

AnJET™ 2050N brown ethanol-water based food grade TIJ 2.5 ink is HACCP certified, consists of FDA approved FD&C dyes for direct printing on food products. AnJET™ 2050N ink provides eye-catching color, crisp text, and sharp logo and barcode.

USE

Direct printing on food products such as cake, egg shell, fruit, meat skin.

INGREDIENTS

FD&C red 40	< 5 %
FD&C green 3	< 5 %
Glycerin	< 5 %
Ethanol	< 20 %
Water	> 65 %

SPECIFICATIONS

Ink type	Brown food grade ink
Print cartridge type	HP 45si
Resolution	Up to 600 dpi, recommended 300 x 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⁽¹⁾	10 min
Throw distance⁽²⁾	Up to 5 mm, recommended 3 mm
Average delivered ink	40 mL (vertical)
Average drop volume	36 pL
Operating conditions	15°C to 35°C, 35% to 80% RH
Shipping / storage temperature	10°C to 35°C
Shelf life⁽³⁾	12 months from filling date

CARTRIDGE SHIPPING & STORAGE

- Store the cartridge at clean and dry place, away from sunlight.
- Use the cartridge within 3 months of removing it from sealed pouch for best performance.
- Store the cartridge with a clip placed over the printhead. Nozzles up or horizontal.
- 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 the lint-free cloth ink 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
2050N42A	AnJET™ 2050N Print Cartridge

(1) Ink performance may vary depending on substrate, printer, and environmental conditions.

(2) Recommended. May vary by application.

(3) Must be shipped and stored under recommended conditions.

Product of MYLAN GROUP

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