

Product Name :
Brine Injector

Product Code :
MM-CHINA11002-0046



Description :

Brine Injector

Technical Specification :

The Multi-Needle Brine Injector delivers curing brines, phosphate solutions, and flavored marinades deep into the structural center of whole-muscle meat cuts with a level of distribution uniformity that surface tumbling alone cannot achieve.

Equipped with a 48-needle spring-loaded injection head operating across a 400 mm conveyor width, the machine penetrates thick pork loins, bone-in hams, chicken breast butterflies, and bacon bellies simultaneously from top to bottom.

By controlling injection pressure independently from conveyor speed, operators precisely dial in target brine pickup percentages from 10 percent for light seasoning enhancement up to 45 percent for high-yield cooked ham production.

The result is a product with consistent salt, moisture, and flavor distribution from the outer crust to the geometric core — eliminating the pale, under-cured center pockets and dark, over-cured surface bands that destroy batch uniformity in static soaking or single-needle operations.

Needle Count: 48 (6 Rows x 8 Needles)

Needle Spacing: 0 mm Center-to-Center

Needle Material: Surgical-Grade

Injection Pressure Range 0.05 - 0.4 MPa

Stroke Depth: 0 - 200 mm (Adjustable)

Conveyor Width: 400 mm

Processing Capacity: 400 - 600 kg/h

Brine Tank Volume: 200 Liters (Integrated)

Drive Power: 3.7 KW (Total System)



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