

# Traust Technologies Injectors

Superior HI-Tech Intelligent Injector



- Easy adjustment for various injection levels
- Increases yield & quality
- High capacity
- Allows low pressure injection
- Small footprint



# Traust Technologies

## Advanced Injection Solutions for All Applications



- User-friendly interface for injection adjustments
- Large color touch screen with ethernet connection
- Optional integrated scales allows for constant monitoring of injection levels
- Pre-installed recipes and automatic brine control
- Injection pump control reduces brine loss by stopping flow when needles are out of the product
- Fully adjustable injection stroke and advance
- High performance integrated filter system
- Large range of injection levels
- Needle design adjustable for delicate products
- Needle size from 1.6mm to 3.0mm O.D, available for every application
- Low pressure, high volume injection ensures consistency and high quality finished products
- Simple yet effective design eliminates chains, and springs for easy sanitation and maintenance.
- Heavy duty construction with low maintenance demands
- Unrivalled quality with the lowest cost of ownership in the industry
- Head designed for easy access, for both bone-in and boneless applications
- Easy to clean and sanitize, with a quick access needle head
- All Traust Injectors are fully compatible with our "Protein-Tec" suspension system



**Salmon fillets**

Increase the total weight in IQF and smoke applications



**Cod fillets**

Increase the profit of the final product by injection.



**Chicken**

Reach target injection and marination levels with ease



**Beef and Pork**

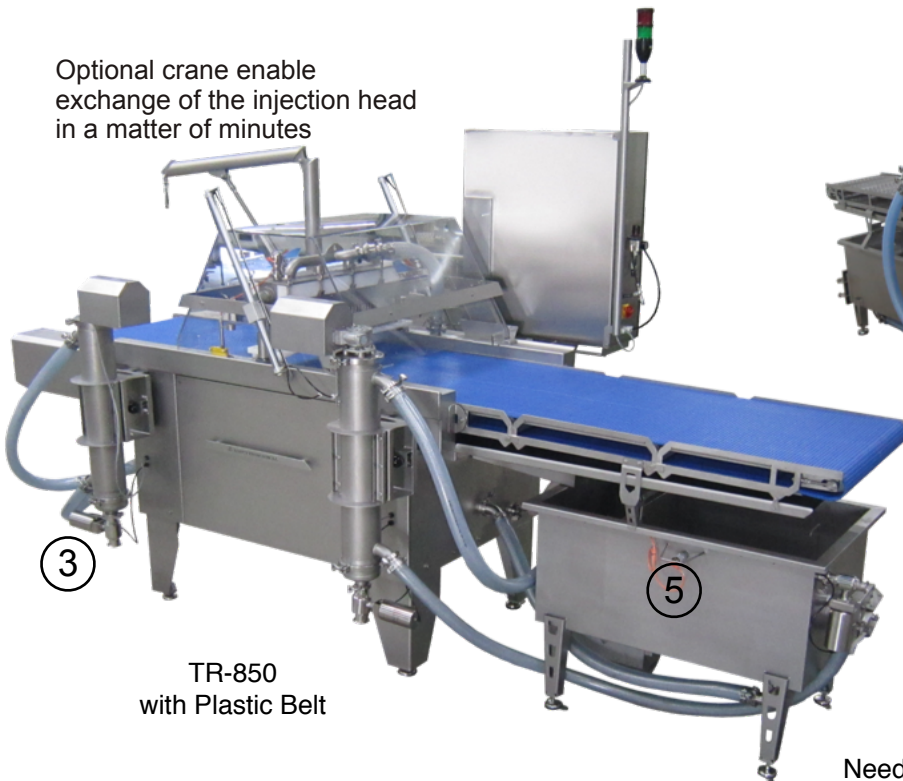
Optimal marination without muscle damage

# High Quality Output

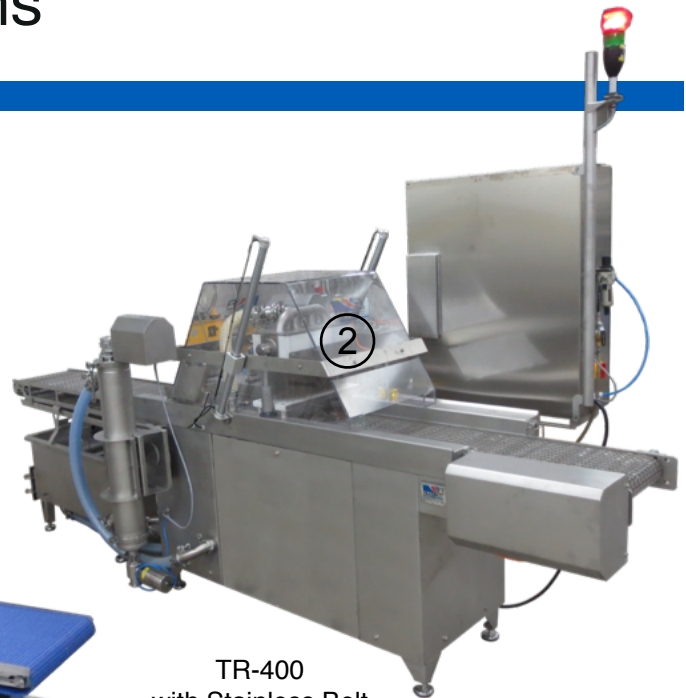
## Multiple processing solutions



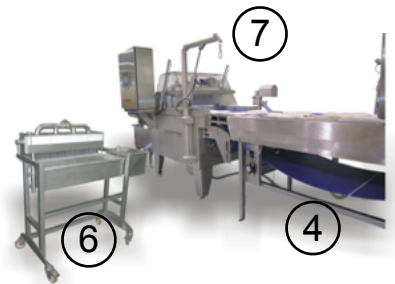
Optional crane enable exchange of the injection head in a matter of minutes



