

# Compact- Maschinen

IMAX 350  
IMAX 420 eco  
MAX 600



# IMAX 350

## Compact Injector

The process engineering principal of the **IMAX Technology** is based on the classical brine injection using hollow needles. The brine or emulsion to be injected is transported through a pump and pipe system directly in to the product. Besides boneless also bone-in meat/chicken/fish can be injected.

### Optionen

- Steaker attachment
- Brine basin with circulation filtration and rotary filter\*
- 2, 3 or 4mm needle diameter\*
- 50, 66 or 102 needles per manifold\*

#### Stripper plate

Simply adjustable, from the outside of the machine.

#### Steaker attachment

Optional.

#### Needle manifold

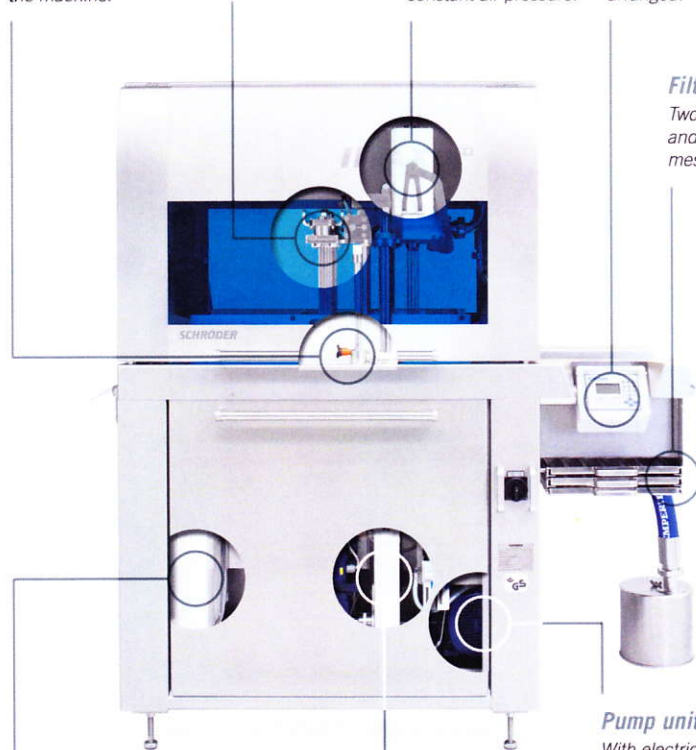
Retraction for every single needle, constant air pressure.

#### Panel control

Intuitive operation and ergonomically arranged.

#### Filtering

Two filters and a filter mesh.\*



#### Frequency inverter

Easy access behind the side door.

#### Strip off

With pneumatic cylinders.

#### Pump unit

With electrical pressure control. Complete draining at the deepest point.



### Technical data

Canal width	350 mm
Injection area/h	up to max. 75 m <sup>2</sup> (60mm advance)*
Cycles	15 to 60 per minute
Advance	20, 40 or 60 mm*
Max. product height	165 mm
Number of needles	1 x 50, 1 x 66 or 1 x 102*
Brine pressure	0,5 - 4,5 bar
Machine length	approx. 1850 mm
Machine width	approx. 950 mm (approx. 2000 mm with open doors)
Machine height	approx. 1950 mm (approx. 2200 mm with open doors)
Charging height	1040 mm
Compressed air	min. 6 bar
Electrical connection	3 x 200–240 V, 50/60 Hz or 3 x 380–460 V, 50/60 Hz
Pump capacity	4,0 kW
Drive capacity	2,7 kW

Subject to design modification

\* data depending on the chosen configuration

#### Panel control SMC

With membrane keypad. Adjustable point of time for strip off and 1-way.



# IMAX 420 eco

## Compact Injector

The process engineering principal of the **IMAX Technology** is based on the classical brine injection using hollow needles. The brine or emulsion to be injected is transported through a pump and pipe system directly in to the product. Besides boneless also bone-in meat/ chicken/fish can be injected.

