



Overhead Servo Injector

Install this Injector directly over your existing contained pan or continuous conveyor system, where pans are set at a constant pitch.

Built for accuracy and speed, this servo depositor injects the *entire pan at once* with production rates up to 30 pans per minute. Manifolds travel continuously, in time with pans leaving the oven or conveyor. After injecting, the manifold lifts vertically and returns horizontally to inject the next pan.

Horizontal/vertical motion profiles and needle depths are servo driven and easily programmable. No mechanical adjustments are required.

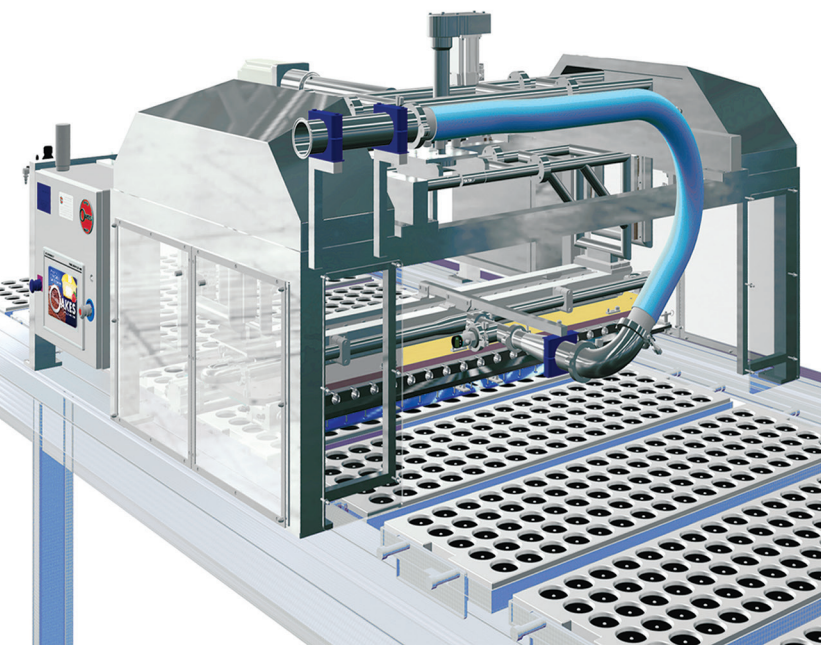
The Servo Injector accepts a variety of manifolds designed to inject creme, jelly, and other assorted fillings into semi-cooled product as it leaves the cooling tunnel or cooling section of an oven. Heavy duty stainless steel manifold takeaway carts are available for ease of product changeover, maintenance and cleaning.

Standard Machine Widths:

36" • 39" • 44" • 52" • 60"

Standard Continuous Oven Pan Widths:

1090mm • 1290mm • 1490mm



Standard Features:

- Allen-Bradley™ Color HMI and Compact Logix Controller
- Allen-Bradley™ Encoder synchronizes the Injector with an existing contained pan or continuous conveyor system
- Allen-Bradley™ Servo Driven Vertical/Horizontal Motion
- SST Enclosure/Full Size Access Doors
- SST Manifold Loading/Take Away Cart
- Suckback Mechanism
- Travelling Stripper Assembly

Options Include:

- SST Manifold Storage/Cleaning Cart
- Custom Needle Designs
- Additional Manifold Styles
- Custom Widths for Special Pans



INJECT:
Creme
Jelly
Assorted fillings