

FOMACO BIP PORTION CONTROL

M3 TECHSHEET / INJECTOR SERIES

M3 INJECTOR SERIES

THE FOMACO BIP PORTION CONTROL

The BIP Portion Control has been designed with a flighted conveyor belt specifically for handling a 2 x 9 piece chicken cut. The 1.6 metre extended infeed helps operators or ancillary equipment loading all pieces into the designated sections.



RELIABLE - EVEN IN AGGRESSIVE ENVIRONMENTS

The M3 is a series of thoroughly tested, high quality production machines designed to operate in highly demanding and aggressive production environments. The 'box-in-box' construction seals and protects critical electrical components and controls from water ingress, humidity and atmospheric salt.



OPTIMIZED FLOW FROM PUMP TO PRODUCT

At Fomaco we constantly improve and enhance the performance of our machines. Our use of state-of-the-art pump systems has eliminated dead zones and low flow areas, ensuring a constant pressure and a precise flow rate. The result is a uniform brine distribution - regardless of product type, size and number of needles.



Serving the
food industry
for 40 years

INTELLIGENT SOFTWARE FOR IMPROVED PRODUCTION MANAGEMENT

Remote Device Manager (RDM) allows for troubleshooting and updating of the machine directly from the Fomaco facility in Denmark. This saves both valuable production time and minimizes potential downtime. In addition to providing an unlimited number of preprogrammed production profiles, many routines are fully automated:

- Automatic lubrication
- Automatic monitoring of brine temperature
- Automatic control of minimum pump pressure
- Automatic troubleshooting
- Automatic cleaning program

Everything is controlled from the highly intuitive 15" interface mounted on pivot arm for convenient operation from all angles.

NEEDLE RETRACTING SYSTEM

Utilising the Fomaco BIP needle retracting system the injector can handle low profile bone-in products at unprecedented high throughputs.



DESIGNED FOR QUICK AND EASY CLEANING

With the BIP quick release system you can dismantle the full needle cassette in a matter of seconds. Inspection, cleaning and disinfection have never been easier! This also allows for an instant exchange with a clean needle cassette.

In addition, the needle head features:

- Pump-to-product system for improved hygiene
- A wash table for all loose parts during cleaning
- Improved cleaning functionality for needles and lower needle head section



TECHNICAL SPECIFICATIONS

Advancement: 255 mm
Stripping height H1: 70 mm

Available needle types: Single

Injection area W1 x L1	Number of needles
FGM 64 480 x 245 mm	FGM 64 512 pcs

Compatibility
FGM 64

ADDITIONAL FEATURES

- Uniform and dense needle pattern
- Possible Trafo installation
- Possible SCADA integration
- Large windows in the upper doors allow for inspection during operation

HIGHLY INTUITIVE 15" INTERFACE

mounted on pivot arm for convenient operation from all angles. IP 69K

BIP QUICK RELEASE SYSTEM

for easy cleaning and inspection

WASH RACK FOR CONVEYOR BELT

Can be pulled out from either end of machine

BOX-IN-BOX TYPE CONSTRUCTION

Main doors IP 65
Electrical cabinets IP 68

CENTRIFUGAL PUMP AND SELF-CLEANING FILTER

Hoses with sanitary crimp fittings.

WASH RACK

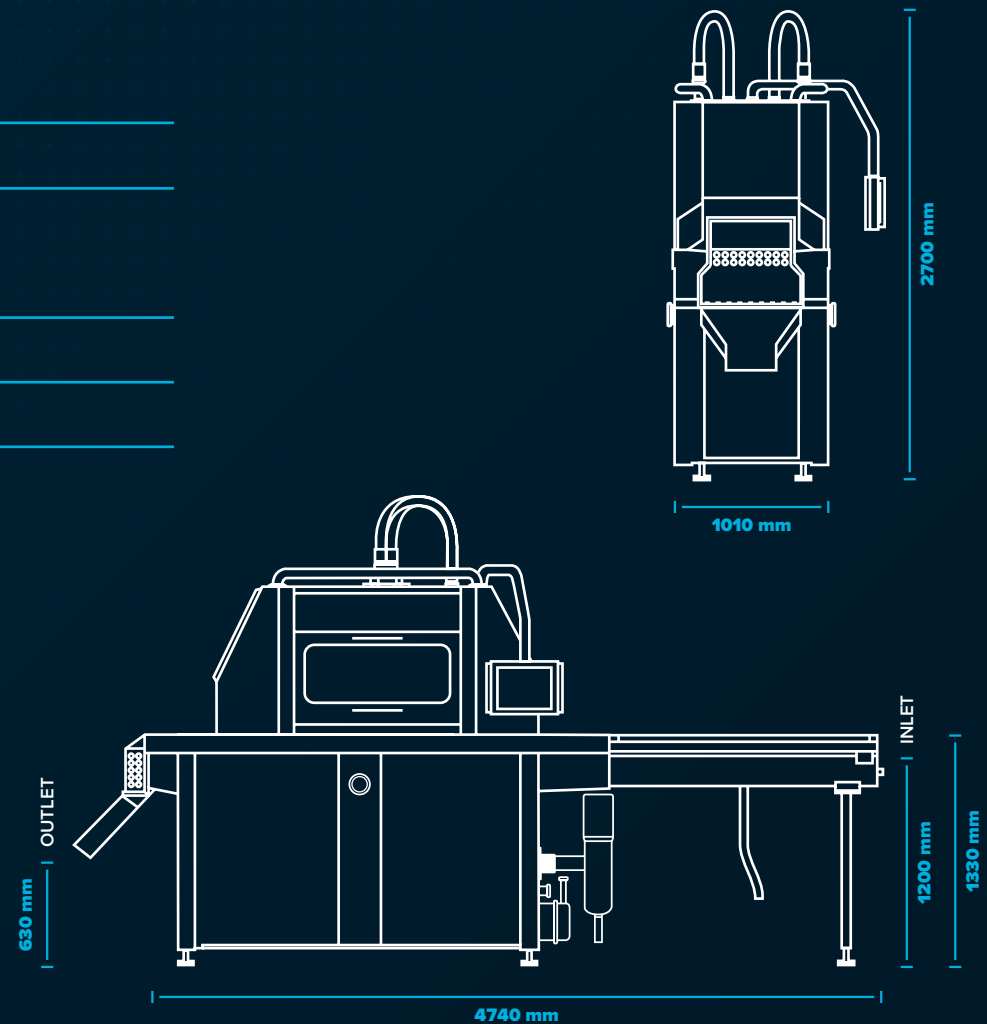
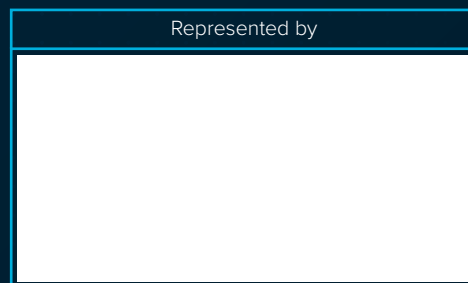
for quick and easy changeover of full needle cassette

	Red meat	Poultry	Fish
Bone-in		x	
Boneless		x	

TECHNICAL SPECIFICATIONS

FGM 64 BIP PORTION CONTROL

Needle head	Up to 40 strokes per minute
Transport system	Conveyor belt – Blue plastic (Scanbelt) - Flight height 51 mm - Distance between flights 255 mm
Transport system (width)	480 mm
Weight	1.275 kg



fomaco
CURING AND MARINATING SYSTEMS