

## PRESS RELEASE

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### HENNEKEN UNVEILS HPI 650SC AT IPPE 2026: PRECISION INJECTION FOR CUT-UP CHICKEN

*Setting a new standard for consistency, efficiency, and durability in poultry processing.*

**Bad Wünnenberg, Germany – January 26, 2025** - Henneken, a Duravant Company, will debut its latest innovation—the **HPI 650SC**—at **IPPE 2026**, delivering unmatched precision for brine injection in cut-up chicken. Designed to meet the stringent requirements of leading fast-food chains, the HPI 650SC ensures exact positioning and uniform brine distribution for 8- and 9-piece chicken portions.

Powered by advanced servo technology, the system offers product-specific stroke and lift heights, while an improved brine delivery system guarantees consistent results batch after batch. With **30% fewer wear parts**, needle seals boasting **five times the wear life**, and all parts and service based in the U.S., the HPI 650SC minimizes downtime and maintenance costs—maximizing productivity.

"The HPI 650SC represents a major step forward in precision injection for cut-up chicken," said Andreas Plassmeier Managing Director of Henneken. "By combining advanced servo control with a

simplified, more durable design, we've delivered a system that gives processors the consistency fast-food customers demand—while significantly reducing maintenance, downtime, and total cost of ownership. This is exactly the kind of innovation our customers expect from Henneken.”

### **Why Choose Henneken?**

- **Durability:** Robust construction with fewer wear parts.
- **Reliability:** Consistent performance under all conditions.
- **Hygiene:** Meets the highest food industry standards.
- **Efficiency:** Simplified brine system for uniform distribution.

### **See It Live at IPPE 2026**

Experience the future of poultry processing. Visit Henneken at Booth C46168 or learn more at <https://henneken-tumbler.de/en/>.

### **About Henneken**

Headquartered in Bad Wünnenberg, Germany, Henneken is manufacturer and service provider of innovative food processing machinery for the meat, poultry and seafood industries. Henneken's portfolio of highly engineered equipment solutions includes vacuum tumblers, tenderizers, injectors, brine mixers, flatteners and product handling and loading systems. Since 1977, the company has consistently been at the forefront of designing solutions that meet the needs of food processors who demand quality and safety, while maximizing productivity and yields. With a strong commitment to customer satisfaction, Henneken partners with clients to identify the right solution, designs and delivers equipment on-time, and provides reliable service and aftermarket parts support. For more information, visit [www.henneken-tumbler.de](http://www.henneken-tumbler.de).

### **About Duravant**

Headquartered in Downers Grove, IL, Duravant is a global engineered equipment company with manufacturing, sales and service facilities throughout North America, South America, Europe and Asia. Through their portfolio of operating companies, Duravant delivers trusted end-to-end process solutions for customers and partners through engineering and integration expertise, project management and operational excellence. With worldwide sales distribution and service networks, they provide immediate and lifetime aftermarket support to all the markets they serve in the food processing, packaging and material handling sectors. Duravant's market-leading brands are

synonymous with innovation, durability and reliability. For more information, visit [www.duravant.com](http://www.duravant.com).