



**Product Name :**  
Commercial meat injector

**Product Code :**  
EQUP-MC20199-0001

**Description :**

Commercial meat injector

**Technical Specification :**

Multi-needle injection of muscle tissue ensures a uniform distribution of salting agents in the raw material, increases the amount of brine introduced. The pressure of the injectors should not exceed 1 – 2 bar. A higher pressure of the syringe leads to the rupture of the muscle tissue and the formation of holes in the puncture site, which leads to an uneven distribution of the brine, to a deterioration in color, consistency and taste of the finished product.

The output of the finished product depends on the amount of brine introduced into the product. The more brine, the greater. Injectors are high-performance injectors who have high performance and quality:

Made of stainless acid resistant steel, including pumps.

All models are equipped with a smooth brine pressure control.

Have excellent quality of execution of a design and received production.

Low cost against the background of similar imported cars.

They meet all safety standards and sanitary and hygienic working conditions at food industry enterprises.



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