

INJECTORS

Models | SPI 12 | SPI 26-52-104 | SPI 44-88-176 | SPI 54-108-216

HIGH-PERFORMANCE

Only upon entry and exit of the needles is brine and spice injected.

VERSATILE

Manual models which are ideal for small and medium sized productions feature the same characteristics as high end models. Automatic models are ideal for larger productions and will adapt perfectly to your individual continuous production requirements.

EASY MAINTENANCE

To ensure the best possible maintenance and sanitation procedures, only high quality stainless steel and easily removable components are used.

ACCURACY

Injection frequency and belt speed are microprocessor-controlled.

WHY SHOULD YOU INJECT FOOD PRODUCTS ?

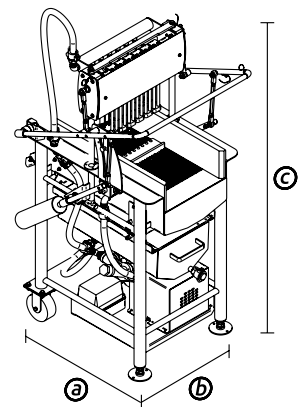
- 1 For tenderizing and flavouring meat products;
- 2 To speed up meat, poultry and ham curing processes;
- 3 For a more efficient marinating process when used in combination with a tumbler or massager.



MODEL SPI 12

MAXIMUM PRODUCT SIZE	Height	6.5" (165 mm)
	Width	12.6" (321 mm)
MACHINE DIMENSIONS	Width	A 31.5" (800 mm)
	Depth	B 35.5" (903 mm)
	Height	C 57.75" (1,467 mm)
CYCLES PER MINUTES (CPM)	N.A	
POWER SUPPLY	110-120 V / 1 pH / 60 Hz	
DOUBLE OR QUADRO NEEDLE OPTIONS	No	
GALLON / MINUTE INJECTION CAPACITY	6.6 Gallons (US) / 25 litres	

MACHINE DIMENSIONS



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MODELS SPI 26-52-104 AND SPI 44-88-176

		SPI 26-52-104	SPI 44-88-176
MAXIMUM PRODUCT SIZE	Height	8.5" (216 mm)	8.5" (216 mm)
	Width	13.75" (350 mm)	24.75" (629 mm)
MACHINE DIMENSIONS	Width A	82.5" (2,096 mm)	90.5" (2,299 mm)
	Depth B	23.5" (597 mm)	34.5" (876 mm)
	Height C	83.5" (2,121 mm)	95.5" (2,426 mm)
STROKES PER MINUTES (SPM)		10-70 spm	10-70 spm
POWER SUPPLY		208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
SINGLE, DOUBLE OR QUADRUPLE CONFIGURATION		Yes	Yes
GALLON / MINUTE INJECTION CAPACITY		14.5 gal./min (55 L / min) @ 43 psi	27 gal./min (102 L / min) @ 43 psi
MICROPROCESSOR		Touch screen	Touch screen



MODEL SPI 54-108-216

MAXIMUM PRODUCT SIZE	Height	8.5" (216 mm)
	Width	29.75" (756 mm)
MACHINE DIMENSIONS	Width A	90.5" (2,299 mm)
	Depth B	39.5" (1,003 mm)
	Height C	95.5" (2,426 mm)
STROKES PER MINUTES (SPM)		10-70 spm
POWER SUPPLY		208-220 V / 3 pH / 60 Hz
SINGLE, DOUBLE OR QUADRUPLE CONFIGURATION		Yes
GALLON / MINUTE INJECTION CAPACITY		27 gal./min (102 L / min) @ 43 psi
MICROPROCESSOR		Touch screen

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BASIC FEATURES

Model SPI 12

- Designed for boneless meat
- Individual valves (two needles per valve)
- Center to center needles distance; 1" (25.4mm)
- Features a 3/4HP centrifugal pump
- Dry-safe pump protection
- Adjustable stroke for thin product
- Adjustable Feed per stroke from 15mm to 38mm
- Stainless steel conveyor belt
- Two stage stainless steel filters; 1190 microns (#16 mesh) & 841 microns (#20 mesh)
- Stainless steel legs (2 adjustable) and 2 wheels
- Crate
- Certification CSA

All models

- Designed for boneless and bone-in meat
- Stainless steel construction
- Features a needle bridge motor and a pump motor separately
- Variable conveyor speeds
- Stainless steel conveyor belt
- Brine tank (stainless steel)
- Stainless steel legs (4 adjustable)
- Crate
- Certification CSA

OPTIONAL FEATURES

Model SPI 12

- Other voltages available
- Service kit for standard maintenance

All models with the exception of SPI 12

- Different needles types and diameter
- Rotary screen filtration
- Other voltages available
- Service kit for standard maintenance

All features are subject to change without notice.

