S-Injectors

Simple technology clear advantages

S-Injectors are the golden mean in the product range of Suhner Injectors.

The robust and precise Injector for small and medium enterprises.

The injection pressure, the conveyor belt speed and the stroke speed are controlled

by default using a microprocessor (Micro2000). Optionally, you can also use our SPS control SIS3000, allowing a complete process monitoring and server connectivity for remote maintenance.

Advantages

- Raising quality and profit
- Improved taste and tenderness
- Quick curing of the product
- Time and cost efficient
- Lower production and storage costs
- Easy operation and cleaning
- Low wear and maintenance costs
- Swiss quality

food processing equipment

www.suhner-ag.ch

Injectors S-series

Quality for generations

S-Injectors are manufactured in 450 mm and 600 mm conveyor belt width and are standard equipped with 30 to 320 needles and/or tenderiser knives.

Electronically adjustable parameters make the handling of this machine a breeze.

All components and the robust design meet the stringent Swiss quality standards and guarantee a long service life and consistently good results.

Many S-Injectors of the first series from the 90s are still in use and still ensure the desired success.

Simple handling - Reliable technology

The pump pressure, the conveyor belt feed and the stroke speed of S-Injectors are controlled by the standard microprocessor control and monitoring. Thanks to the frequency-controlled stroke the S-Injector allows various injection patterns and higher yields for the injecting process. The adaptive height adjustment of the feeding height can be manually adjusted mechanically for sensitive products without use of tools.

Consistent results - Swiss precision

To ensure a uniform brine distribution and consistent injection pressure, Suhner Injectors operate with a special segment system which ensures that no brine is discharged before the needle penetrates the product. Any brine which is not injected into the product thanks to the segment system will be automatically filtered and fed back into the brine container. This machine ensures constant high pressure thanks to the high-quality rotor pump made of stainless steel.

Individual solutions for your requirements

According to the application and the specific requirements of the customer special adjustments are made to pumps, needles, segments, belts etc. to guarantee complete satisfaction and quality in the products of the customer. With our S-Injectors we offer the option of one or two injection heads with single or tandem system. Rapid product changes are made possible by quick change needle heads.

Hygiene and Service

Filters, belts and needles are all removable without use of tools, making the cleaning process efficient and easy. The supplied cleaning bar ensures that all needles are rinsed during the cleaning process and therefore do not clog.

Options

- Rotofilter with brine-tank
- Quick change needle head
- Hand Injector add-on
- Brine mixer

- Chicken rails
- Loading stations
- Loading and cleaning tables







