



WS-Injectors

Simple and reliable

The robust and precise Injector for small and medium enterprises.

The perfect solution for customers looking for the highest quality and flexibility, and wishing to keep production and maintenance costs low.

WS-Injectors are produced for use on meat, poultry and fish. Whether with bone or boneless, our machine is suitable for your individual needs.

Advantages

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

Injectors WS-series



Quality for generations

WS-Injectors are manufactured in 300 mm and 450 mm conveyor belt width and are standard equipped with 10 to 240 needles.

The mechanical adjustment of the pressure of the belt speed and the passage height enables easy handling and a low cost service.

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

We are pleased that we can still support customers who have been successfully using such an Injector in their production process for more than 40 years in the third generation.

Easy handling - Reliable Technology

The pump pressure, the conveyor belt feed and the needle frame (with adjustable passage height) are manually adjustable without tools. In the WS-models (450 mm conveyor width) the pump pressure and the working cycle may be regulated directly using the electronic control. The electronic control enables for different stroke speeds of the needle frame, making different injection patterns and a higher yield possible.

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 impeller or 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 the pumps, needles, segments, belts etc. to ensure complete satisfaction and quality in the products of the customer. Quick product changes are made possible by quick change needle heads, also combinable with tenderiser knives on one head.

Hygiene and Service

Filter, conveyor belt and needles are all removable without 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.

Meat Poultry Fish

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|-------------------|---------------------|
| - WS 10-30 EN | - WS 60-45 DN |
| - WS 20-30 DN | - WS 90T-45 DN/VM |
| - WS 20-30 EN | - WS 60D-45 EN |
| - WS 40-30 DN | - WS 120D-45 DN |
| - WS 60T-30 DN/VN | - WS 150DT-45 EN/VN |
| - WS 30-45 EN | - WS 180DT-45 DN/VN |

Options

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|------------------------------|-------------------------------|
| • Rotofilter with brine-tank | • Chicken rails |
| • Quick change needle heads | • Loading stations |
| • Hand Injector add-on | • Loading and cleaning tables |
| • Brine mixer | |

