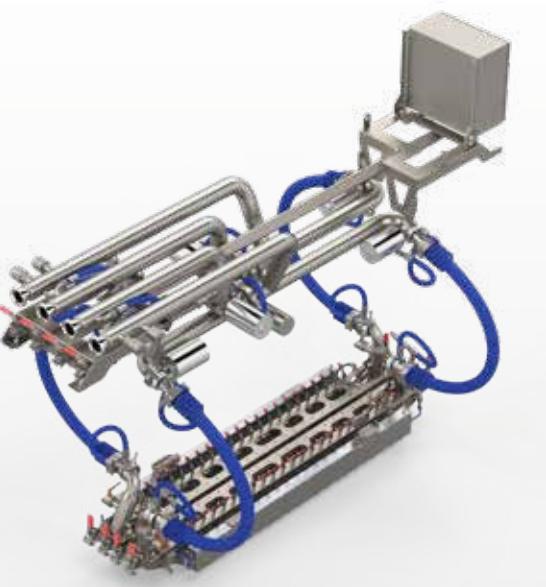


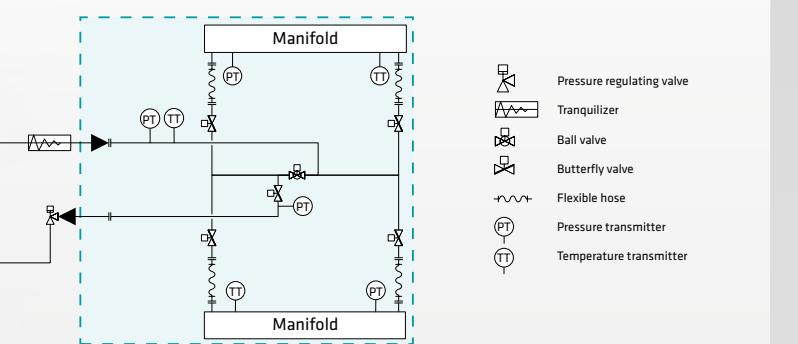
+30%

Highest available speed



MANIFOLD SUPPLY MODULE

The HOUDIJK CAPPER™ mark III is executed with a MANIFOLD SUPPLY MODULE, suitable to handle (aerated) fat cream, marshmallow, jam and chocolate. The integrated module is executed with features like temperature-, pressure detection, automatic flow regulation either supplying deposit material to the manifold or to the return, depending on the condition of the material and the operating condition of the HOUDIJK CAPPER™ mark III.



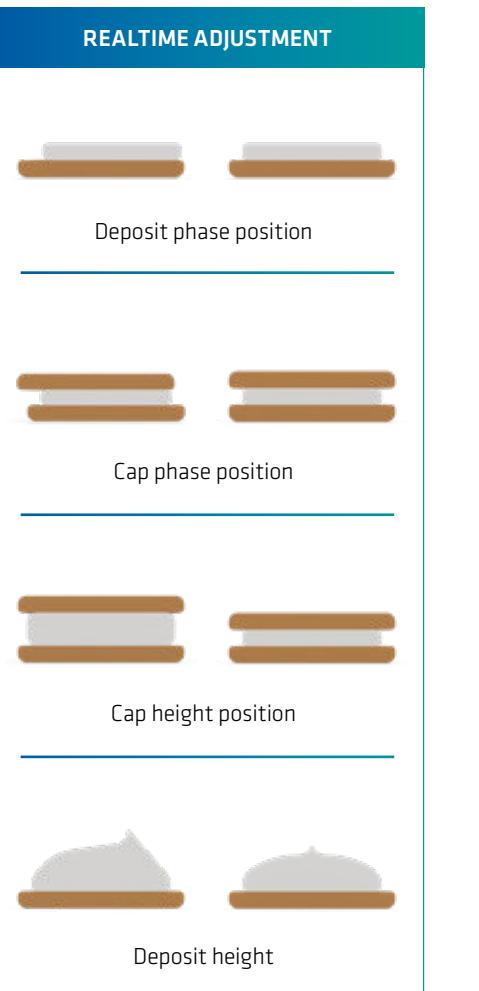
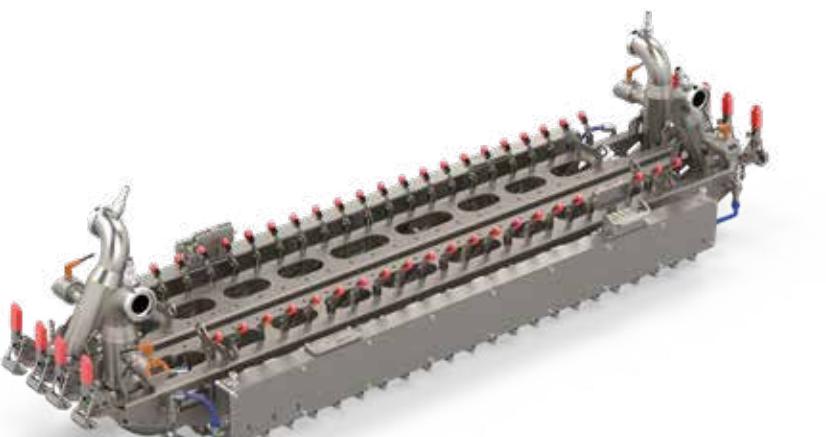
HOUDIJK MANIFOLD™

