FJ29

Depositor head for surface filling

Individually controlled nozzle-jets

The FJ29 is a depositor head with a straight row of nozzles that can "jet" droplets of liquid foodstuff at a high frequency. Every so-called "nozzle-jet" is individually controlled and can fire droplets with varying volumes onto the surface of a detected moving object. This enables the operator to deposit or "print" freeform surfaces, consisting of a large number of defined droplets.

Hygienic, easy in use and low maintenance

The depositor head is driven by compressed air; however, this does not come in contact with the foodstuff 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 part is an easily replaceable silicone membrane (FDA approved). The valves switch with microsecond accuracy and are controlled
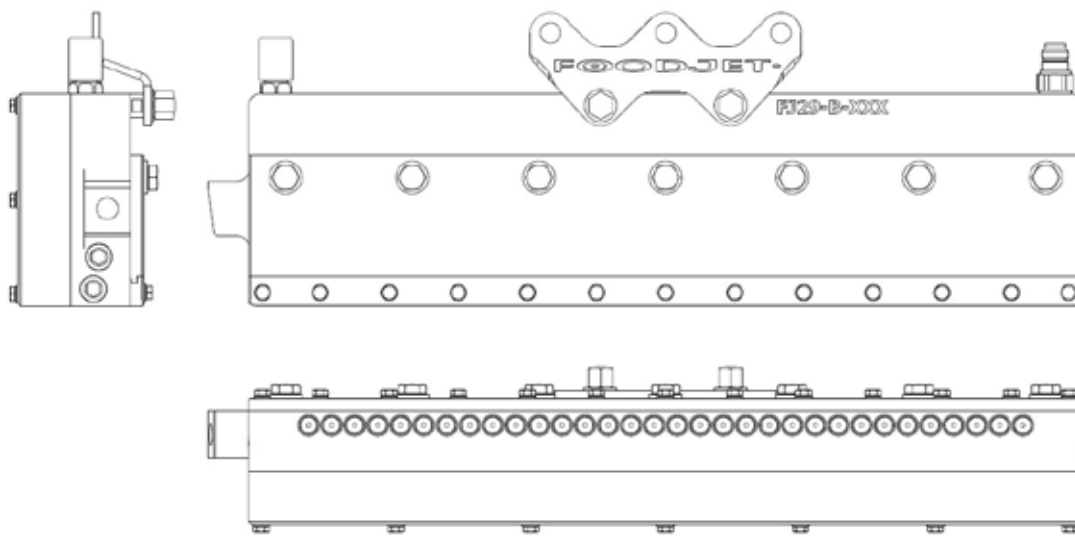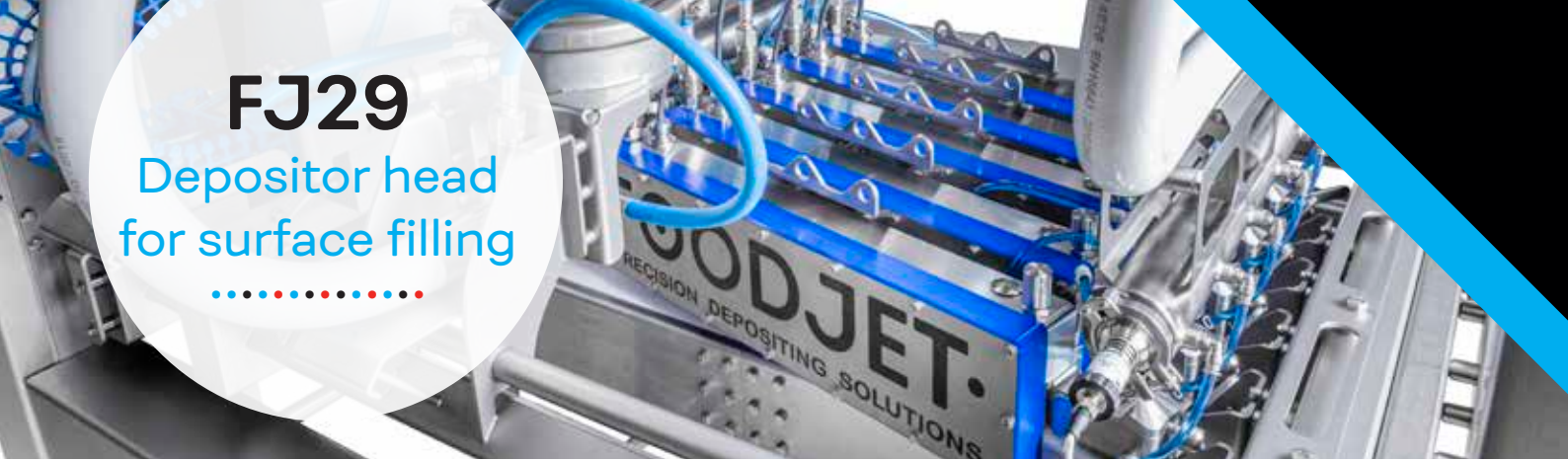
over a high-speed serial bus. The patterns to be printed can be automatically defined by PC processed camera information, without the need for designing predefined patterns.

Cavity depositing and surface filling

The typical field of operation for this type of depositor head is cavity filling and freeform surface filling. Printable liquids may have solid particles, however will need to be smaller than 50% of the used nozzle diameter. Examples are high viscosity liquids like: tomato sauce, cream, fruit / vegetable purée, butter, liquid dough, jam / confiture, liquid cheese, tiger paste.

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Technical specifications:

- Available with 32 nozzles.
- Nozzle sizes range between 1.5 – 3mm.
- Material printable with viscosities up to 1500cPs.
- Position accuracy better than 1mm.
- Deposit weight reproducibility +/- 5%.
- Minimum droplet size 4mm.
- Nozzle frequency between 0-40Hz.
- Long pneumatic valve lifetime: 500,000,000 cycles.
- Integrated pressure sensor for liquid pressure.

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