data sheet



injectors



IS-300 series

pickle injectors/injectors for small and medium sized companies with " ${\bf New-Twist-System}$ "

for bone-in and boneless meat (red meat/poultry) with crank or linear drive with manual control or touch screen computer control brine filter system **optional**



Injectors for small and medium sized companies	IS-300/60 art. no. 011456	IS-300/60-C art. no. 011457	IS-300/60-C Linear art. no. 011451
working width		300 mm	
capacity red meat**	up to 1.750 kg/h	up to 2.600 kg/h	up to 2.800 kg/h
capacity poultry**	up to 800 pc/h	up to 1.000 pc/h	up to 1.200 pc/h
injection rate**	up to 50 %	up to 60 %	up to 80 %
needle system (ø 25B) 2 rows per needle head	15 pc 2fold needles 4 mm for red meat or 3 mm for poultry		
control	manual	"ISC-B05" touch scre	een computer control
number of strokes per minute	27 strokes/min	10 – 40 strokes/min	5 – 50 strokes/min
speed of conveyor per stroke	30, 60 mm/stroke		
lifting height	220 mm		variable between 50 – 200 mm
feed system	separately driven synthetic conveyor belt		
filter system	with suction filter		
drive	crank drive		linear drive (needle reversal points are freely selectable)
pump	1 pc rotary pump		
pump pressure	1,0 – 2,5 bar		
nominal power	400 V / 3 / 50 Hz (other voltage on request)		
total power requirements	4,0 kW		
length	1.703 mm		
width	912 mm		
height	1.950 mm		
weight*	300 kg		
options	4fold needles 4 mm for red meat or 3 mm for poultry, poultry option, metal conveyor belt, (cooled) brine filter system, filter drawers, brine preparation unit, operating data acquisition, mobile rolls		