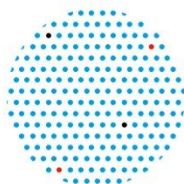


**Ing. Pascal de Grood, MSc.  
CEO Foodjet  
Precision Depositing Solutions**

**30-09-2022 InnoTeP**



SURFACE FILLING

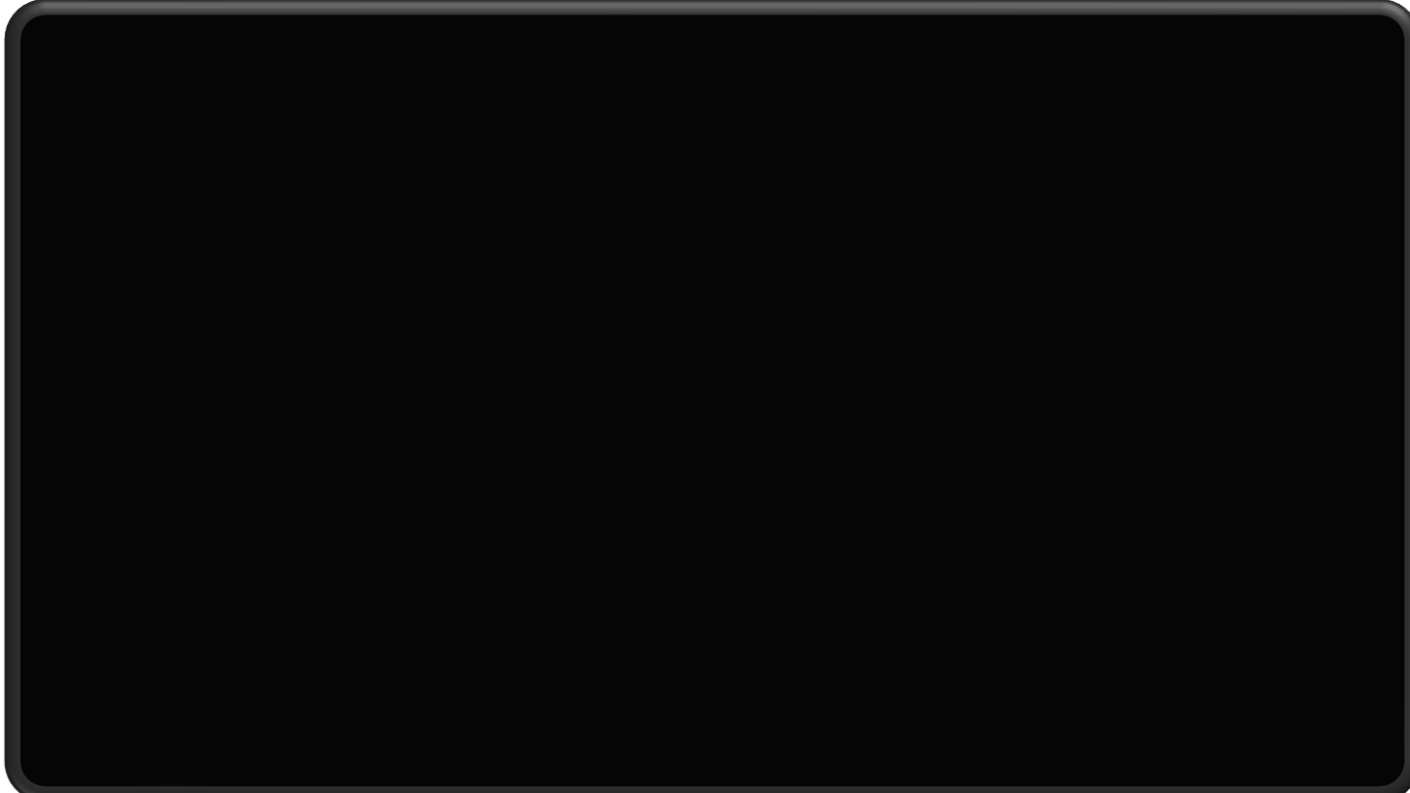


GRAPHICAL DECORATING

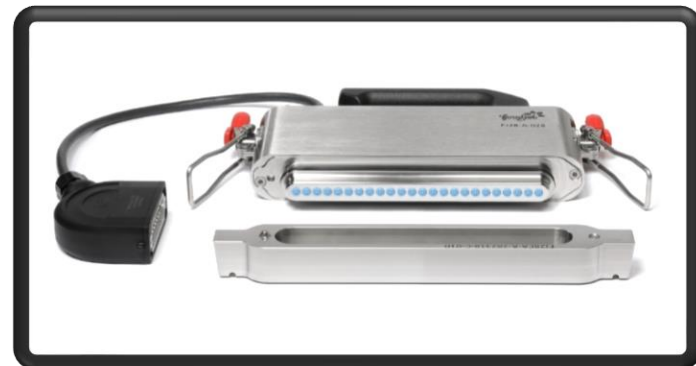


CAVITY DEPOSITING

## How does it work : graphical depositor supported by Vision

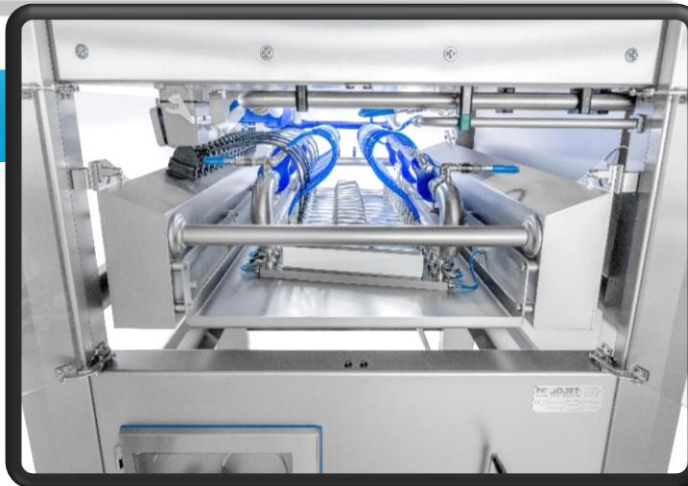
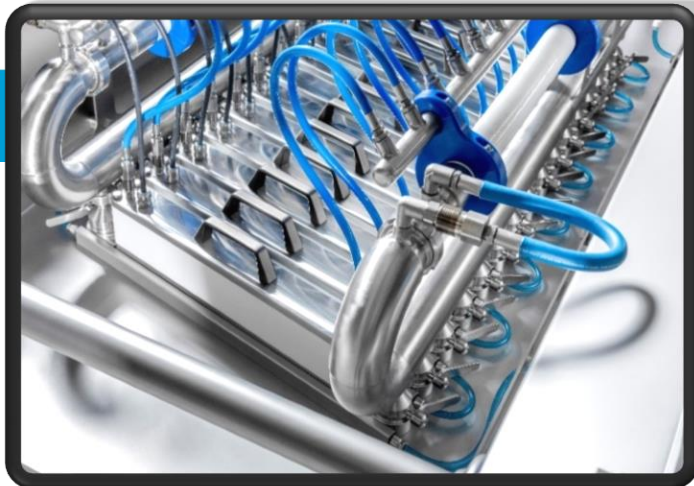


