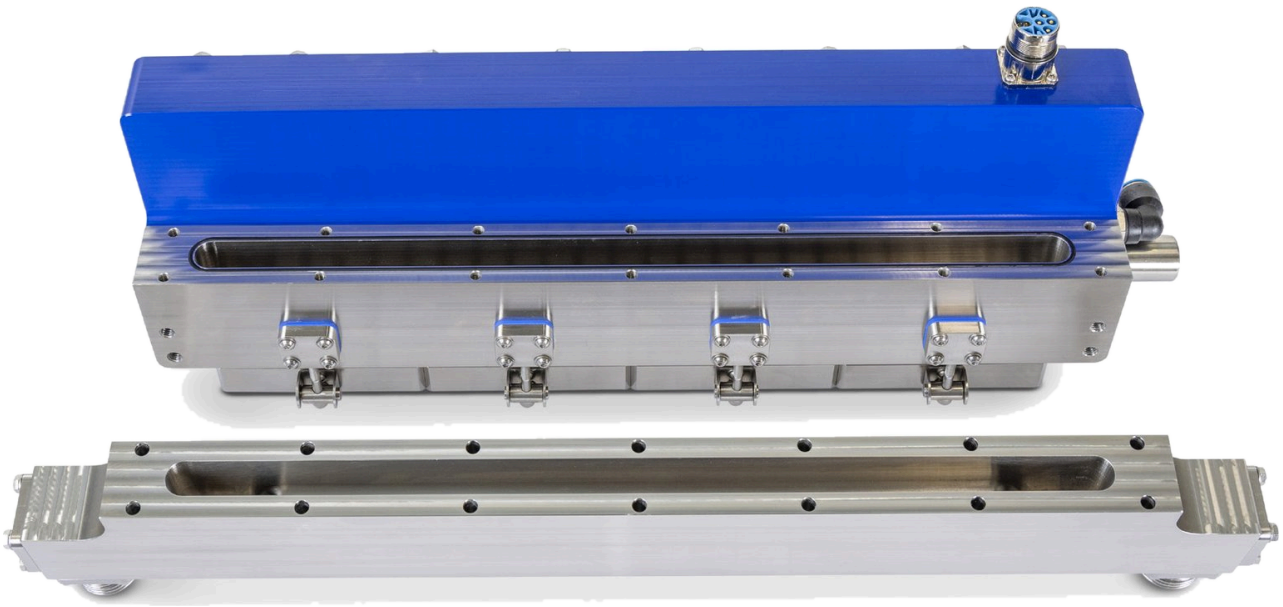

Technical specifications:

• Number of nozzles:	24
• Nozzle size:	5 mm pinch valves
• Standard depositing width:	200 mm
• Particle size:	hard up to 2.5 mm, soft up to 4.5 mm
• Allowable consistency:	2-12 Bostwick value
• Minimum droplet size:	10 mm

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