



*Modern curing technique and timeless steel frame - just the right equipment for perfect results. The Original PR 15 guarantees accurate injection, good operating performance and superior cleaning features.*

# Original PR 15

Curing with 15 needles



### Low - wear needle system

Spring - loaded needles pierce through all types of rind and meat. Discolouring in the meat is thus prevented. The needles stop on contact with bone, which avoids bone splintering. The flexible needle bearing leaves enough space to glide gently alongside the bone. This prevents needle breakage.



### Stainless steel conveyor belt

The stable stainless steel conveyor belt gently secures the product and feeds it forward with millimetre precision, ensuring even injection. Stainless steel is resistant to salt, protein and other corrosive substances. Consequently, there is no unsanitary discolouration or pitting throughout the product.



### Stable pressure system

The large - volume stainless steel pump ensures continuous wear - free operation. With a stable pressure of between 0.5 to 4.3 bar even viscous liquids can be injected reliably and repeatedly. Self - priming up to 10 metres and non sensitive to salt and ice offer greater safety and shorter circulation.



### Hand injector for oversize curing tasks

For injecting oversized products, the solution is a standard - built hand injector. The single - needle spray pistol provides enough manual pressure to process oversized products without having to invest in a second machine.



### Softer with sharp angled blades

The softer works almost like a steaker with unique angled blades. After injection, they cut through the meat and fibres with surgical precision. This softens the fibre structure and activates actomyosin, the meat's natural tenderiser. The meat becomes much more tender and as a result both protein extraction and liquid retention are optimised.



### Fast cleaning

Three easy steps free up the working area and make it easily accessible from all sides. As the conveyor belt releases automatically, one step is all it takes to get the belt into a convenient cleaning position. The entire cleaning process takes no more than 5 minutes. Assembly and disassembly take only 20 seconds each.

## EQUIPMENT

*Stainless steel XXL impeller pump \* Softer \* Stainless steel belt with grip ridges \* Welded machine construction \* Automatic belt fastening \* Fold - away workspace*

Machine length	1.270 mm - 2250 mm	Connected load	400 V, 1.8 kW, 16 A
Machine width	500 mm	Performance	1.000 kg / h
Machine height	1.586 mm	Belt forward feed	25 mm
Machine weight	150 kg	Injection rate	35 per minute
Pressure	0.5 - 4.3 bar	Belt width	270 mm
Feed inlet height	180 mm	Injection volume	5 - 40 %
Rows of needles	2		