

METALQUIMIA MOVISTICK 120/3000 SPRAY INJECTORS



Friedrich
A DIVISION OF NU-MEAT TECHNOLOGY, INC.

GERMOS

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 MENOZZI
FOOD TECHNOLOGY

 Singer
Conveyor technology and engineering
Sohn GmbH



THE MEAT PROCESSING EXPERTS

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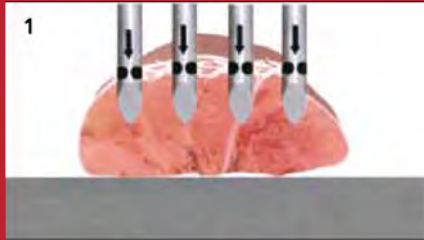
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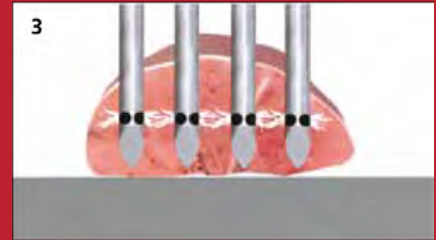
LOW PRESSURE SYSTEM



1 The needles penetrate the meat, injecting brine.



2 The needles continue injecting, creating brine cylinders.



3 The needles pause a moment creating brine pockets.



4 The needles are pulled out, leaving the brine in their pockets and holes.



5 When the needles exit, some of the brine leaks out, resulting in brine loss.

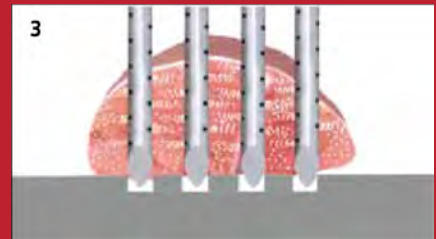
METALQUIMIA SPRAYING SYSTEM



1 The needles penetrate the meat without injecting brine.



2 The needles fully penetrate the meat still not injecting brine.



3 After the needles reach the end of their strokes, brine is injected through multiple holes.



4 The needles retract leaving the sprayed brine perfectly distributed in the meat.



5 The needles exit the meat without brine loss.

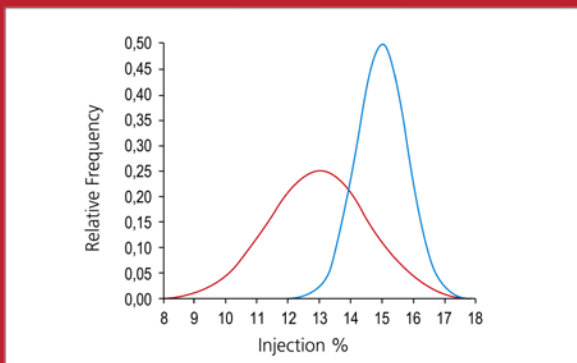


MOVISTICK SPRAY INJECTORS



CHARACTERISTICS

- Constant pressure spray injectors. Internal circuit pressure 8-12 Kg/cm², depending on the rheological characteristics of the brine.
- Adjustable injection rate from 5% to 100% in a single pass.
- Height clearance from 200 to 280 mm (depending on model).
- Fully hydraulic operation.
- Brine injection pump: volumetric cylinder.
- Instantaneous assembling and disassembling of the needles.
- Maximum production capacity.
- Walking beam conveyor system.
- The needles surpass the conveyor level.
- Regulation of conveyor advancement.
- Injection volume regulation.
- Rational design.
- Due to its special retainers design and walking beam conveyor system, they are the only machines able to inject trimmings.



Comparative and practical test of injection between low pressure and spraying system.

- Low pressure injector
- Metalquimia spraying system

ADVANTAGES

- Better injection accuracy.
- Minimal standard deviation. No under or over injected pieces.
- Higher final yield (0.5-5%),
- Better brine distribution inside the muscles.
- Greater uniformity of color.
- No brine pockets.
- No muscle tearing.
- Minimum dripping lost.
- Able to inject dispersed and insoluble brine ingredients without problems.
- Versatility: any kind of product can be injected.
- Suitable for any size of meat.
- No compressed air is required.
- Average life expectancy: 36,000 hours.
- Minimal maintenance.
- Time saving.
- Low amortization cost.
- Minimum meat tearing.
- Very easy access for cleaning.
- Even and uniform injection throughout the meat without dead zones.
- Easy regulation and injection accuracy.
- Easy access to all the mechanical parts.
- Minimal and easy maintenance.
- Higher profitability,



MOVISTICK 120/3000 SPRAY INJECTOR

TECHNICAL FEATURES

Hydraulic unit motor: 11 Kw (50 Hz); 13 Kw (60 Hz)

Filter motor or agitator motor: 0.2 Kw

Adjustable walking beam conveyor feed: from 20 to 120 mm.

Adjustable injection flow: from 250 to 3,600 cc (from 125 to 3,600 cc in model DK)

Strokes per minute: 22 to 50

Product height clearance: 200 mm

Injection holes: 952

Type of needles: Interchangeable

Material: Stainless steel AISI 304

Weight with basket filter: 2,200 Kg

With automatic filter FR-28: 2,400 Kg

Production: 2,800 Kg/h at 70 %

5,100 Kg/h at 45 %

7,200 Kg/h at 25 %

6,900 Kg/h at 5 % (Model DK)

*Production rates are without using the tenderizing head and may vary depending on product and brine characteristics.

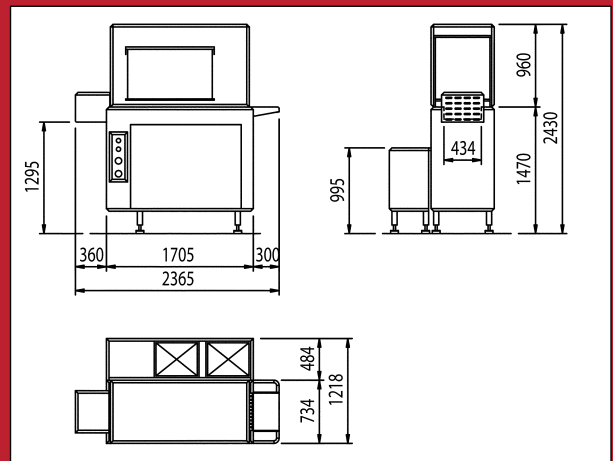


USE

The MOVISTICK 120/3000 is able to inject brine, spraying at constant pressure, into any kind of boneless meat. Adjustable injection rate from 10% to 70% per pass (from 5 to 70 % in model DK). Uniform distribution of brine without dead zones. Injection of insoluble and dispersed brine ingredients. Minimal dripping loss. Optional automatic self-cleaning filter specially designed to work 24 hours non-stop with all types of brine. Optional tenderizer head assembled after the injection head and hydraulically synchronized. It can be fitted with different kinds of tenderizing blades. Optional UP-DOWN device to prevent fat and rind injection.

SYSTEM

- 100% hydraulic, including the injection pump.
- Adjustable walking beam conveyor feed.
- Independent retainer for each set of needles.
- Brine tank with 2 independent filtering systems or automatic filter.
- No brine loss.
- Easy access for maintenance and sanitation.



CONTACT US

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