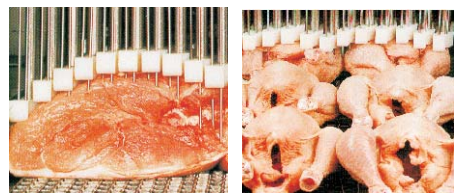


# The injector that doesn't care what product it pumps

Designed for a competitive global market, where issues like HACCP, product reliability and profitability are critical focus points for future investments.

- Exact injection - low standard deviation
- Full synchronisation between movement of conveyor belt and needle bridge
- Flexibility in production - speed of injector adjustable from 15 to 65 strokes per minute
- Brine is only injected when needles are in the product
- For unsurpassed product control the meat strippers are divided into sections
- For sanitation conveyor belt is easily removed without the use of tools
- Easy access to all parts of the machine for cleaning, control and maintenance
- Easy needle change without any tools
- Low maintenance costs



Bone-in or boneless products

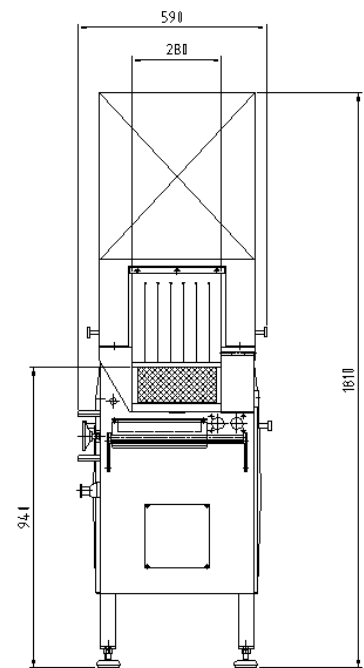
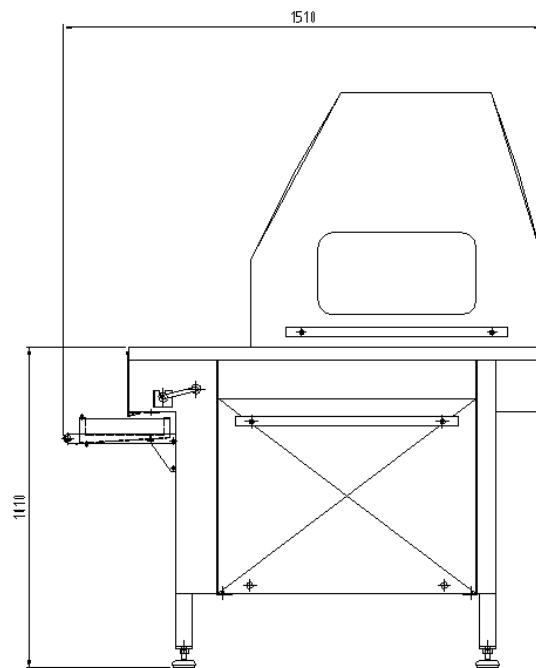


Motor compartment is fully enclosed in stainless steel - easy accessibility from both sides

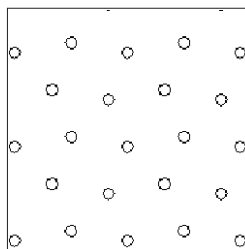
Accuracy and reliability are the keywords for **fomaco**

FGM 20/40/80

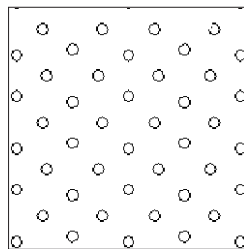
fomaco



#### Needle patterns (1:2):



Double needles



Quadro needles

Specifications:	FGM 20/40	FGM 20/40/80
Motor:	1,1 kW/2,8A	1,1 kW/2,8A
Pump capacity:	31 l/min.	55 l/min.
Pump type:	Jabsco PFLO 080HT	IBEX type 610X
Number of needles:	20 double needles	20 quadro needles
Needle bridge stroke/min.:	15-65	15-65
Number of valves:	10	10
Conveyor belt:	Stainless steel or delrin upon request (both models).	

**fomaco**

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Represented by:

CE Design and specifications subject to change without notice.