

MDSUW

Mobile Depositor with Supply Unit Warm



Moveable frame

Z-frame type mobile depositor system with integrated supply unit. The cantilevered beam carries the depositor head bays. The system is fitted with lockable castors to move it in or out the production line and to allow easy cleaning. The integrated supply unit houses the pumping system, the control system with HMI and a product holding tank. The frame can be docked onto an existing conveyor system or onto the floor. The entire frame is IP67, sanitary design with minimal cabling on the outside. It is built for extreme harsh environments regarding handling and cleaning.

Accurate liquid temperature control

The depositor head bays, connecting pipes/hoses and holding tank are water jacketed. An electrical central heater system circulates process water through the jacketed parts to keep the recirculating depositing material at a pre-set temperature. The holding tank can be filled with pre-conditioned/heated depositing material from the top.

Tailored depositing range

The depositing heads are directly positioned over the moving conveyers, so the liquid foodstuff can get accurately deposited on top of products being transported without the need for start/stop. Each individual head can deposit on a 40mm to 300mm wide section (depending on type of depositing head used) of the conveyor belt. When applying more than one depositor head, ranges can be combined to form a continuous depositing range that can cover wider or multiple lanes of products.

Highly accurate deposit volume

A sanitary progressing cavity pump driven by a servomotor takes the depositing material from the agitated holding tank. It creates a recirculating flow via the depositing heads back to the tank over a digitally controlled backpressure regulator. The control system continuously calculates the pump's required rotations, based on forward information of the patterns to be printed. These factors in combination with valve opening timing synchronisation guarantee a highly accurate deposit volume even when liquid consistency fluctuations occur during long production runs.

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Technical specifications:

• Conveyor widths/head bays: 200mm/1 bay, 400mm/2 bays

600mm/3 bays

Product detection: Photosensor product detection

and conveyor speed encoder

Operator functionality:
HMI with pattern selection and

operator settings

• Control platform: Allen Bradley controls with 12"

color touch screen HMI

• Electrical connection: 3x400-480VAC + PE

• Air treatment: Festo air unit with filtering and

digital pressure control

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