

MSK Series- Brine Injector

Promark MSK Brine Injectors will fit virtually any injecting application.

Each model incorporates "air piston - pressure adjustable - stainless steel needles" for bone-in or boneless products. The variable speed needle head operates at up to 50 strokes per minute, ideal for fish, seafood, bacon, ham, beef or poultry applications.

Easy access controls, variable speed brine motor control allow the operator to adjust the pump pressure to the desired level, which will provide a minimum product pick-up of approximately 8%, if required.

Consistent brine pick up are maintained from batch to batch.

Our MSK series consist of triple filtration system, which includes a portable stainless steel brine tank and mixer motor help keep the brine & needles clear.

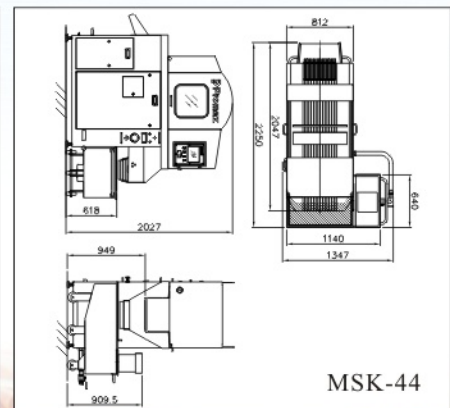
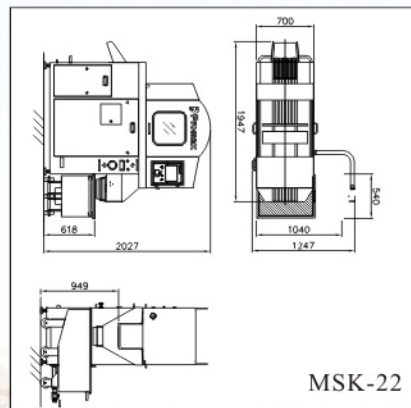
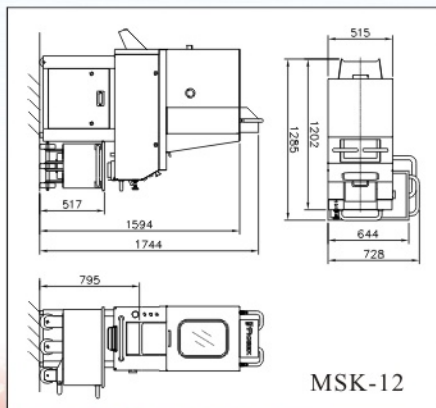
The unique, easy removable air piston head for easy cleaning.

Standard Features:

- Stainless Steel Construction
- Stainless Steel Brine Tank
- High Quality Stainless Steel Centrifugal Brine Pump
- Stainless Steel Brine Mixer (MSK 44)
- Tenderized Knife Set Available (MSK 12)
- Variable Speed Motor Drive up to 50 Strokes per Minute
- Easy to Read and Operate Control Panel
- Easy to Clean with Removable Injection Heads
- Needles and Walking Beam (MSK 22/44)
- Closed Brine Circulation System
- Easy to replace needles



Technical Data	MSK-12	MSK-22	MSK-44
Number of Injection Needles	12	22	44
Motor Power	0.75 KW	2.2 KW	2.2 KW
Brine Pump Power	0.37 KW	1.1 KW	1.85 KW
Walking Beam Width	10"/245mm	12"/305mm	16"/406mm
Speed	30-60 stroke/min	30-60 Strokes/ min.	30-60 Strokes/ min.
Product Clearance	8"/203mm	10"/250mm	10"/250mm
Pressure Rating	0-35 PSI	0-60 PSI	0-60 PSI
Brine Tank Capacity	60L/16gal	140 L / 31 gal	200 L / 53gal
Machine Size	61"L X 29"W X 69"H 1285x728x1744 mm	85"L X 32"W X 80"H 2159X813X2032mm	87"L X 36"W X 80"H 2209X915X2032mm



All specifications are subject to change without notice.

Ask us about our other quality products!