The HOUDIJK CAPPER™ mark III features the patented and revolutionary designed HOUDIJK MANIFOLD™:

- Jacketed and suitable for fat cream, mallow, jam, chocolate or combinations of these
- Suitable for sugar abrasive deposit materials or deposit materials with large inclusions
- Optimal product distribution through product infeed at both ends of the single or double row manifold.
- Precise pressure detection by HMI monitored sensors on the manifold.
- Highly accurate dosing using FDA approved squeeze nozzles.
- Different deposits are possible by high frequency nozzle opening and closing
- Fast individual nozzle reaction and No-Product-No-Deposit using individual nozzle actuators.
- Quick and easy replaceable nozzles.

Two executions, both featuring NO PRODUCT NO DEPOSIT functionality:

- Time based opening and closing of the depositing nozzle.
- Volume based opening and closing of the depositing nozzle.



HOUDIJK CAPPER™ mark III

Combines

- Ultimate flexibility for changeovers between different product sizes and shapes
- Highest speed full width sandwich system (up to 360 base cake rows/ minute)
- Supervised by one operator

Maximizing

- Overall performance & efficiency
- Repeatability of all settings for product changeovers
- Operator friendly
- Uncompromised food safety standards

First in biscuit sandwiching

HOUDIJK CAPPER™ mark III

The new generation

HOUDIJK HOLLAND

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The Netherlands

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Engineered to last - Always fit for use

HOUDIJK HOLLAND

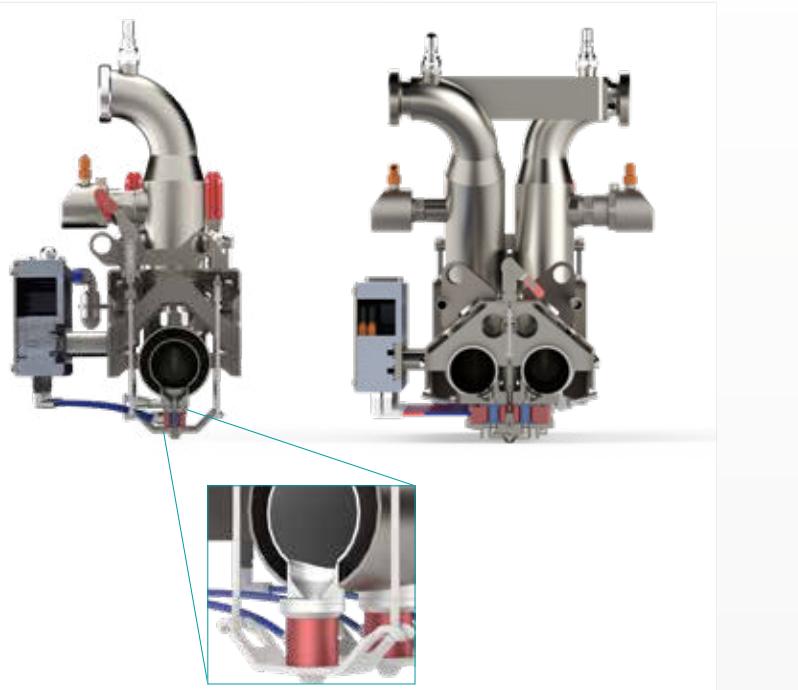
+30%

Highest available speed

DEPOSIT POSSIBILITIES

The HOUDIJK CAPPER™ mark III™ can realize a wide range of deposits with one or multiple cream, jam, marshmallow or chocolate configurations:

- With the individual nozzle control, multi-shot deposits can be realized for the best possible cream distribution over the full surface of a rectangular or oblong shaped base cake.
- Two creams can be deposited in a single shot creating a co- or encapsulated deposit.
- By using multiple delta robots, creams with a different dosing temperature can be deposited on the base cake.
- By changing the nozzle of the HOUDIJK MANIFOLD™, many deposit shapes can be realized, e.g. a shower head deposit.
- The motion of the delta robot is highly dynamic for an optimum deposit and can be controlled – real time – via the HMI.



Single deposit

Spot deposit

Shower head deposit (various other shapes possible)



Stripe deposit

Dotted deposit

Spiral deposit



Serial stripe deposit

Serial spot deposit (double spot)



Encapsulated deposit

Co-deposit

Pressurized

Time based opening and closing of the depositing nozzle

Volumetric

Volume based opening and closing of the depositing nozzle

HIGH SPEED CAPACITY

Up to now full width sandwich systems were speed limited by its row alignment systems. The new generation HOUDIJK CAPPER™ mark III features a new, revolutionary designed and patented Product FLEX INVERT™ module, combining accurate product row alignment and a unique product inverting principle, which has increased overall system capacity by +30%, allowing row rates of up to 360 rows/minute.

