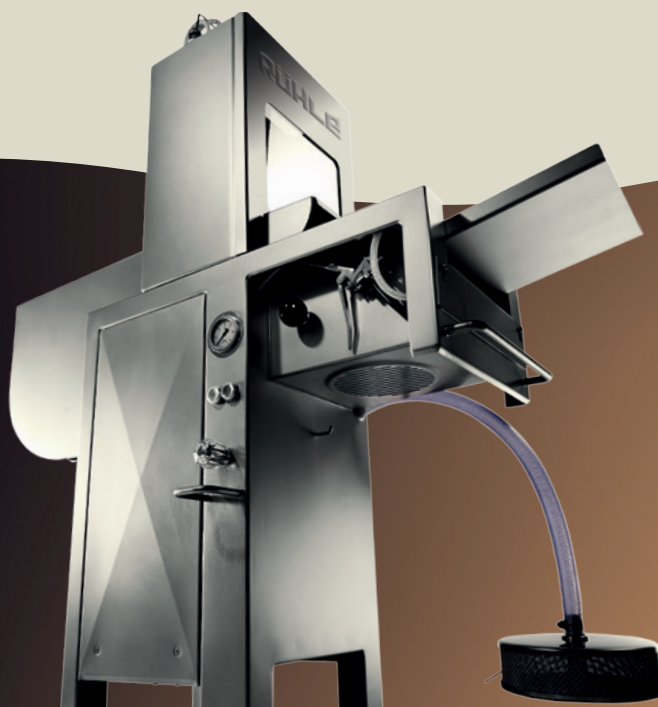


Original PR 15

*The all-rounder with 15 needles
for any size company*

www.cmmachineservices.net



EN

***Modern curing technique and timeless steel frame - just the right equipment
for perfect results. The Original PR 15 guarantees accurate injection,
good operating performance and superior cleaning features.***

Low-wear needle system

Spring-loaded needles pierce through all types of rind and meat. Discolouring in the meat is thus prevented. The needles stop on contact with bone, which avoids bone splintering. The flexible needle bearing leaves enough space to glide gently alongside the bone. This prevents needle breakage.



Stainless steel conveyor belt

The stable stainless steel conveyor belt gently secures the product and feeds it forward with millimetre precision, ensuring even injection. Stainless steel is resistant to salt, protein and other corrosive substances. Consequently, there is no unsanitary discolouration or pitting throughout the product.



Hand injector for oversize curing tasks

For injecting oversized products, the solution is a standard-built hand injector. The single-needle spray pistol provides enough manual pressure to process oversized products without having to invest in a second machine.



Stable pressure system

The large-volume stainless steel pump ensures continuous wear-free operation. With a stable pressure of between 0.5 to 4.3 bar even viscous liquids can be injected reliably and repeatedly. Self-priming up to 10 metres and non sensitive to salt and ice offer greater safety and shorter circulation.



Fast cleaning

Three easy steps free up the working area and make it easily accessible from all sides. As the conveyor belt releases automatically, one step is all it takes to get the belt into a convenient cleaning position. The entire cleaning process takes no more than 5 minutes. Assembly and disassembly take only 20 seconds each.



Softer with sharp angled blades

The softer works almost like a steaker with unique angled blades. After injection, they cut through the meat and fibres with surgical precision. This softens the fibre structure and activates actomyosin, the meat's natural tenderiser. The meat becomes much more tender, and both protein extraction and liquid retention are optimised.



Original PR 15 summary

Equipment

Touch-PC control	
Process diagnostics system	
Variable operating speeds	
Single-needle control	
Stainless steel XXL impeller pump	✓
Rotary pump	
Softer	
Stainless steel belt with grip ridges	✓
Welded machine construction	✓
Cleaning assistant	
Automatic belt fastening	✓
Feed system	
Standard trolley clearance	
Fold-away workspace	✓

Technical specifications

Machine height	1.400 mm
Machine length	1.270 mm
Machine width	500 mm
Machine weight	130 kg
Connected load	400 V, 1,8 kW, 16 A
Performance	1.000 kg/h
Belt advance feed	25 mm/step
Belt width	270 mm
Rows of needles	2
Feed inlet height	180 mm