TR-850  
with Plastic Belt



TR-400  
with Stainless Belt

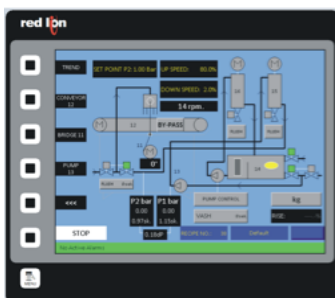


Needle head service  
table / tray

- 1) Touch Screen; safe and easy to operate
- 2) High needle density
- 3) Filter system included
- 4) Easy Layer conveyor system
- 5) Return hopper included
- 6) Needle head service and cleaning table
- 7) Needle head cleaning & service crane

### Benefits:

- Integrated **Protein-Tec** System Controls
- User-friendly Touch Screen
- New Easy Remote ethernet manager
- Adjustable injection levels
- Superior filters prevent clogging
- Multiple injections programs
- Up to 968 bone-in and boneless needles
- Low return volumes
- Electronic pressure controls
- No chains, springs or bearings
- Easy to clean and sanitize
- Optional: Needle head service crane
- Optional: Needle head service table
- Optional: Scale to monitor injection levels
- Most advanced injector on the market
- Simple and easy to maintain
- Lowest cost of ownership available

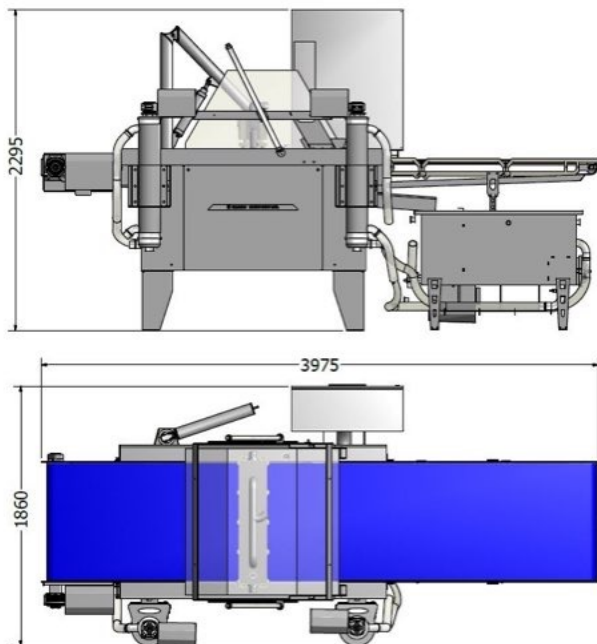


Touch screen  
user-friendly interface

# Traust Injector Models



Reference Data	TR-850-968	TR-400-512	TR-400-256	TR-400-128	TR-200-56
No. of needles (pcs)	968	512	256	128	56
Belt width (mm)	850	400	400	400	200
Total Power (kW)	7,5	4,0	4,0	3,5	2,5
Capacity up to (kg/h)	9000	4500	2000	1000	1000
Strokes/minute	10-40	10-40	10-40	10-40	10-40
Stroke advance (mm)	0-140	0-140	0-140	0-140	0-140
Head clearance (mm)	127/240	127/240	127/240	127/240	127/240
Weight (kg)	1150	850	710	700	400
Air required (l/min, bar)	50, 6,0	50, 6,0	50, 6,0	50, 6,0	50, 6,0
Dimensions L*W (mm)	3975*1860	3975*1410	3975*1410	3975*1410	3975*1210
Dimensions H (mm)	2295	2295	2295	2295	2295
Filters auto-release	2 x pressure	2 x pressure	1 x pressure	1 x suction	1 x suction
Needles sizes (mm)	All outer dimension available for all applications				
Voltage (Volt, Hz)	3 x 380-480 plus neutral - 50/60				
Certificate	CE	CE	CE	CE	CE

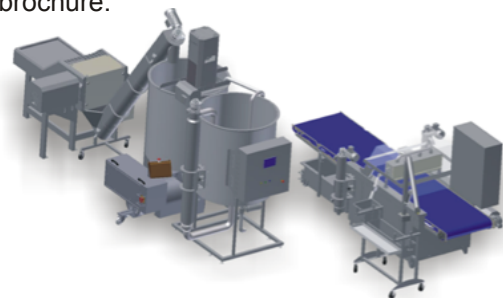


## Exact through-put capacity of an injector depends on :

1. Loading or kg/m2 on the belt
2. Advance setting (0- 140mm)
3. Number of strokes per minute (up to 40 strokes/min)

## “Meat in Meat”

**Protein-Tec** is our system for producing a suspension using undervalued trim and reintroducing it to the meat via Injection. This results in greater yield and profit by increasing green weight and producing a high quality, consistent product. For more info request our **Protein-Tec** brochure.



## Optimize your investment with custom-made solutions

Traust Know How, Ltd., has been a leader developing food processing equipment for over 30 years. Our qualified team of engineers with years of experience, design and develop all our food processing plants/equipment to suit the needs of food processing industries around the world.