## Machines : Stationary depositor





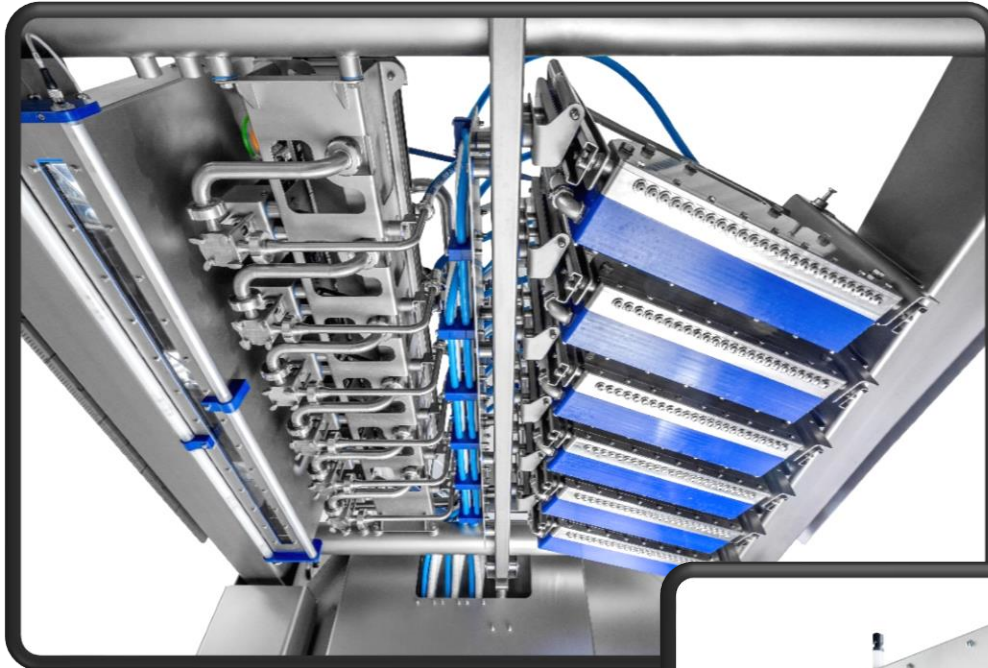
## Machines : Stationary depositor with pump unit



## Machines : Adaptive Pizza sauce depositor



## Machines : Adaptive Pizza sauce depositor



- Freeform Pattern generator, adapts shape of each surface deposit, based on product's contours.
- Adjustable edge-free distance and fixed weight on variable surface
- Telecentric colour linescan camera
- Individual volumetric pump per head for high weigh accuracy.





## Company

Foodjet B.V. , Nijmegen, NL

Family company, over 40 years of machine building history.

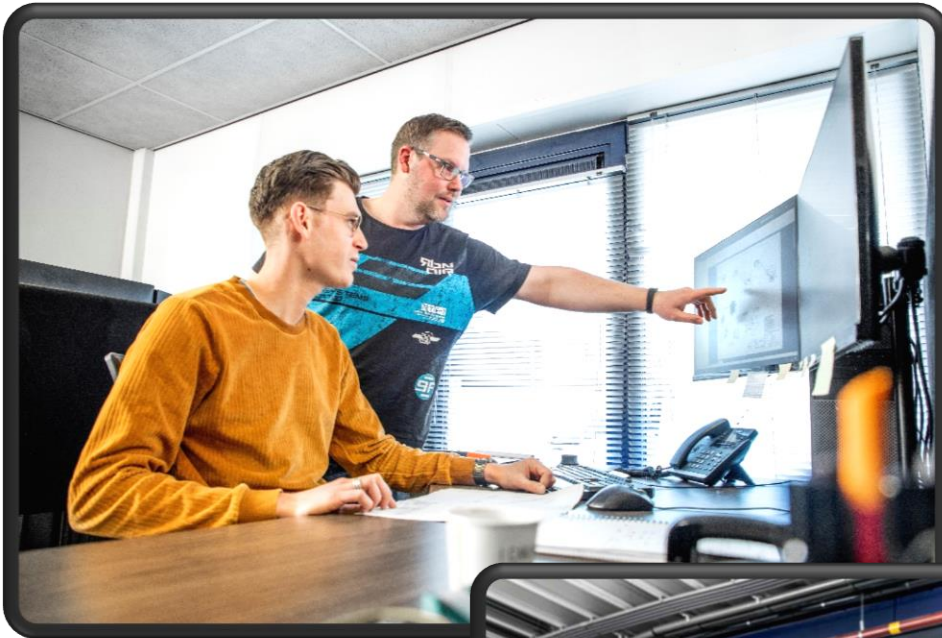
Currently employing a team of 35 professionals, expanding.

Specializes in Precision liquid food depositing systems



## Company

Technology driven, with focus on precision mechanical engineering, mechatronics, embedded hardware and software.



PRECISION DEPOSITING SOLUTIONS



## Company

Over 40 years experience in stainless-steel metal work.

In-house production capacity for sanitary welding and CNC milling.

