

# SDL

# Static Depositor Large

#### Stationary frame

The SDL is a stationary frame that can hold up to twenty-four FJ28 depositor heads with its retractable tray, mass supply piping and control cabinet. The frame is bolted to the floor, over an existing conveyor belt or using a dedicated belt section that is fixed to the frame. The entire frame is IP67, sanitary design with minimal cabling outside the frame. It is built for extreme harsh environments regarding handling and cleaning. The entire liquid foodstuff circuit is CIP-able without the need for disassembly.

## **Easy handling**

The tray that holds the depositor heads gives the operators the ability to replace, clean or purge the heads outside of the production flow. Distributing manifold and flexible hoses are fully water jacketed. On the tray, there are water jacketed bays in which the heads are placed to be connected to compressed air, electrical power, data signals and the recirculation of liquid to be deposited. When a head is being electrically connected, it is detected on the machine.

#### **Accurate depositing**

The configuration of heads can be positioned exactly over the lanes of travelling products, so the liquid foodstuff can be deposited in the programmed shape and position. Each individual head can deposit on a certain section of conveyor belt width, depending on lane position and required lateral nozzle pitch (e.g. resolution).

When using a camera to compensate for product misalignment, these depositing sections are designed to connect with neighbouring heads, thus covering the entire width of the belt. This way, even randomly positioned/oriented products can be decorated.

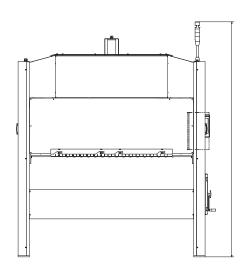
#### Recirculation

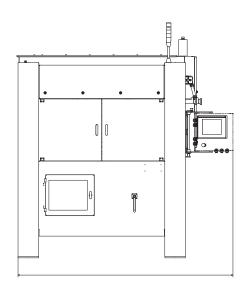
Typically, this depositor frame is used for processes that require the liquid foodstuff to be recirculated and heated through the depositor's liquid circuit. For weight control a large backpressure regulator is fitted in the pipework after the heads. A FoodJet pump unit can be used in combination with this depositor.

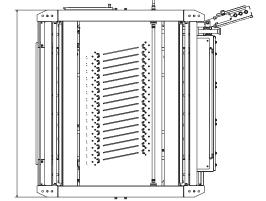












## **Technical specifications:**

- Available in 600, 800, 1000, 1200, 1400 and 1600mm depositing widths.
- Available with illuminated vision camera hood on entry side.
- Including an integrated conveyor system or to be placed over an existing conveying system.
- Operator functionality: recipe control, on the fly weight and position adjustments.
- Allen Bradley PLC and 10" colour HMI controller, integrated with FoodJet Pump Units.
- Electrical connection 3x400 VAC + PE, 5kW.
- UL & CE certified.

WWW.FOODJET.COM

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

