



Designed for brine injection of meat, meat products, carcasses, poultry and fish

MEAT INJECTOR

Construction Advantages:

- Stainless steel construction
- Possibility of low and high injections
- System of multi functional injection heads (1,2,3 & 4 needle)
- Easy and fast change of the entire injection head with needles
- Injection head stroke of 200mm as a standard (100 and 250 mm option available)
- Two speed injection head as standard
- Optional smooth speed control
- Simple and efficient power transmission system
- Easy to read and operate control panel
- Easy to clean
- Stainless steel brine tank
- Closed brine circulation system
- Optional heat recovery from the compressor



Type of Injector		MHM-21/84	MHM-39/156	MHM-68/204	MHM-136/408 *
Number of sockets		21	39	68	136
Max. number of needles		up to 84	up to 156	up to 204	up to 408
Dimensions: Length	mm	1510	1770	1740	2120
Width	mm	760	840	960	960
Height	mm	1850	2000	1950	1950
Weight	kg	330	430	490	680

*
Machine with 2 injection heads





Meat injectors for providing greater control of injection processes

BRINE INJECTORS

Construction Advantages:

- Stainless steel construction
- Low injection rates up to 10% and high injection rates up to 120%
- High production rates
- Injection head speed up to 60 cycles per minute
- Many combinations of injection patterns possible
- Multi step filtration system with filter, curtain filter and rotary filter
- Quick needle change and disassembly of needle head



Type		MH-117 SAS	MH-212 SAS	MH-336 SAS
Number of needles		117	212	336
Dimensions with brine filter:				
Length	mm	2850	2500	2500
Width	mm	2000	2530	2530
Height	mm	2200	2200	2200
Weight with brine filter	kg	1250	1510	1530