



# **FOMACO**

## **INTRODUCING THE FGM 32 SC INJECTOR**

TECHSHEET

# INTRODUCING THE FGM 32 SC INJECTOR

- Total flexibility – specially designed for injection of pork, beef, lamb, poultry or fish products
- Exact injection level – low standard deviation
- Pneumatic stripper system – for unsurpassed product control the meat strippers are divided into sections
- Full synchronization between movement of conveyor belt and needle bridge
- Flexibility in production – speed of injector adjustable from 15-65 strokes per minute
- Brine is only injected when needles are in the product
- For sanitation purposes the conveyor belt is easily removed without the use of tools
- Easy needle change without any tools



## TECHNICAL SPECIFICATIONS

<b>Motor</b>	1,1 kW / 2,8 A
<b>Pump pressure</b>	Continuously adjustable from 0,5 - 5,5 bar
<b>Pump capacity</b>	55 l/min. at 3 bar
<b>Transport system</b>	Conveyor belt – stainless steel or polyethylene
<b>Width of transport system</b>	280 mm
<b>Product movement</b>	30 mm per stroke of needle head
<b>Speed of needle head</b>	20-65 strokes per min
<b>Number of needles</b>	32 single, double or quadro needles
<b>Max stroke height</b>	200 mm
<b>Max product height</b>	180 mm



Simple mechanical controls for pump pressure and speed



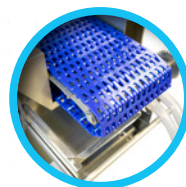
Use the injector for red meat, poultry or even fish products simply by turning a switch



The pneumatic stripper system is independently adjustable for the down and upstroke



Simple & inexpensive filtration options available



For sanitation purposes the conveyor belt is easily removed without the use of tools

