

**Product Name :**  
Automatic Brine Injector Machine

**Product Code :**  
EQMH-CHINA-MY3014010



### **Description :**

Automatic Brine Injector Machine

### **Technical Specification :**

Introduction of Automatic Meat Brine Injecting Machine

Meat brine Injector machine is used for meat pickling.

It can inject saline and seasonings into meat evenly and continuously to make the meat fully pickled.

The injected flavoring liquid makes the meat tenderizer and soft, thus improving the meat quality and increase yield rate.

Bine injector machine is the indispensable equipment in the meat industry.

Advantages of Meat Brine Injector Machine

Made of stainless steel.

Easy clean conveyor belt.

Automatic needle protection device .

The meat plate distance and the injection pressure can be adjusted synchronously.

The Application of the Meat Brine Injecting Machine

This brine injector machine is widely used in the pickling of beef, pork, duck breast, and roast, ham, sausage, etc.

Suitable for hotels, restaurant, schools, canteens and meat processing factories.

Specifications of Meat Brine Injector

The frame body is made of stainless steel plate with thickness of 2.5mm

Stainless steel multistage impeller pump

Material return manner: Double connecting rod material return, no residue  
 Conveyor belt transmission mode: Eccentric transmission through reducer output shaft  
 Chain width: 360mm; inlet size: 365mm

Capacity (kg/h)	800-900	300-500	800-1000
Main motor power (kw)	1.5	1.1	/
Pump motor power (kw)	3	1.0	1.5
Injection stroke (mm)	120	40	180
	(adjustable)	(adjustable)	
Number of needles	120	48	/
Injection pressure (Mpa)	0.5	0.4M	1.0-4.50
Injection time (times/min)	33-22	24	24-48
			(adjustable)
Injection rate	80-100%	40-60%	60-100%



**Equip Machines China**

**Email us at: [sales@equipmentsmachines.com](mailto:sales@equipmentsmachines.com)**