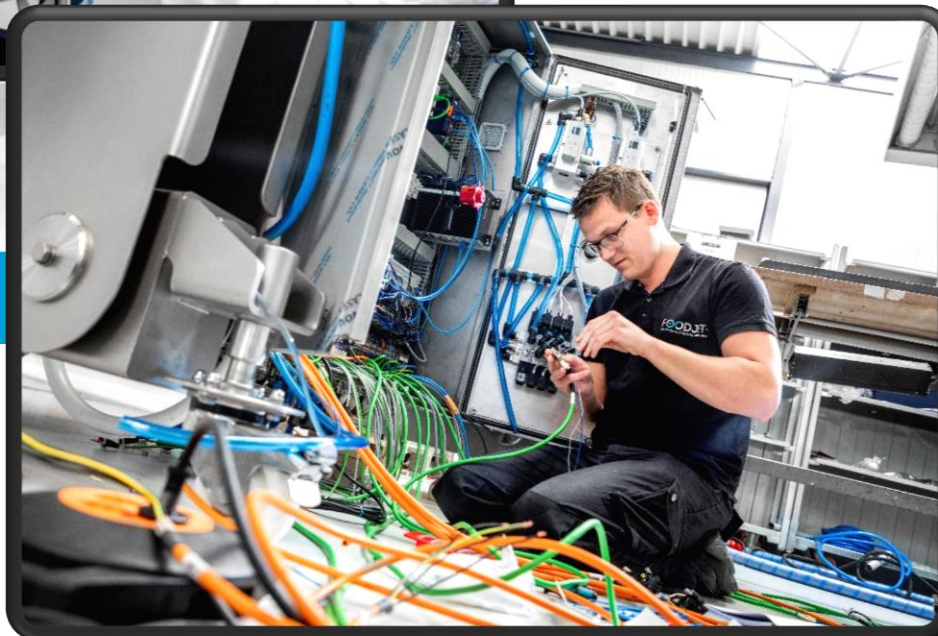


## Company

Controls competences:

- Embedded hardware
- Motion control
- Vision technology
- Platforms : Rockwell, Beckhoff  
EtherCAT, PC, C#
- Flow dynamics simulation

Application support in our technology center, Foodjet develops the process for the customer



