



Brine Injector Serles

YC Mechanism Meat Brine Injector ZSI-140 is designed full 304 stainless steel with the function to adjust the stepping speed and stroke as per the specific product and process requirements, so as to evenly inject the saline and the pickle agent into the meat slices and bone-borne meat, giving a shorter pickling period.

The injector offers a wide 385mm product belt with 72 needles which can inject simultaneously and the injection pressure is adjustable as necessary for the most demanding applications on pork, beef, fish or poultry. It also features the exclusively designed external brine path and "multi-point" needle manifold entry system allow for the fastest, most effective and exact brine delivery available to your product. External brine path and pump permit you to access the entire system in minutes giving you the piece of mind needed with regards to food safety

Model	ZSI-140
Capacity(T/h)	0.5~1
Power(KW)	7.2
Injection Pressure (Mpa)	0.4~1.18
Stroke (mm)	120
Emulsification Tank Volume (L)	135
Injection Speed (time/min)	16 / 24
Needle Quantity (pcs)	72
Step Space (mm)	10-80
Injection Rate (%)	60~80
Agitating Tank Volume (L)	110
Weight (Kg)	630
Size (mm)	1800*1650*1800

Saline Injection Machine Advantages:

Broader array of value-added products through a greater variety of higher injection percentages and repeat accuracy.

Improved product quality through even distribution of viscous brine

Solution at higher injection rates (i.e adding honey to hams).

Greater product control and flexibility with little work and minor adjustments.

Efficient, three stage brine filtration system operates continuously for brine solution refinement, resulting in optimal injection treatment. Its unique design offers fast, convenient and effective sanitation.

Direct drive technology provides full speed control of the needle head to and from and



also in and out of the product.

Meanwhile a specialty emulsification device is equipped with the meat flavor Injector, which can thoroughly grind the additives of starch and albumen, no any particles left. The obliquely-positioned water return barrel and the agitating function can effectively prevent the settlement of all materials under processing. It features reasonable design, removable chain and easy cleaning, ideal equipment for superior meat-borne products and high productivity. Compare the operational and food safety advantages found in the ZSI-140 to our competitors, you will quickly see why this injector is the choice for injection processes.

