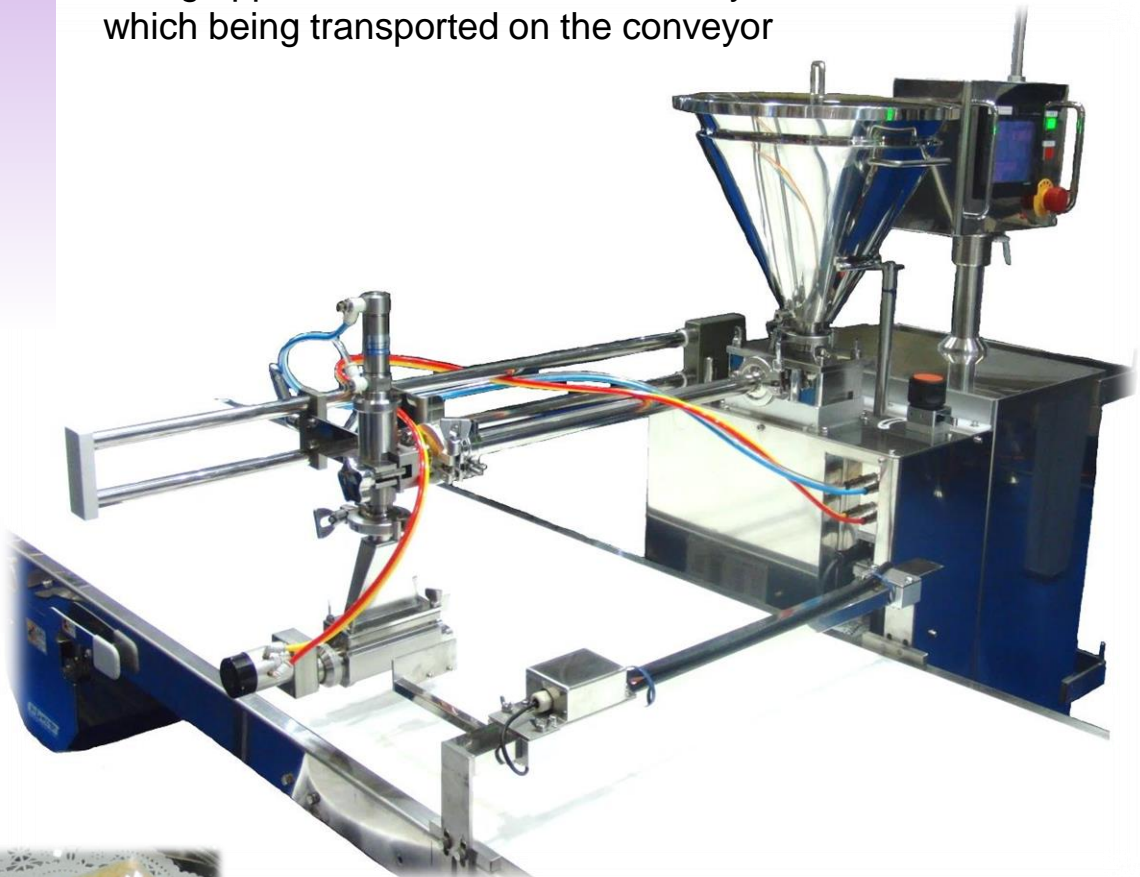


New concept machine

Filling Application Machine

JSP-10-8

Filling application is done automatically to bread etc.
which being transported on the conveyor



Standard type



Lower type

■ Features

- (1) Filling operation is automatically performed on products which be carried on the conveyor.
- (2) The application amount and length can be easily changed by changing the value on the touch panel.
- (3) By changing the nozzle, it is possible to easily change the coating width and coating thickness.
- (4) Since the filling part can be completely disassembled, it can be easily cleaned and hygienic.
- (5) Accuracy : Less than 3g difference in filling amount, within 4 mm difference in filing position.
- (6) Standard type and lower type can be prepared according to the line.

■ Applicable cream

Egg spread • Tuna • Mayonnaise • Sauce
 Variety of Jam • Custard cream • Sweet bean paste etc.

■ Construction

- Main unit
- Filling pump unit
- Nozzle fixing part
- Nozzle lifting unit (Option)
- Valve device (Option)

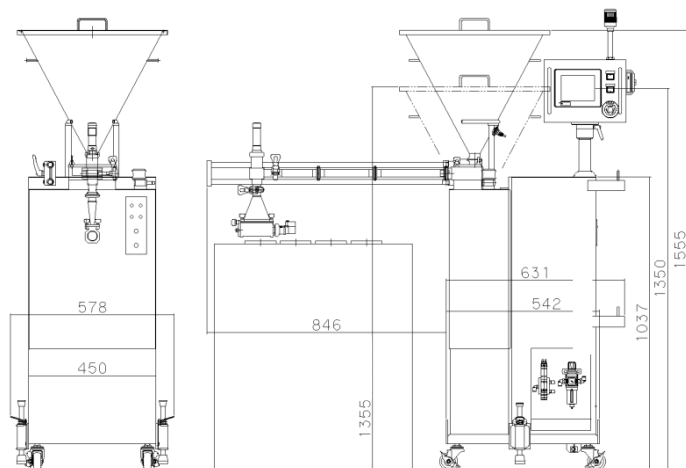
***This machine can be used with the existing conveyor.
 The conveyor is not constructed with machine.**

■ Process summary

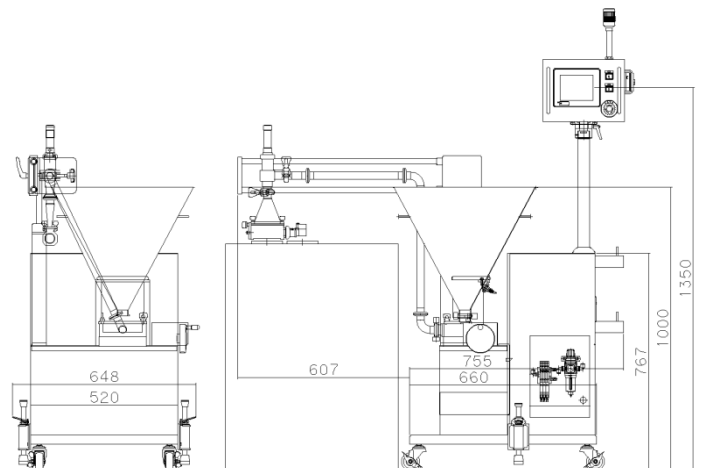
- (1) Filling application is automatically performed on products such as bread which be carried on the
- (2) conveyor.
 Application width and coating thickness can be changed by changing nozzle.

Processing capability	2,000/H
By changing conveyor speed and product size, the productive ability changes.	
Pump capacity	MAX140cc/second
Hopper capacity	30L
Power supply	Three-phase 20A
Air source	0.4MPa

① Standard type



② Lower type



Note) Please understand that specifications are subject to change without notice.

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Design and construction will be conducted in accordance with various production lines and requirements.
 Patterns and performance will be improved In accordance with customers' requirements.
 Please contact us at any time.