



Fomaco Injectors from Reiser

See live demonstrations of all our equipment at IPPE 2017, Booth B5845

Fomaco manufactures a reliable line of injectors for all types of curing, marinating and tenderizing applications. Injectors are used to marinate all kinds of boneless and bone-in meat, poultry and fish, and to inject brines and proteins into the product. Fomaco Injectors are available with 1, 2 or 3 needle bridges, depending on the level of injection and whether a tenderizing process is required. The machines are available in a variety of conveyor widths.

FM80 Self-Cleaning Filter increases yields

The Fomaco filter system eliminates clogged needles and enables processors to hit their injection targets all day long without adjusting pump pressure or stopping to clean filter screens. The Fomaco FM80 self-cleaning filter is unlike any other filter in the industry. The FM80 minimizes brine flow restrictions and pressure drops, as well as clogged needles and declining yields. The FM80 continuously removes particulates and fibers from the brine and automatically discharges the residue. The self-cleaning FM80 eliminates operator involvement, pump pressure adjustments and manual cleaning of filter screens. Consistent brine flow and reduced downtime add up to higher yields and a fast ROI.

“Pump-to-Pipe” System increases profitability

The Fomaco uses a system of pipes of continuously decreasing diameter all the way from the pump to the needle. It does not use a manifold and so avoids the problems of turbulence and uneven brine flow through different needles. By reducing the causes of process variation during injection, product quality and uniformity are improved. This allows injection targets that are closer to the labeled limits for increased profitability.

Individual Stripper Feet System increases quality

Individual stripper feet control brine flow so that brine flows only when the foot is in contact with the product. This allows more uniform injection in irregular product, and also on partially loaded belts, because all needles in the product are pumping consistently. Other systems must put up with spraying brine into the air near the product and onto the belt, and this causes non-uniform injection pressure and increases foaming. More consistent injection of un-foamed brine increases product quality.

Highest level of hygiene

Fomaco Injectors are hygienic in production as well as quick and easy to clean. There is no complicated, hard-to-clean manifold. The “pump-to-pipe”, needle heads and valves are designed to facilitate non-turbulent flow through the system, preventing brine

residue from settling. The machines are equipped with an automatic wash program and items such as the conveyor belt frame and needles can be removed without the use of tools. All pipes are mounted with dairy fittings that can easily be dismantled for inspection.

For more information, please contact:

Reiser

725 Dedham Street

Canton, MA 02021

tel: (781) 821-1290

fax: (781) 821-1316

sales@reiser.com

www.reiser.com