



**Manufacturers of Food Processing
& Packaging Machinery**



QUALITY YOU CAN TRUST!

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MSK Series- Injector

Promarks' MSK brine injector will fit virtually any injecting application; the equipment includes twenty-two, and forty-four "air-piston" pressure adjustable stainless steel needles for bone-in or boneless product. Needle head operates at 40-50 strokes per minute, for fish, seafood, bacon, ham, beef, or poultry applications.

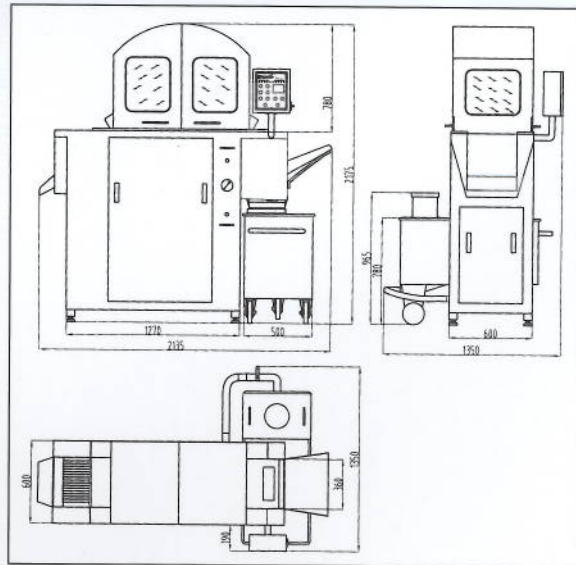
Handy control adjusts pump pressure to desired level (0 to 60 p.s.i. with minimum level approximately 8%); Consistent pump percentages from batch-to batch using a triple filter system consisting of stainless steel container to keep needles clear. Easily removable air-piston head will increase yields, eliminate uncured spots, save time and brine while improving product consistency.

Standard Features:

- ✓ Stainless Steel Construction
- ✓ Servo Drive
- ✓ High Quality Stainless Steel Centrifugal Pump
- ✓ Stainless Steel Brine Tank
- ✓ Variable Speed Drive up to 50 Strokes per minute
- ✓ Easy to Read and Operate Control Panel
- ✓ Easy to Clean with Removable Injection Heads
Needles and Walking Beam
- ✓ Closed Brine Circulation System



Technical Data	MSK-22	MSK-44
Number of Injection Needles	22	44
Motor Power	2.2 KW	2.2 KW
Brine Pump Power	1.85 KW	1.85 KW
Walking Beam Width	12"/ 305mm	14"/ 360mm
Speed	1-40 Strokes/ min.	1-50 Strokes/ min.
Product Clearance	10"/250mm	10.5"/260mm
Pressure Rating	0-40 PSI	0-60 PSI
Brine Tank Capacity	140 L	200 L
Machine Size	87"L X 30"W X 67"H	87"L X 30"W X 67"H



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