

VSP Volumetric Servopump



Individual pump per head

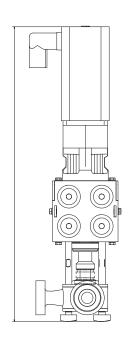
For the most demanding applications where weight control is of the essence, FoodJet offers an accurate volumetric feed system to the heads. Instead of using a pressure drum or a pressurized recirculation circuit, the VSP option can control the quantity of liquid foodstuff pumped to the heads. This eliminates the dependencies between deposit weight and pressure disturbances caused by viscosity or tank level fluctuations.

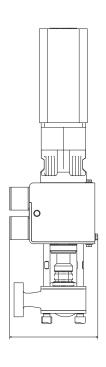
Motion controlled output

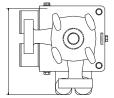
For liquid foodstuffs to be deposited at ambient temperature, a rubber impeller pump is used in combination with a brushless AC servomotor. The dynamic range of this assembly gives us both low volume dosing accuracy as high speed CIP flushing functionality. This way, a system can clean itself without the need for disassembly. For heated applications, a water jacketed progressing cavity pump is used instead of an impeller pump.











Technical specifications:

- Weight accuracies better than 1% achievable.
- Available with a range of nominal flowrates between 0-250L/hour.
- All food contact areas are stainless steel 316 or FDA approved rubber.
- · Beckhoff drives and servo motor.
- Control strategies: feedforward on trigger or camera with standby pressure loop.
- UL & CE certified.

FOR DETAILS AND EXAMPLES OF APPLICATIONS: WWW.FOODJET.COM

Ambachtsweg 49 | 6541 DA Nijmegen The Netherlands | T+31 24 3790061 info@foodjet.com | www.foodjet.com