## Decorations: Where our expertise is at



1. Fat/sugar compounds

2. Chocolate

3. Marmalades, caramel

4. Browning & marking protein liquid

5. Gelatins, jellies

Decorating & cavity filling

Decorating & surface filling

Cavity filling and surface filling

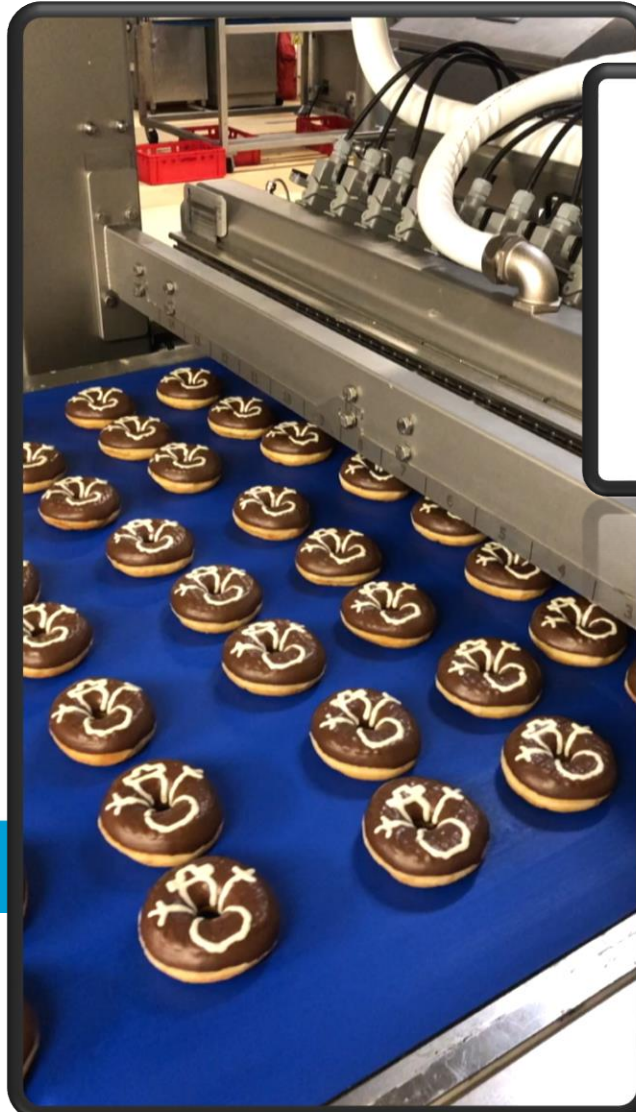
Decoration

Decorating & Surface filling

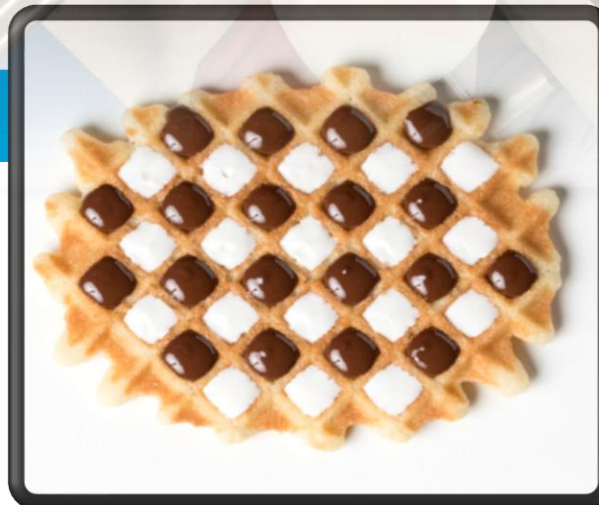
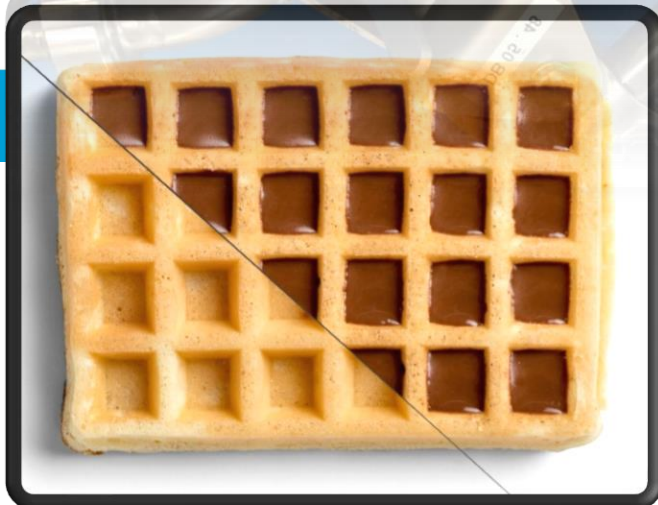
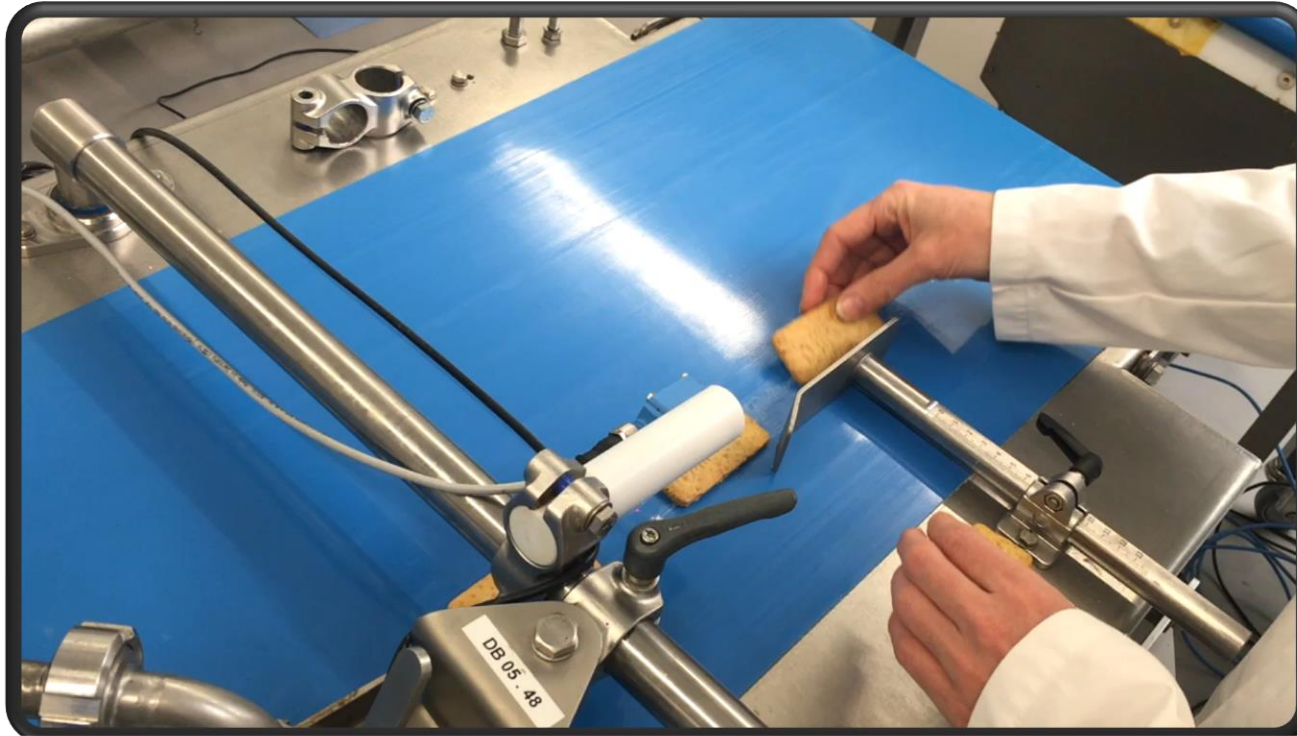




