Formulating a Greener World®

AnJET™ 2050G

Food grade inkjet ink

Mylan GROUP
Formulating a Greener World®

ISO 14001 SYSTEM CERTIFICATION SGS
UKAS ENVIRONMENTAL MANAGEMENT 005
GUARDIAN INDEPENDENT CERTIFICATION ISO 9001 : 2015
UKAS QUALITY MANAGEMENT 045

TECHNICAL DATA SHEET

AnJET™ 2050G green ethanol-water based food grade TIJ 2.5 ink, consists of FDA approved FD&C dyes for food substrates or pharmaceutical tablet surface by inkjet printing such as eggshell coding, cookies, snacks... AnJET™ 2050G ink provides eye-catching color, crisp and sharp text, logo and barcode.

Technical Specifications

	AnJET™ 2050G Print Cartridge
Ink type	Green food grade dye ink
Print cartridge type	HP 45si
Resolution	Up to 600 dpi, recommended 300 × 300 dpi
Nozzle count	300
Print swath	12.7 mm
Firing voltage	11.8 V
Fire pulse width	2.0 µs
Pulse warming	OFF
Decap time	30 min
Drying time	10 - 15 s at 300 × 300 dpi
Throw distance	Up to 5 mm
Average delivered ink	40 mL (vertical) and 37 mL (horizontal)
Average drop volume	39 pL
Operating conditions	20 °C to 35 °C, 35% to 80% RH
Shipping / storage temperature	10 °C to 35 °C
Best before	9 months from filling date

Cartridge Shipping & Storage

- The cartridge should be stored in vacuum sealed pouch until used.
- Use the cartridge within two weeks of removing it from vacuum sealed pouch for best performance.
- Store the cartridge with a clip placed over the printhead. Horizontal position is recommend.
- Refer to Safety Data Sheet for more information.

Cartridge Maintenance & Handling

- Use a lint-free cloth moistened with deionized water to clean the cartridge printhead.
- Holding the cartridge printhead face down, gently press the printhead on a lint-free cloth to allow ink to wick out. Then, slowly and lightly wipe across the tip of the long edge.
- Do not shake the cartridge.

Ordering Information

Product number	**Product description**
2050G42A	AnJET™ 2050G Print Cartridge

MYLAN GROUP
Long Duc Industrial Park, Long Duc Ward, Vinh Long Province, Vietnam
Tel.: +84 294 3846 997 - Fax: +84 294 3846 998
Email: info@mylangroup.com
Website: www.mylangroup.com