

## Original IR 59

HighTech curing with 59 needles

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**The latest curing injector on the market offers advantages that other machines cannot match. The Original IR 59 was manufactured to contemporary standards without having to compromise on traditional technologies. The result is a more accurate, extremely powerful and exceptionally efficient machine with 59 needles.**

### A versatile rotary pump

Built as a centrifugal pump, this apparatus is genuinely versatile. The pump works at low pulsation and is self-priming, dry-run safe and self-draining up to the last drop. The quick-suctioning geometry of the pump wheel enables air removal, thus improving the brine. Consequently, full pressure is available at the needles from the first stroke in the selection range of between 0.3 to 4.2 bars, which in turn enables accurate injection volumes from 3% to 70%.



### Smart operating aids

An inlet feed ramp set at an angle serves as a chute for tipping in meat. When positioned flat, the ramp can be used as a work surface. For example, bins can be deposited on the surface to feed the meat onto the belt with minimum effort. The machine is built to accommodate standard trolley height, and the operating controls are easily within reach.



### Single-needle control

As soon as a needle encounters the surface of the meat, the liquid intake opens. If the needle hits bone, the liquid intake closes to prevent too much liquid accumulating at one location. When a needle pierces the meat without meeting bone resistance, it injects until the needle exits the underside of the meat. In this way, the brine is evenly distributed throughout the piece of meat.

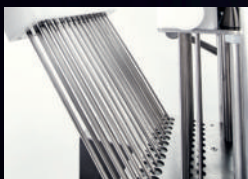
### Perfect brine by means of jet pumps

A strong jet leads to perfectly seasoned brine in just one minute. It distributes all the spices and ingredients equally in the water and dissolves them perfectly. A weaker jet maintains the result of mixing during the injection process, keeping the spices and ingredients evenly distributed throughout the curing cycle. As the spices are kept constantly suspended, the meat is uniformly seasoned.



### Softer for greater 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.



### The intelligent brine filter system

Underneath the brining good's conveyor belt, there is a second belt level. Filter belts, that allow the liquid to drip through, drag out impurities into a separate basin. Like this working is possible for many hours without having to change any filter. The conveyor belts are split so that they do not become too heavy for the operator.



# Original IR 59 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	1.954 mm
Machine length	1.394 mm
Machine width	1.298 mm
Machine weight	550 kg
Connected load	400 V, 8,5 kW, 32 A
Performance	6.000 kg/h
Injection rate	40 mm
Belt width	690 mm
Rows of needles	2
Feed inlet height	280
Injection volume	3 - 70 %
Pressure	0,3 - 4,2 bar

## Accessories



Standard trolley (200 lt), blue



Remarkably precise liquid distribution significantly increases yields in meat. Even high injection volumes of up to 60% are distributed virtually invisibly. This injector produces both cured meat products and fresh meat with no discolouration. The injection accuracy is within 0.5% and 3 litres of brine is sufficient for the machine to operate.



The single needle control means that the cycle uses only as much brine as necessary. This ensures optimum quality particularly in fish, as it is very difficult for microbes to be transmitted from one fish to the other. Owing to the precise distribution of liquid over the fish, quality is preserved even at low injection volumes and remains constant throughout.

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