Our pickle injectors continue to set the standard for quality, performance and dependability. Injectamatic conveyorized pickle injectors feature quick set-up and operation, consistent pumping results and easy clean-up.

Production set-up and product changes are easy by just changing the pumping pressure. Once set, the pump percentages are maintained using a multi-filter system to keep injector needles flowing freely.

The impeller-style pickle pump and drive assembly are located in separate, sealed and locked stainless steel cabinets to stay dry and secure.

**Standard Features:**
- 11 or 21-needle head (3 or 4mm diameter needles)
- Direct drive technology provides full speed control of the needle head to and from and also in and out of the product
- Superior performance with one-pass pumping
- Minimum piece-to-piece pump variation
- Stainless steel construction
- Pumps bone-in and boneless product without a change
- Intermittent fixed speed conveyor action (spring-loaded needles penetrate product while belt is stopped)
- Triple filter system keeps pickle flowing freely through needles
- Easy to adjust, operate, maintain and clean
- Adjustable pickle pump pressure
- Electrical: 230V, 60hz, 3-phase

**Optional:**
- Stainless steel positive displacement pump available for maximum pump in one pass (available on PI 21 only)
- 50-gallon capacity stainless steel portable pickle tank with drain and plug
- Short-stop feature to eliminate excessive downward pressure on fish or poultry. Hold down plates are height adjustable to suit product.

**Inject bone-in or boneless product without a change**

**Koch Equipment LLC**
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This labor-saving injector is best suited in pumping and curing operations where increased production capacity is needed and/or employee time is limited (while still maintaining excellent product quality, color, flavor and consistent yield). Users include supermarkets, small to medium meat, poultry and fish processors, research and development operations and processors of briskets, ham, roast beef, turkeys, porkloins, chicken, salmon, etc.

The pump level (or pump percentage) is controlled by setting the pickle pumping pressure using a graduated pressure gauge and a brine by-pass valve. The removable conveyor belt and needle head work in unison at 42 strokes per minute. On a few products where high pump percentages are desired, a second injector pass may be necessary.

Consistent batch-to-batch uniformity is maintained through an impeller pump and a series of three different pickle filters that keep all needles flowing freely for trouble free operation. Actual production capacity will vary depending on the needle diameter, the pump level (percentage), the brine ingredients and the product variables (size, age, temperature, etc.).

Clean-up is fast and easy with a quick release and removable belt conveyor assembly. Hoses, belt, filters, pump and all areas of the injector can be easily washed, rinsed and sanitized after each production run.

**Specifications:**

<table>
<thead>
<tr>
<th>A</th>
<th>Length</th>
<th>1,500mm</th>
<th>59-in.</th>
</tr>
</thead>
<tbody>
<tr>
<td>B</td>
<td>Width</td>
<td>650mm</td>
<td>25.6-in.</td>
</tr>
<tr>
<td>C</td>
<td>Height (to top of hoses above cabinet)</td>
<td>2,000mm</td>
<td>79-in.</td>
</tr>
<tr>
<td>D</td>
<td>Height (to top of cabinet)</td>
<td>1,820mm</td>
<td>72-in.</td>
</tr>
<tr>
<td>E</td>
<td>Working Height</td>
<td>860mm</td>
<td>34-in.</td>
</tr>
<tr>
<td>F</td>
<td>Product clearance</td>
<td>200mm</td>
<td>9.4-in.</td>
</tr>
<tr>
<td>G</td>
<td>Working width</td>
<td>280mm</td>
<td>11-in.</td>
</tr>
</tbody>
</table>

|   | Length of conveyor belt | 1,150mm | 45-in. |
|   | Approx. crated dimensions | 1,524 x 660.4 x 2,362mm | 60”L x 26”W x 93”H |
|   | Approx. shipping weight | 454kg | 1,000-lbs. |

**Injected Products**

- Beef Brisket
- Beef Ribs
- Bone-In Hams
- Boneless Hams
- Corned Beef
- Fish Fillets
- Pastrami
- Picnic Hams
- Pork Bellies
- Pork Loins
- Pork Ribs
- Poultry Parts
- Roast Beef
- Turkeys
- Whole Chickens
- Wild Game