Accessories



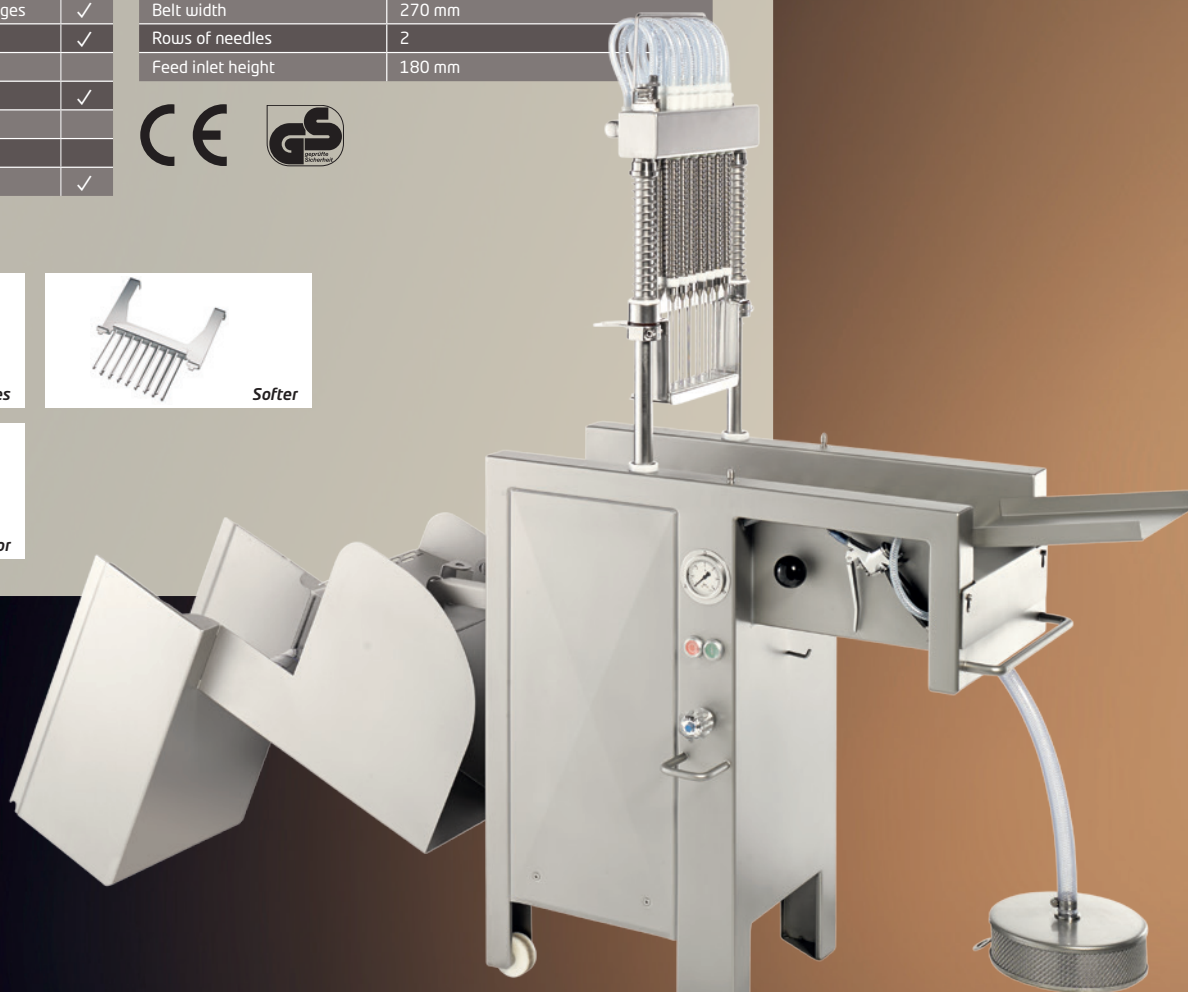
Fish accessories



Softer



Hand injector



Whether ham or pig's heads, chicken or pork belly: the Original PR 15 makes all processing applications possible. Even viscous or very cold brines do not affect the accuracy of injection. A wide range of additional technical features ensure homogeneous, top-quality products.



For injecting fish, three different needle systems are available. Depending on the viscosity of the brine, needle selection of between 1 or 3 mm is possible.