## Fat/sugar compounds: Decorating



## Fat/sugar compounds: cavity filling





## Fat/sugar compounds: cakes



Chassis product used for different occasions :  
better margin

Capacity :

*40.000 printed items / hour*

*Producing since :*

*2009 - The Netherlands*





## Fat/sugar compounds: Icecream



Decorating onto extruded  
Stick bars

Capacity :

*6000 printed items / hour*

*Producing since :*

*2020 - Denmark*

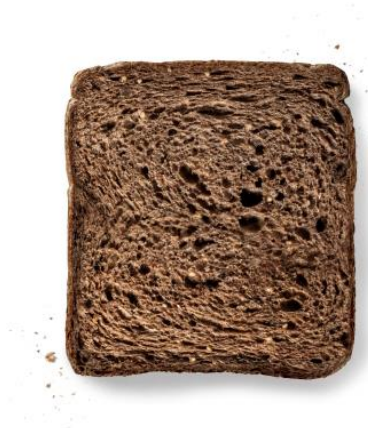


## Chocolate : Biscuits or pralines





## Surface filling: Where our expertise is at



1. Tomato sauce
2. Tiger paste
3. Butter & creams
4. Liquid cheese
5. Liquid dough

Cavity filling and surface filling  
Surface filling  
Cavity filling and surface filling  
Surface filling  
Decoration and Surface filling





## Butter, mayonnaise, sauces : Sandwiches

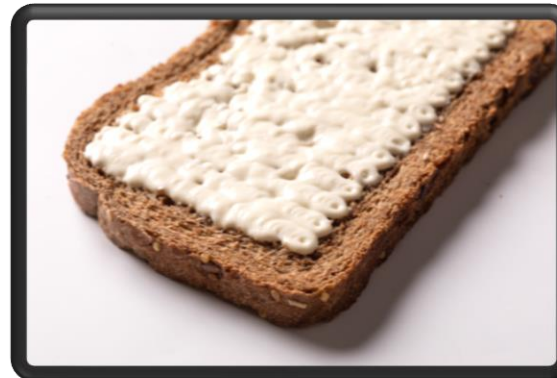
Garlic butter application for misaligned small breads / slices

Capacity :

*40.000 printed items / hour*

*Producing since :*

*2018 - UK*



## Liquid dough, batters, tiger wash : Pancakes





## Marmalades, caramel : Biscuits filling



Replacing manual process:  
25 times quicker, good weight control.

Capacity :  
*15.000 printed items / hour*

*Producing since :*  
*2019 - Switzerland*





Geïnteresseerd ? [www.foodjet.com](http://www.foodjet.com)