



SCHRÖDER

IMAX 600/900 P



Poultry injectors

Versatile and robust for a wide range of poultry applications.



IMAX 600P

Poultry injectors IMAX 600/900P

The IMAX 600/900P is the industry's most versatile injector designed specifically for chicken marination. It is a superior injector, with versatility to match. From bone-in to boneless, from whole birds to parts, the IMAX 600/900P Chicken Injector has every feature you'll need to process all of your chicken marination applications.

ADJUSTABLE PRODUCT STRIPPER
Five positions for maximum flexibility: high setting for whole birds; low setting for pieces and parts.

NEEDLE MANIFOLD
Pneumatic retraction for each individual needle, constant adjustable air pressure.

PANEL CONTROL
Intuitive operation and ergonomically arranged.



PRODUCT FEED
Standard equipment with FM flat belt

PUMP UNIT
Variable speed for optimum pressure control. Complete draining at the lowest point.

FILTRATION
Four-stage filter eliminates clogged needles and pressure drops, resulting in higher yields and a more consistent product.

TECHNICAL DATA – IMAX 600P

BELT WIDTH	620 mm
NEEDLES	Single head with 343 or 540 needles, 2 mm, 2.5 mm or 3 mm
PRODUCT STRIPPER	Five preset positions manually adjustable
PRODUCT INFEEED HEIGHT ADJUSTMENT MAX.	60 – 120 mm
PRODUCT ADVANCE – FM FLAT BELT	45/90/180
PRODUCT ADVANCE – CU FLIGHTED BELT	On request.
MAXIMUM BONE HEIGHT – NEEDLE RETRACTION	165 mm
SPEED	15 – 45 strokes/min
BRINE TANK	FT200

TECHNICAL DATA – IMAX 900P

BELT WIDTH	920 mm
NEEDLES	Single head with 511 needles, 2 mm, 2.5 mm oder 3 mm
PRODUCT STRIPPER	Five preset positions manually adjustable
PRODUCT INFEEED HEIGHT ADJUSTMENT MAX.	60 – 120 mm
PRODUCT ADVANCE – FM FLAT BELT	45/90/180
PRODUCT ADVANCE – CU FLIGHTED BELT	On request.
MAXIMUM BONE HEIGHT – NEEDLE RETRACTION	120 mm
SPEED	14 – 45 strokes/min
BRINE TANK	FT200

IMAX technology

Setting a whole new standard in chicken marination

The IMAX 600/900P Chicken Injector is specifically designed for all types of chicken marination applications and can handle chicken products varying from whole bone in birds to parts and bone-in and boneless cuts. Like all IMAX injectors, the IMAX 600/900P offers unparalleled injection distribution, consistency, and reliability. And since the 600/900P has been optimized for chicken marination, you will process a higher quality product with increased yields and the highest levels of production.

A higher level of versatility.

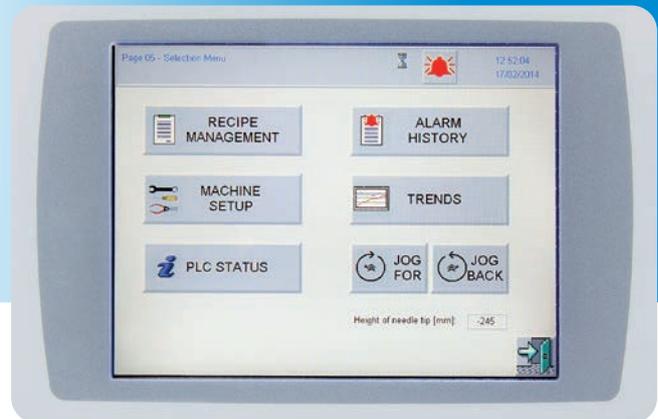
When we set out to develop the IMAX 600/900P, we looked at chicken marination applications around the world. We combined that information with comprehensive research from leading European Universities specializing in applied fluid technologies. No detail was too small, no potential benefit was overlooked, and no compromises were made. The result is a highly flexible injector capable of processing a complete range of chicken products – a solution that provides processors with the opportunity to easily expand their production line.

Greater performance.

Every component in the IMAX 600/900P has been optimized for chicken marination. Its dynamic stripper plate features two positions – a high setting for whole birds, and a low setting for parts and pieces. The lower area offers four settings each of 13 mm for fine tuning. A new, research-driven manifold design delivers a uniform brine flow to all needles with a consistent needle-tip pressure and injection rate.

A superior design for food safety.

Like all IMAX injectors, the stainless steel 600/900P continues to lead the way in food safety. Its external brine filtration tank is easily accessible and can be quickly removed for cleaning and inspection to ensure products are not cross-contaminated. The ability to easily remove needles is another important part of food safety. The IMAX 600/900P has been designed so that all needles can be removed in less than 5 minutes.



Control Panel

Recipe driven controls quickly recall programs for different product codes, allowing optimum performance and product consistency



Brine feed

A superior, sanitary manifold design delivers uniform brine flow to the entry port of every needle.



Adjustable product stripper

- Five height positions to provide maximum flexibility. High setting for whole birds, low settings for cuts such as wings, fillets, leg quarters, tenders etc.
- Can be quickly configured between high and low setting
- Low setting provides four quick-change positions for optimum performance

IMAX technology

System features

The IMAX 600/900P Injector offers various optional system features which have been developed based on decades of experience. They include, for example, mechanical and electrical product detection, conductivity measurements (monitors the quality of the brine), brine level regulation, cleaning carriage and poultry guide rails on.

Loading

The IMAX 600/900P comes standard with a conventional FM flat belt which is fed manually or by conveyor. The 600P is also available for chicken cut-up-line processes executed with a CU flighted belt with a specially designed hopper loader which automatically feed the 600P directly from a cut-up-line. The 600P injector can be easily changed from an FM to CU configuration, providing flexibility if the application changes in the future.

Filtration

Filtration is important to achieving continuous and consistent performance. The solution to prevent clogged needles and an increase in pump pressure is maintaining the brine quality.

Our standard system features four stages of filtration and can be optimally adapted to individual requirements. Rotary, circulation, suction and inline filters with a variety of different configurations guarantees an optimal filtration result. The individual filter elements have a straightforward layout, are easy to access for the user, and simple to clean.



Needle removal

An important part of food safety, the IMAX 600/900P has been designed for quick and easy needle removal – all needles can be removed in less than 5 minutes.



LB 300 – brine basin
with two suction filters, two separating filters, and rotary filter

JBT PROTEIN PROCESSING

PRIMARY

CHILLING | WEIGHING | PUMPING
CUTTING-UP | SKINNING | WATER
RE-USING | ENHANCING FOOD SAFETY

SECONDARY

PORTIONING AND SLICING | BRINE PREPARATION | HOMOGENIZATION
INJECTION & RETURN MILLING | MACERATION | MASSAGING |
TENDERIZATION | X-RAY TECHNOLOGY | AUTOMATED TRAY LOADING

FURTHER

COATING | FRYING & FILTRATION | PROOFING | COOKING | COOLING
CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING
SOLUTIONS | X-RAY TECHNOLOGY | HIGH-PRESSURE PROCESSING (HPP)



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