IMAX

Injection technology [Walking beam]

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THE SAFE SIDE OF FOOD.

IMAX 420 / 520 / 620

Walking beam injector

The processing principle of **IMAX technology** is based on classic injection curing methods using hollow needles. The brine or curing liquide is conveyed directly into the product through a system of pumps and pipes. Along with boneless products, bone-in meat, poultry and fish can also be injected.

Touch Panel Control STP 104
Straightforward operation, ergonomically designed.

Brine pressure expansion tank

Needle register
Easily visible using inspection window.

Brine feed

Rotary filter
With chute.

Product infeed
Manual or optionally via chute or table, fully automatic.

Circulation filter (UWF)

LB 300 brine basin
Also for connection to an optional heat exchanger pipe.

Suction filter

Brine pump
High-capacity stainless steel rotary pump.

Technical Data

Support width	420/520/620 mm
Max. injection area per hour	151/187/223 m²
Cycles per minute	15 to 60
Advance	50/100 mm
Number of needles	depends on the application
Pressure range	0,5 – 4,5 bar
Connection values	16,0 kW, 50/60 Hz
Machine length approx.	approx. 2300 mm, with brine basin LB 300, without infeed chute
Machine width	approx. 2250/2350/2450 mm, with brine basin LB 300
Machine length	approx. 2600 mm
Loading height	approx. 1200 mm
Compressed air	min. 6 bar
Electrical connection	3 x 380 – 460 V, 50/60 Hz or 3 x 200 – 240V, 50/60 Hz
Pump capacity	7,5 kW
Drive power	7,1 kW

Touch Panel STP 104
Recipe management, network-compatible

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Brine feed and register

The user-friendly touch panel control allows all process parameters relating to the product to be entered and injection recipes to be stored. There are numerous different injection modes available, such as one-way and two-way forced injection (controlled by a hold-down device), contact needle injection and “BEC” – Brine Exit Control – a freely-definable injection area. Whether single or double register: they can be adapted for the required result, according to product, brine properties and injection rate, and can therefore be optimally equipped.
The design and layout of the brine feed on Schröder injectors is the result of comprehensive research in close collaboration with a university. From the pump and filter to the needle bore, pressure ratios, volume flow and hygienic aspects have been scrutinised, resulting in optimal compatibility of the individual elements.

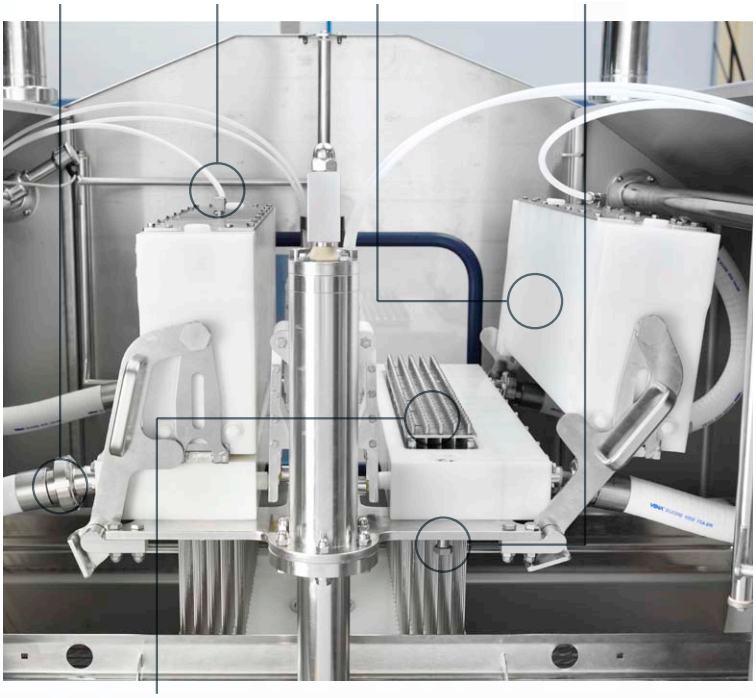
Brine feed
High-quality brine feed which is easy to clean.

Brine hose
Easy to dismantle for cleaning.

Compressed air connection
Suspension pressure continuously adjustable, pneumatically controlled.

Suspension block
For needle retraction when processing bone-in products.

Two screw connections
The entire suspension block is easy to fold down.



Needle register
Needle configuration can be optimally selected for the product.

Needle removal tool
Easy and quick needle removal.

IMAX technology

System features

The **IMAX injectors** include diverse system features which have been consistently refined and enhanced based on decades of experience. They include, for example, mechanical and electrical product detection, conductivity measurements (indicates the salt content of the brine), brine level regulation, cleaning carriage or poultry guide rail.

Loading

The products can be fully automatically loaded by the injector for continual processes. A lift-and-tilt apparatus is generally upstream in combination with a loading table. The Z conveyor for automatic loading is coupled to the supply speed at the injector. This results in a uniform injection quality.

Filtering

The filtration of the return brine flow has up to four stages and can be optimally adapted to individual requirements. Rotary, circulation, suction and inline filters with a variety of different configurations for selection guarantee an optimal filtration result. The individual filter elements have a straightforward layout, are easy to access for the user, and simple to clean. For “heavy” brines, an anti-sedimentation unit is also available.

LB 300 – with a 300-litre capacity

Rotary filter
Can be optionally equipped with a scraper or chute.

2 Suction filters
For continual operation.

Brine pump
Optional pump for air discharge.

Pump for circulation filter
Optional heat exchanger pipe which can alternatively be equipped with an anti-sedimentation filter.

Loading table
With discharge of meat juices, pitch angle adjustable.

Z conveyor
Automatic injector loading, supply speed adapted to the injector.

Fine filter
Efficient filtering of small particles, which can be cleaned alternately during production.

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