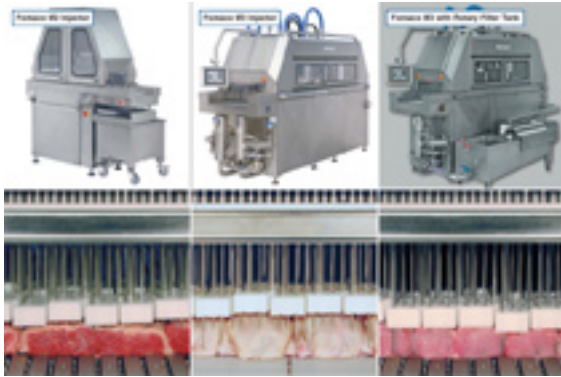


IPPE Coverage: Meat Injectors, Booth #6059

Food Manufacturing Staff



Fomaco injectors are ideal for all types of curing, marinating and tenderizing applications. They are used to marinate all kinds of boneless and bone-in meat, poultry and fish, and to inject brines and proteins into the product. They feature self-cleaning filters and individual stripper feet, as well as a unique "pump to pipe" brine transport system. They are available with 1, 2 or 3 needle bridges, depending on the level of injection and whether a tenderizing process is required. The machines are available in a variety of conveyor widths.

Reiser, Booth #6059, www.reiser.com [1]

www.ipe13.org [2]

Source URL (retrieved on 02/01/2015 - 8:58pm):

<http://www.foodmanufacturing.com/products/2013/01/ippe-coverage-meat-injectors-booth-6059>

Links:

[1] <http://www.reiser.com>

[2] <http://www.ipe13.org>