



The latest curing injector on the market offers advantages that other machines cannot match. The Original IR 29 was manufactured to contemporary standards without having to compromise on traditional technologies. The result is a more accurate, extremely powerful and exceptionally efficient machine with 29 needles.

Original IR 29

HighTech curing with
29 needles

A versatile rotary pump

Built as an immersion pump, this apparatus is genuinely versatile. The pump works at low pulsation and is self-priming, dry-run safe and self-draining up to the last drop. The quick-suctioning geometry of the pump wheel enables air removal, thus improving the brine. Consequently, full pressure is available at the needles from the first stroke in the selection range of between 0.3 to 4.2 bars, which in turn enables accurate injection volumes from 3 % to 80 %.

Single - needle control

As soon as a needle encounters the surface of the meat, the liquid intake opens. If the needle hits bone, the liquid intake closes to prevent too much liquid accumulating at one location. When a needle pierces the meat without meeting bone resistance, it injects until the needle exits the underside of the meat. In this way, the brine is evenly distributed throughout the piece of meat.

Superior hygiene

Every part of this machine has been designed for fast cleaning. There are no hard - to - access corners. Much consideration has also been given to hygiene areas that are not visible. The curing injector drains completely following operation or cleaning. The machine can be cleaned, dried and easily stored away in no time.

Smart operating aids

An inlet feed ramp set at an angle serves as a chute for tipping in meat. When positioned flat, the ramp can be used as a work surface. For example, bins can be deposited on the surface to feed the meat onto the belt with minimum effort. The machine is built to accommodate standard trolley height, and the operating controls are easily within reach.

Perfect brine by means of jet pumps

A strong jet leads to perfectly seasoned brine in just one minute. It distributes all the spices and ingredients equally in the water and dissolves them perfectly. A weaker jet maintains the result of mixing during the injection process, keeping the spices and ingredients evenly distributed throughout the curing cycle. As the spices are kept constantly suspended, the meat is uniformly seasoned.

Softer for greater protein extraction

Fine angled blades cut right through the meat with surgical precision. A suspension system for the blades enables processing of bone - in - meat parts. During the process of cutting through the fibres, the meat structure is softened, activating actomyosin, the meat's own tenderizer. The result is increased fluid retention and tender meat.

EQUIPMENT

*Touch PC-control * Variable operating speeds * Single - needle control * Stainless steel immersion / rotary pump * Softer * Stainless steel belt * Welded machine construction * Trolley underride height * Fold - away workspace*

<i>Machine length</i>	<i>1.228 - 2.072 mm</i>	<i>Connected load</i>	<i>400 V, 6.1 kW, 16 A</i>
<i>Machine width</i>	<i>911 mm</i>	<i>Performance</i>	<i>2.000 kg / h</i>
<i>Machine height</i>	<i>1.890 mm</i>	<i>Belt forward feed</i>	<i>20 / 30 / 40 mm</i>
<i>Machine weight</i>	<i>440 kg</i>	<i>Injection rate</i>	<i>24 / 48 per minute</i>
<i>Pressure</i>	<i>0.3 - 4.2 bar</i>	<i>Belt width</i>	<i>360 mm</i>
<i>Feed inlet height</i>	<i>280 mm</i>	<i>Injection volume</i>	<i>3 - 80 %</i>
<i>Rows of needles</i>	<i>2</i>		