

AUTOJET® F2150+ FOR THE FOOD INDUSTRY



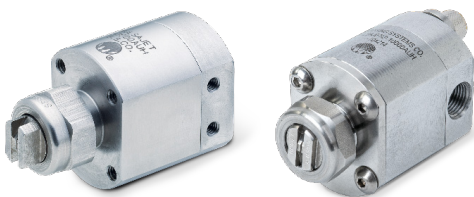
The AutoJet® F2150+ is the standard in food industry spray control. It is primarily designed for PWM applications.

PWM technology and the PulsaJet® nozzles are the ideal solutions to control dosage and prevent misting. This increased efficiency results in decreased ingredients costs and limits cleaning costs and maintenance time.

The system can be equipped with a pressure sensor that allows continuous monitoring of the working pressure. An incremental encoder allows the system to spray only on the products and not in between.

PULSAJET®

The PulsaJet® offers high-speed precision and flow control by using Spraying Systems Co.' Precision Spray Control (PSC).



HOW PRECISION SPRAY CONTROL WORKS

Electrically-actuated spray nozzles are turned on and off very quickly to control flow rate. This cycling is so fast that the flow often appears to be constant.

A cycle of 20% gives a flow rate corresponding to 20% of the nominal flow rate of this nozzle at a given pressure.

More information can be found on our website: <https://www.spray.com/en-gb/products/spray-control-options/precision-spray-control>

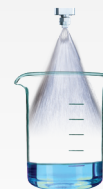
NOZZLES SPRAYING
90% OF THE TIME



NOZZLES SPRAYING
50% OF THE TIME



NOZZLES SPRAYING
25% OF THE TIME



Modify the flow rate of the PulsaJet® nozzles without changing pressure thanks to the modulation of the signal.



TECHNICAL DATA

- Hygienic Design
- Stainless steel enclosure: 600 x 390 x 220 mm
- AutoJet® F2150+ electronic controller
- IP55
- 7" HMI display
- 220 V (single phase) / 5 A
- 24 V-DC voltage control (48 V-DC is optional)
- Reading of the instantaneous consumption (optional and not available in dual channel configuration)
- Maximum 16 Pulsajet® on a single channel or 8 Pulsajet® on dual channels (2 sets of 8 Pulsajet® nozzles) (*)

(*) PWM and with an ambient temperature of 35 °C

ADVANTAGES

- Quick response to changing working conditions
- Maintain a constant spray angle and droplet size for varying flow rates
- Wide range of flow rates at the same pressure
- Easily define the start, the space in between and the end point of the product. This results in an efficient spray application without waste

A SPECIFIC INGREDIENT YOU WANT TO SPRAY?
CONTACT US FOR A FEASIBILITY TEST

EASY TO SET UP AND USE

- 20 recipes
- Electronic flow adjustment on the operator screen
- Easily define the start, the space in between and the end point of the product, resulting in an efficient spray application without waste
- Multiple timers, start, end, and product spacing
- Sound and light alarm on pressure change

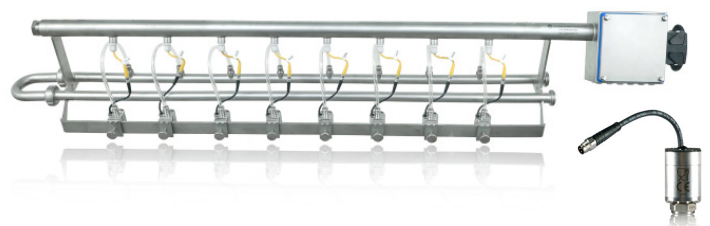
APPLICATION OF A WIDE VARIETY OF LIQUIDS

- Egg glazing
- Dairy or vegetable protein
- Water (cereal gluing and topping)
- Sugar syrup
- Potassium sorbate - smoke
- Vinegar
- Antimicrobial

HEADER AND OPTIONS

If multiple nozzles are required for your application we offer a wide range of standard and custom headers.

Optionally we also offer a liquid control panel with pneumatic control, pneumatic pressure regulators or proportional valves as an option.



MORE INFORMATION AVAILABLE ON WWW.SPRAY.COM/EN-GB

