



FJ32

Depositor head for versatile filling



Individually controlled nozzle-jets

The "FJ32.24" is a depositor head with a straight row of nozzles that each can "jet" droplets of liquid foodstuff at a high frequency. Every so-called "nozzle-jet" is individually controlled. It can fire droplets with varying volumes onto the moving surface of a detected object. This enables the operator to deposit or "print" freeform surfaces consisting of a large number of defined droplets. It is used on all depositor platforms Foodjet offers.

Hygienic, easy to 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 as the actuating membranes also function 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 valves switch with microsecond accuracy and are controlled over a high-speed

streaming communication bus from the host controller.

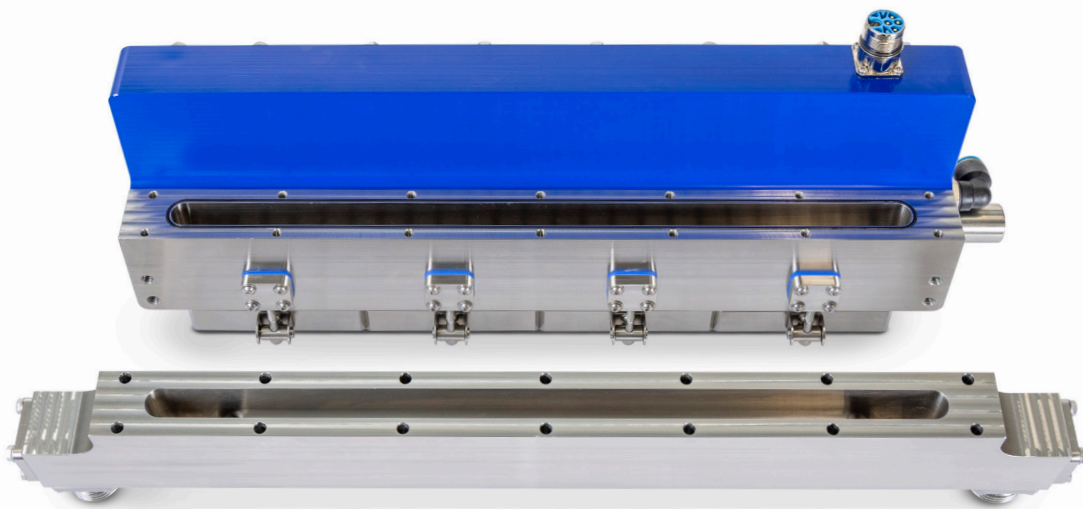
The patterns to be printed can be automatically defined by PC-processed camera contour information without the need for designing predefined patterns. An in- and outfeed port on the head's liquid dividing manifold allows for efficient and thorough cleaning without the need for any disassembly or water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

Surface filling and cavity filling

The typical field of operation for this type of depositor head is surface filling or cavity filling. Printable liquids may have solid particles; however, they will need to be smaller than 50% of the used nozzle diameter. 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 tempered chocolates, fat compounds, glazes, or kinds of butter & creams.

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Technical specifications:

- Number of nozzles: 24 nozzles
- Nozzle sizes range: Ø 2 – 5 mm
- Allowable consistency: 2 – 12 Bostwick value
- Position accuracy: better than 1 mm
- Deposit weight reproducibility: better than 2% at constant pressure and rheology
- Minimum droplet size: 3 mm
- Nozzle frequency: 0-50 Hz
- Long pneumatic valve lifetimes: 500.000.000 cycles

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FOODJET
PRECISION DEPOSITING SOLUTIONS