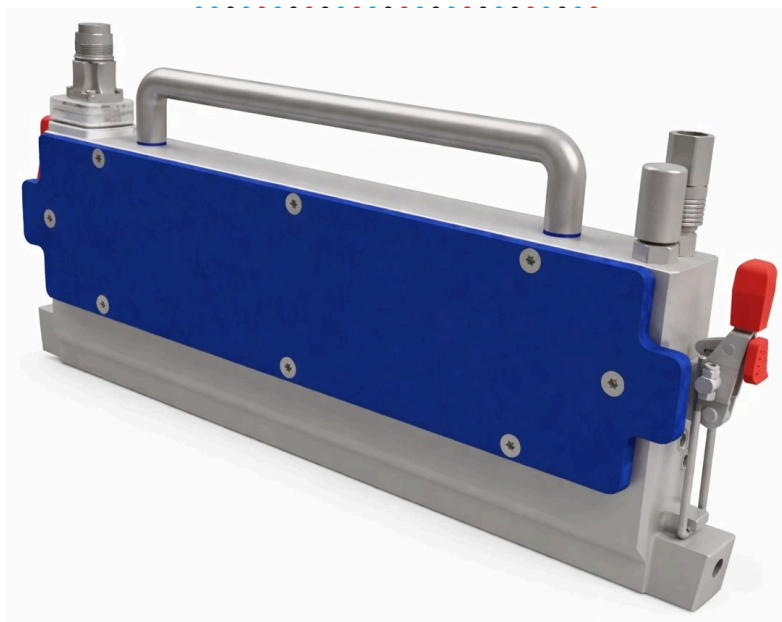




FJ40

Heated depositing head for decoration and precision surface filling



Individually controlled nozzle-jets

The "FJ40.48" is a depositing head with a straight row of 48 nozzles that can "jet" droplets of liquid foodstuff at a high frequency. Every nozzle-jet is individually controlled and can fire droplets of varying volume, creating a dropwise pattern on a detected moving object. This enables the operator to deposit or "print" graphical decorations and precise surface fills built from a large number of defined droplets. It is used in the MDLVW and MDSUW depositors.

Hygienic, easy to use, and low-maintenance

The depositing head is driven by compressed air; however, this does not come in contact with the material to be deposited, as the actuating membrane also functions as a seal. All food contact areas are stainless steel 316 and completely CIP-able. Maintenance is low, as there are no moving parts. The only wear part is an easily replaceable silicone membrane (FDA-approved).

The head is controlled with millisecond accuracy in one of two versions: with an integrated control board that stores the patterns in the head, or over an EtherCAT bus that streams the patterns from the machine controller. Patterns or parameters can be changed during production without interruption. The head is clamped between metal heating bars with warm water flowing through them. The heat transfer keeps the head, and the product inside it, at processing temperature right up to the nozzle.

Decoration and precision surface filling

The typical field of operation for this head is graphical decorating and precision surface filling with warm or low-viscosity products. Depositing materials must be homogeneous; any hard particles must be smaller than half the nozzle diameter. Examples are chocolate, fat compounds, gels, glazes, oils and fats, and all sorts of water solutions.

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head for decoration



Technical specifications:

- Number of nozzles: 48
- Nozzle sizes (standard): 400, 800, 1200 or 1600 micron
- Standard depositing width: 60, 75 or 100 mm
- Viscosity: up to 1,000 cPs
- Minimum droplet size: 2 mm
- Control: integrated control board with pattern memory, or EtherCAT with streamed patterns
- Heating: warm-water heating bars, up to 65 °C

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Published October 2026. Specifications are subject to change without notice.



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