IMAX

SMARTline Injectors



Vision. Research. Development.

SCHRÖDER

THE SAFE SIDE OF FOOD.

IMAX SMARTline

300SL / 400SL / 600SL

The all-rounder series for use with a wide range of products. The Schröder injector can be instantly recognised by its hygienic design and the proven, robust drive concept. Available with two manifold variants (needle number and position), always equipped with retraction block (for bone-in products) and optional tenderising block. The variable filter concept can be flexibly adapted to any brine conditions.

With its three performance classes of 3 t, 4 t and 6 t of fresh meat per hour*, the optimal machine type can always be found for the production of pork, beef and poultry products.

*Calculated assuming approx. 35 kg/m²



IMAX 600SL

IMAX SMARTline controller

The modern 7“ multicolour touch panel is embedded into the machine base at a 15° angle. This position not only facilitates operation, it also provides reliable protection against damage. The intuitive user interface of the controller provides guidance through the program and guarantees safe, practical use.

For an optimal injection result, the most important functions can be accessed quickly and directly on the touch surface and can be adjusted individually. These include setting the pump performance, the speed and the selection of the type of injection (1-way / 2-way injection) or the activation of the flushing operation.

A highlight of the controller is the integrated recipe management, which allows all injection parameters to be stored in up to 25 recipes.
They can then be quickly and easily opened using the recipe menu.

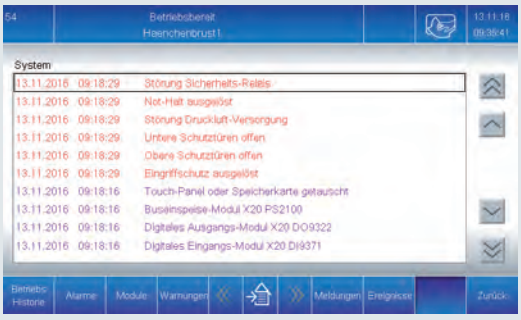
To check proper machine operation, the warnings, alarms and machine states of the recent days can be viewed in the operating history.



Main menu



Recipe management



Operating history

Details

IMAX SMARTline technology

Pump and brine supply

The stainless steel rotary pumps for the SMARTline are always on-board, for 400^{SL}/600^{SL} installed hanging for hygienic reasons, making possible residue-free brine emptying of the machine. To adjust the injection rate, the pump performance can be set precisely using the frequency converter, thus making it possible to exactly set the brine quantity in the product. The external brine supply connected to the pump is freely accessible and can be removed completely with just a few simple steps. Cleaning and inspection of the brine supply are thus completed in just minutes.

Stripper plate position

The stripper plate position, which can be adjusted in several steps, makes it possible to adapt to different product heights up to 170 mm. The setting is easily performed in a matter of seconds, thus allowing for an extremely fast product change. The applied pneumatic strip off pressure is freely selectable – regardless of whether light or heavy muscle pieces, all are reliably and gently released by the needles.

Needle retraction

The standard needle retraction represents a safe protection mechanism for both the product and the brine needles. Each needle is separately retracted by using air pressure. Due to the retraction, the brine flow of the individual needles is stopped and thus the formation of brine pockets in the areas around the bones is prevented. The pneumatic pressure can be adjusted individually for different products. For easy access to remove the needles, the retraction block can be folded away.

Tenderiser attachment

For mechanical treatment of certain pieces of muscles, the SMARTline injectors can be equipped with an optional needle tenderiser.
The increase in quality when using a needle tenderiser is reflected in:

- Faster diffusion of additives
- Reduction of brine pockets in connective tissue
- Homogeneous reddening
- Increased tenderness
- Faster massaging and tumbling times

For use with bone-in products, the needle tenderiser can also be equipped with a retraction system.



Pump



Stripper plate position



Needle tenderiser (left) and needle retraction



Touch panel operation

Filtering

Design down to the last detail

The filter system in the basic version consists of three separate filter inserts, which are arranged cascading with different mesh sizes. The suction is performed by the filter basket.

Brine basin PUREMAX 200

The newly conceived brine basin PUREMAX 200 is available, which provides SMARTline injectors with 200 l of brine. The return brine is fed through the discharge chute to the rotary filter. Catch basin and rotary filter can be swivelled outward directly on the machine, making possible fast, simple cleaning even when the brine basins are filled. The brine intake is performed through the stationary suction filter that can be removed for cleaning purposes using the patented quick-release system.



IMAX 600SL
with brine basin PUREMAX 200.



Cleaning position

Technical data

	IMAX 300SL	IMAX 400SL	IMAX 600SL
Support width	350 mm	420 mm	620 mm
Injection area per hour	up to 75 m² (60 mm advance)	120 m²	178 m²
Capacity (at 35kg/m²)	2,625 kg	4,200 kg	6,230 kg
Cycles per minute	15–60	15–60	15–60
Advance	20, 40 or 60 mm	40/80	40/80
Chanel height	165 mm	170 mm	170 mm
Number of needles	1 x 50, 1 x 66 oder 1 x 102	100/170	150/255
Steaker (option)	104 single knives	170 single knives	255 single knives
Pressure range	0,5–5 bar	0,5–4,5	0,5–4,5
Machine length	approx. 1850 mm	approx. 2160 mm/2720 mm with chute	approx. 2160 mm/2720 mm with chute
Machine width	approx. 950 mm (approx. 2000 mm when doors are open)	approx. 1320 mm/2040 mm with PUREMAX 200	approx. 1520 mm/2240 mm with PUREMAX 200
Machine hight	approx. 1950 mm (approx. 2200 mm when doors are open)	approx. 2230 mm	approx. 2230 mm
Loading height	approx. 1040 mm	approx. 1200 mm	approx. 1200 mm
Electrical connection	3 x 200–240 V, 50/60 Hz or 3 x 380–460 V, 50/60 Hz	3 x 200–240 V, 50/60 Hz or 3 x 380–460 V, 50/60 Hz	3 x 200–240 V, 50/60 Hz or 3 x 380–460 V, 50/60 Hz

All information is subject to change, without obligation or liability for transmission or printing errors.

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