CHANGE OVER

The HOUDIJK CAPPER™ mark III is a flexible system, designed to allow the production of a variety of differently composed sandwich products.

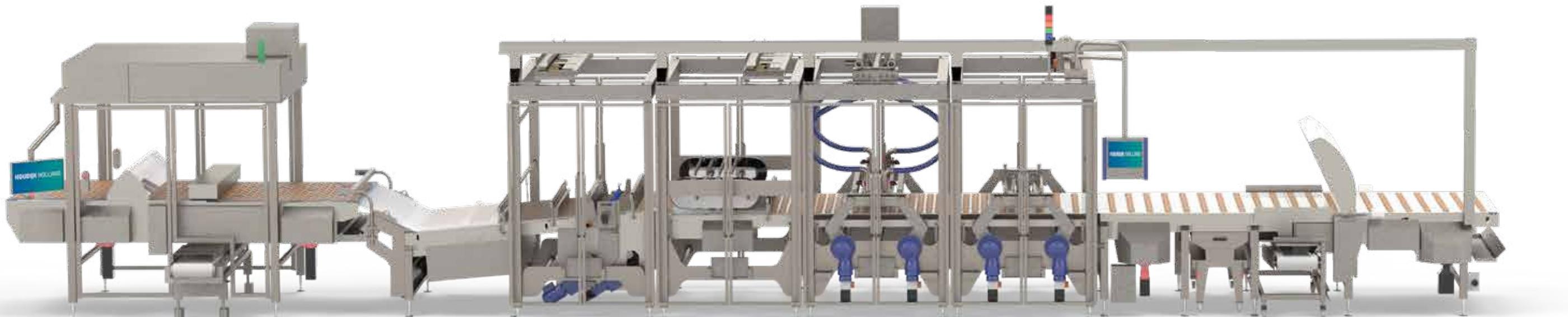
The dedicated size parts – POKA YOKE designed – are easy exchangeable to assure repeatability of settings and an instant commercial production start. This reduces changeover times drastically.

MODULAR DESIGN

The HOUDIJK CAPPER™ mark III has a modular design. The system can be composed of modules to configure the right solution for present and future requirements.

A HOUDIJK CAPPER™ mark III can be built out of the following elements:

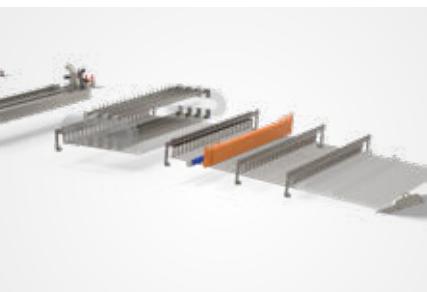
- Capping and depositing station(s), whereby sequence of depositing and capping can be altered as required.
- Possible to leave empty area(s) for another third party supplied functionality.
- Available in 1.200, 1.400, 1.600, 1.800 and 2.000 mm working widths.
- Other specific options to enhance overall performance.



Features:



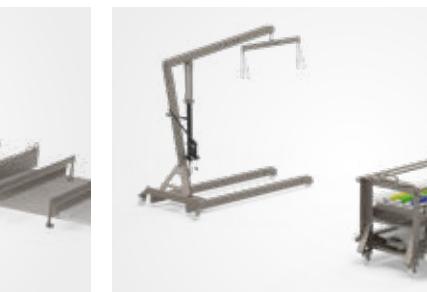
3 Locations vision intelligence



Piano stopper lane balancing



FLEX INVERT™ product invert and alignment



Lifting tool and manifold size part trolley



Belt washer

EFFICIENCY AND CONTROL

The HOUDIJK CAPPER™ mark III comes standard with the following features:

- A product inspection vision & reject module, protecting the system by rejecting products that may cause stoppages (and additional waste) or require manual interference by operators.
- A second vision system controls the accumulation section; when a low level is detected in a base cake lane, automatically a "PIANO" STOPPER is activated to prevent that the lane runs empty. It also ensures synchronized release of the lane, when lane has reached nominal level.
- The third vision system manages the No-Product-No-Deposit function.
- The Manifold Supply Module assures automatic cream flow during all operating conditions.
- The HOUDIJK MANIFOLD™ assures accurate and reliable depositing across the belt.
- All drives in the system are servo controlled and settings are recipe controlled via the HMI.
- The operation takes place via a clear and operator friendly HMI touch screen, which assures a constant and repeatable performance.
- All size related parts are POKA YOKE executed, making a size exchange easy and repeatable. All size parts come with a storage trolley for safe keeping.
- The system is executed with a pull nose at the entry to relax infeed when required and with a pull nose at the discharge to enable the operator to only transfer product within specification to the downstream equipment.
- The system comes with a main conveyor belt washer.



CLEANING

The system is designed for easy cleaning, assuring a food safe environment and meeting high hygiene standards. The kitchen and piping can be cleaned using a CIP system.

Houdijk offers a COP trolley - featuring a HMI to enable various cleaning scenarios - for cleaning the HOUDIJK MANIFOLD™ off line, which makes it possible to reduce downtime of the HOUDIJK CAPPER™ mark III system considerably.