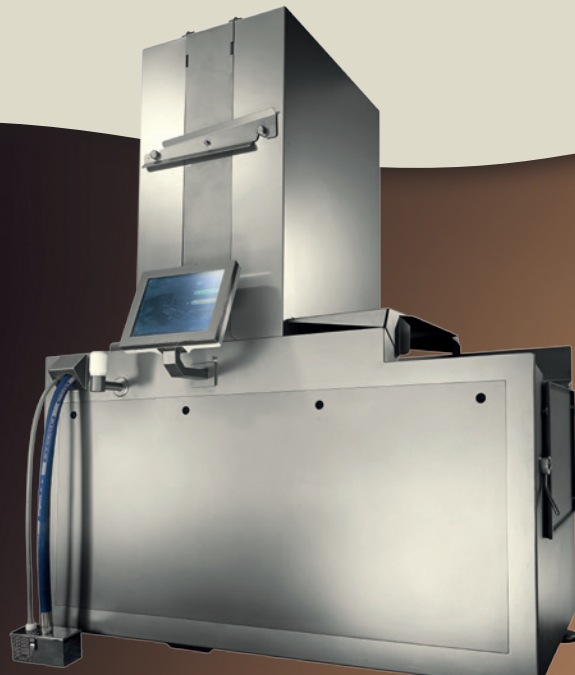


Original IR 112

Convenient smart curing with
112 needles

www.cmmachineservices.net



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The 112-needle curing system represents a novel, state-of-the-art machine construction which fulfills all requirements. Offering a contact surface of 700 mm as well as 50 injection strokes per minute, the IR 112 achieves top performance of up to 7.000 kg per hour.



Smart needle system

Program-controlled actuating drives automatically switches from single-needle to beam control or to cleaning control. Only very rarely must a needle be changed manually; but even that is easily done.



Intuitive, large-format screen

The control computer synchronises nine drive units to ensure seamless functioning. During operation the system senses any changes and rapidly adjusts the Original IR 112 to the new conditions. The process data are documented and all settings and operating- or cleaning-related data are continuously shown on the screen for the operator to view.



Rotary filter for brine filtration

Everything that does not fit through the needles is filtered out of the returning brine. Lumps of protein or spices are crushed and mixed again with the brine. Thus, everything that should be in the brine remains, and everything else is safely filtered out. The entire system is easily removed, cleaned and re-assembled. The rest is a fully automatic function.



Automatic feed

The Original IR 112 is perfectly suited to both belt and trolley feeding. The machine's generous 700 mm-wide conveyor system can easily accommodate a trolley dumper or charging tower, eliminating spillage.

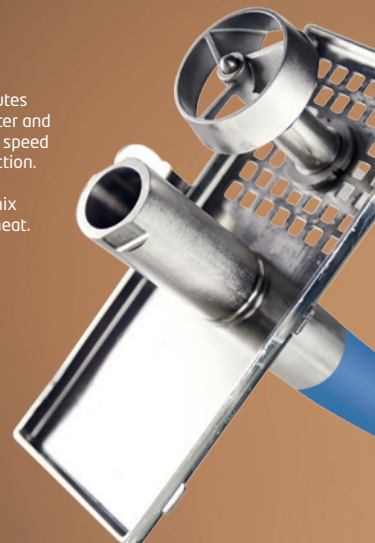


Softer for better protein extraction

Fine angled blades cut right through the meat with surgical precision. A suspension system for the blades enables processing of bone-in-meat parts. During the process of cutting through the fibres, the meat structure is softened, activating actomyosin, the meat's own tenderiser. The result is increased fluid retention and tenderer meat.

Integrated propeller mixer

A fast-rotating propeller mixes a perfectly seasoned brine in just one minute. It distributes the spices and ingredients evenly in the water and dissolves them perfectly. A slower propeller speed maintains the mixing result throughout injection. Spices and ingredients thus remain evenly distributed, and are kept continuously in a mix action to enable uniform seasoning of the meat.



Original IR 112 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	2.200 mm
Machine length	2.100 mm
Machine width	1.100 mm
Machine weight	1.200 kg
Connected load	400 V, 14,7 kW, 32 A
Performance	7.000 kg/h
Injection rate	60 mm
Belt width	700 mm
Rows of needles	4
Feed inlet height	200 mm
Injection volume	5 - 80 %
Pressure	1 - 5 bar



Accessories



Fish accessories



Softer



Big-box feeding system



Standard trolley (200 lt), blue



The Original IR 112 processes both fresh meat with and curing with pickling salt. A quick clean rids the machine of pickling salt, preventing red colouration in white products. Similarly, different seasoned brines can be used without concern of them mixing. The end result always tastes exactly as it should.



The single-needle control ensures that only the exact amount of brine required in the cycle is used. Existing brine in the system cannot flow back into the fresh brine container but remains in the machine where a rotary filter removes residues. Cross-contamination of fresh brine is thus prevented. Bacterial contamination from fish to fish is prevented due to this process as possible.

