



SCHRÖDER

IMAX ECOline



The injector for all-round use

Versatile and robust for a wide range of applications



IMAX 420^{ECO} with brine tank FT 130

IMAX ECOline 350^{ECO} / 420^{ECO} / 620^{ECO}

The ECOline series now offers outstanding Schröder quality for small and medium-sized businesses at a favorable entry price and low operating costs in the basic version. These all-round injectors are suitable for a wide range of products. The proven and robust drive concept and the thoughtful hygienic design immediately reveals the typical Schröder injector. A choice of two manifold variants (number and density of needles), always equipped with a needle suspension block makes it suitable for bone-in and bone-less products. Optional available is an additional tenderizer head. Different filter concepts offering the choice between functional simplicity and operating comfort.

With three performance classes, running up to 3 t, 4 t and 6 t of fresh product per hour* of fish, meat and poultry products, one will always find the right machine for its production.

*Calculated assuming approx. 40 kg/m²



Standard touch panel for controlling the basic functions, including transport and needle rinsing function

CONTROLLER/TOUCH PANEL

central operating controls for controlling pressure, speed and injection mode.

Optional: Touch panel with available user and recipe management.

BRINE TUBES

Brine-conducting parts outside the machine, special hygienic design of the tubes by pressing.

BRINE FILTRATION FT 130

(OPTION) with suction filter and rotary drum filter. Standard: three-stage filtration with 1 mm and 2 mm filter plates plus an additional filter net and suction filter.

PUMP

Powerful 3 kW pump, complete residual brine draining, easy toolless disconnection from the brine tank.



Chicken leg or fillet



Pork loin

IMAX ECOline technology

INJECTION AND TENDERIZER HEAD WITH RETRACTION BLOCK

For 1- and 2-way injection from 10% to over 90% injection rate. Multiple needle configurations always allow an optimum stitch pattern.

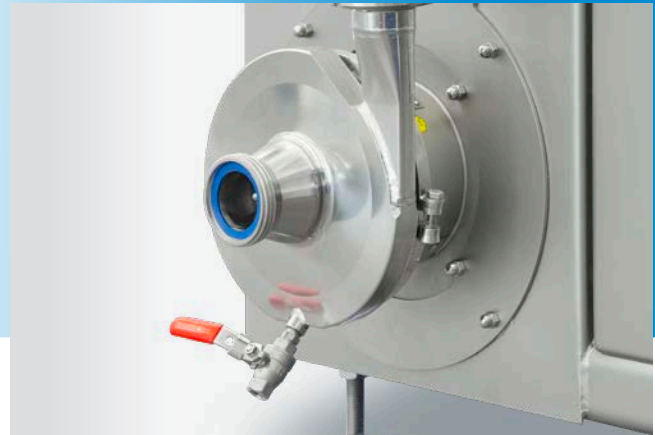
SCRAPER POSITION

with multi-level adjustment for individual adaptation to various product heights.



DRIVE

Robust gear motor and mechanical synchronization of transport rake and injection head.



Pump with complete residual brine emptying, with toolless disconnecting from brine tank



Injection and tenderizer head (right) with retraction block, injection needles with 2 mm, 3 mm or 4 mm diameter, tenderizer blade with ground tip (4 mm diameter)

HYGIENIC DESIGN

Good accessibility of all parts for easy cleaning and inspection. Loosening only two screws allows easy opening of the manifold for quick an efficient cleaning.



Beef

Products with bones

Salmon fillet

Brine tank FT 130

The FT 130 brine tank is available as an option. It supplies the IMAX ECOline injectors with up to 130 l of brine. Coarse particles are effectively filtered out using an external rotary filter with a scraper. Brine intake is performed by the stationary suction filter, which can be quickly removed for cleaning purposes using the patented quick-release system. The tank guarantees a high degree of utilization of the brine with a leftover quantity of residual brine of less than ten liters.

The cleaning position ensures fast and effective cleaning – there is a mounting to accommodate all parts on the brine tank itself.



Optional brine tank FT 130



Basic version
IMAX 420^{ECO}

TECHNICAL DATA	IMAX 350 ^{ECO}	IMAX 420 ^{ECO}	IMAX 620 ^{ECO}
SUPPORT WIDTH	350 mm	420 mm	620 mm
INJECTION AREA PER HOUR	up to 75 m ² (60 mm advance)	105 m ²	155 m ²
CAPACITY (AT 40 KG/M ²)	3,000 kg	4,200 kg	6,200 kg
CYCLES PER MINUTE	15–60	15–60	15–60
ADVANCE	20 / 40 or 60 mm	35/70	35/70
CHANEL HEIGHT	165/185 mm (option)	185 mm	185 mm
NUMBER OF NEEDLES	50 / 66 / 102	100 / 141	150 / 213
STEAKER (OPTION)	26 quattro needles	141 single knives	213 single knives
PRESSURE RANGE	0,5–4,5 bar	0,5–4,5 bar	0,5–4,5 bar
MACHINE LENGTH	approx. 1850 mm	approx. 2160 mm	ca. 2160 mm
MACHINE WIDTH	approx. 950 mm	approx. 1250 mm/ 2190 mm with FT 130	approx. 1450 mm/ 2380 mm with FT 130
MACHINE HEIGHT	approx. 2030 mm	approx. 2090 mm	approx. 2090 mm
LOADING HEIGHT	approx. 1100 mm	approx. 1200 mm	approx. 1200 mm
ELECTRICAL CONNECTION	3 Ph/PE; 400/440 V; 50/60 Hz or 3 Ph/PE; 220 V; 50/60 Hz	3 Ph/PE; 400/440 V; 50/60 Hz or 3 Ph/PE; 220 V; 50/60 Hz	3 Ph/PE; 400/440 V; 50/60 Hz or 3 Ph/PE; 220 V; 50/60 Hz

JBT PROTEIN PROCESSING

SECONDARY

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

FURTHER

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



North America

JBT
1622 First Street
Sandusky, OH 44870
USA
Phone +1 419 626 0304
Fax +1 419 626 9560
process-solutions@jbt.com

Australia

John Bean Technologies Ltd.
Cnr Marple Ave & Biloela Street
Willawood New South Wales 2163
Australia
Phone +61 2 9723 2000
Fax +61 2 9723 2085
Natale.Greco@jbt.com

Europe

Schröder
Maschinenbau GmbH & Co. KG
Esch 11
33824 Werther
Germany
Phone +49 5203 9700 0
sales.werther@jbt.com

Latin America

John Bean Technologies
Máq. Equip. Ind. Ltda.
Av. Eng. Camilo Dinucci 4605
14808-900 Araraquara
São Paulo, Brazil
Phone +55 16 3301 2000
latinamerica.info@jbt.com

Asia

John Bean Technologies (Thailand) Ltd.
159/26 Serm-Mit Tower, Room No. 1602-3
Sukhumvit 21 Road
Klongtoey Nua Sub-district, Wattana District
Bangkok 10110 Thailand
Phone: + 66 2 257 4000
Fax: + 66 2 261 4099
infoasia-jbtfoodtech@jbt.com



We're with you, right down the line.™

schroeder-maschinen.de | jbt.com