### Optionen

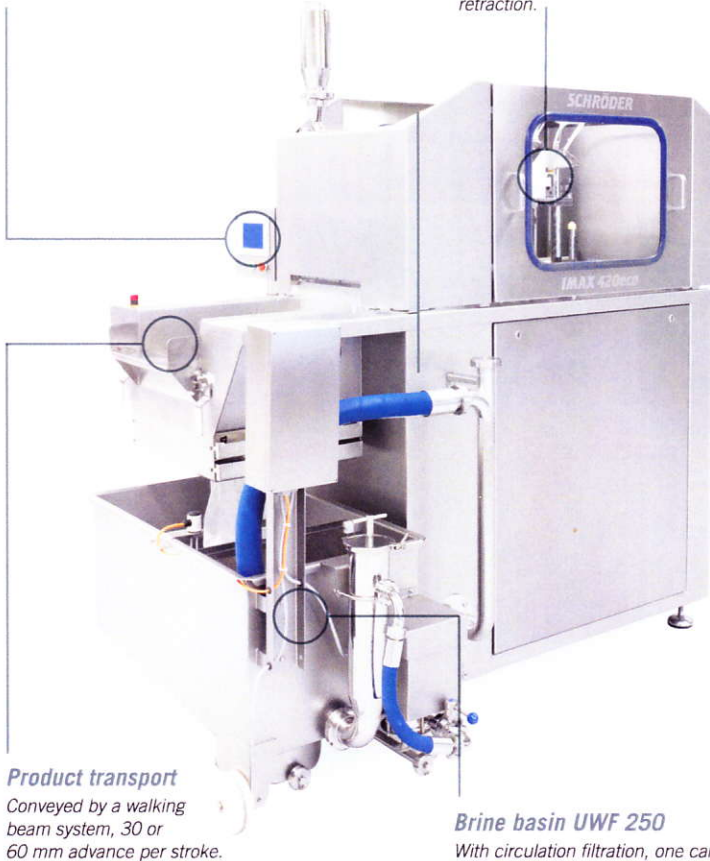
- Steaker attachment
- Brine basin with circulation filtration and rotary filter\*
- 2, 3 or 4mm needle diameter\*
- 81 or 123 needles per manifold\*

#### Control Panel STP 56

50 different injecting recipes can be stored.

#### Needle manifold

With compressed air operated single needle retraction.



#### Product transport

Conveyed by a walking beam system, 30 or 60 mm advance per stroke.

#### Brine basin UWF 250

With circulation filtration, one cartridge.



### Technical data

Canal width	420 mm
Injection area/h	up to max. 90,7 m <sup>2</sup> (60mm advance)
Cycles	15 to 60 per minute
Advance	30/60 mm*
Max. product height	170 mm
Number of needles	1 x 81 or 1 x 123*
Brine pressure	0,5 - 4,5 bar
Machine length	approx. 2200 mm
Machine width	approx. 1140 mm
Machine height	approx. 2315 mm
Charging height	1150 mm
Compressed air	min. 6 bar
Electrical connection	3 x 380-460 V, 50/60 Hz
Pump capacity	4,0 kW
Drive capacity	5,4 kW

Subject to design modification

\* data depending on the chosen configuration

#### Brine basin LB 250

With circulation filtration, two cartridges with rotary filter for setting up next to the injector.\*



# MAX 600

## Massager

The process principle used by **MAX Technology** is based on a paddle shaft mounted horizontally in a stand frame. The massaging effect is achieved by the motor energy being directly transferred to the paddle blades designed in a spiral (mounted along the paddle shaft). The paddles are specifically arranged to effect both horizontal and vertical material flow through the container, resulting in an evenly spread massage effect.

### Optionen

- Mobile charge container 600 litres with vacuum suction pipe
- Agitator shaft with bulge
- Spray unit
- Manual brine suction
- Control Panel STP 104  
(100 different massage recipes can be stored)



### Technical data

Nominal volume	approx. 790 litres
Capacity	max. 600 kg product by manual loading
Cylinder diameter	approx. 1000 mm
Length with drive motor	approx. 1850 mm (without vacuum suction pipe)
Width	approx. 1550 mm
Height	approx. 2200 mm
Discharge height	approx. 800 mm
Electrical connection*	3 x 380–420 V, N, 50 Hz or 3 x 380–460 V, 60 Hz or 3 x 200–240 V, 50/60 Hz
Vacuum pump	1,5 kW
Drive	2,7 kW
Cooling unit	1,2 kW

Subject to design modification

\* data depending on the chosen configuration

#### Charging

Optional fed by a vacuum loading container.

#### Easy opening

For cleaning.

#### Container design

Double-walled with integrated jacket cooling and external insulation.

#### Massager concept

The massage process is effected by 3 rotating paddles under continuous vacuum leading to time and product optimised results. Different speeds allow high technological quality massaging. An optional agitator shaft with bulge guarantees more gentle massaging.\*

#### Cooling unit

Liquid cooler, refrigerant: Propylene-Glycol.

#### Vacuum pump

Vane rotary vacuum pump, 40 m<sup>3</sup>/h.

#### Mobile charge container

600 litres – vacuum suction pipe included.

