HIGH PERFORMANCE INJECTING TECHNOLOGY

M2 INJECTORS / CONSISTENCY / ACCURACY / DELIVERED!
SAFETY AND HYGIENE IS OUR NUMBER ONE PRIORITY

To ensure the highest hygiene level, the M2 series is both hygienic in production and easy to clean. All components are designed to match the liquid flow rate accurately throughout the system, preventing brine residue from settling in the brine system.

The brine tank is available with an optional cooling system that enables full temperature control. Combined with the monitoring of temperature from the control panel, the bacteriological growth is kept at a minimum.

THE M2 INJECTOR HIGH PERFORMANCE INJECTING TECHNOLOGY

The Fomaco M2 injector is a sturdy, extremely durable, high performance production machine designed to work in a highly demanding and aggressive production environment. The M2 is not only reliable but requires a minimum of maintenance.

With the M2 you will be able to handle all types of poultry products, both bone-in and boneless, and at the same time meet the demand for low and high injection levels.

ACCURATE INJECTION MINIMAL RETURN BRINE

The M2 series makes it possible to inject only when the needles are in the product, that is, injecting only the amount of brine that can be consumed.

CONSISTENT BRINE DISTRIBUTION

The high performance centrifugal pump gives a constant brine pressure, ensuring a uniform distribution of brine - regardless of product size and number of needles in the product.

MAXIMUM CONTROL

The sectionally divided stripper feet follow the contours of the product and prevent the product from moving when the needles are retracted. This also provides a uniform needle pattern and prevents the product from being penetrated more than once by any needle.

NO BLOCKED NEEDLES

The stainless steel valve on top of the needle head allows you to change the needles independently. The nozzle is designed to remove debris, preventing the filter from clogging. This also ensures an even brine distribution, thus ensuring the product quality overall.

EASY Dismantling and fitting

Quick-release conveyor

Cleaning made easy

Due to a number of special features the cleaning of the M2 series is both thorough and quick:

• Everything is manufactured in stainless steel and food-approved plastic materials.
• All electronic components are fully protected in a separate cabinet with IP 68 protection so special care is not needed when cleaning the machine.
• Needles can be disassembled and fitted without using tools.
• The conveyor is easily removed without using tools and a separate washing rack is available. The conveyor frame itself has a quick-release system for easy cleaning.

Configuration options for poultry injectors

The M2 series offers various sizes of injectors depending on the chosen width of the transport systems (350 mm, 575 mm, and 700 mm). The injectors are available with 26, 44, or 54 needle sockets, mounted with either single, double or quadro needles.

For more information on configuration and technical specifications, please visit www.fomaco.com.
SAFETY AND HYGIENE
IS OUR NUMBER ONE PRIORITY
To ensure the highest hygiene level, the M2 series is both hygienic in production and easy to clean. All components are designed to match the liquid flow rate accurately throughout the system, preventing brine residues from settling in the brine system.

THE M2 INJECTOR
HIGH PERFORMANCE INJECTING TECHNOLOGY
The Fomaco M2 injector is a sturdy, extremely durable, high performance production machine designed to work in a highly demanding and aggressive production environment. The M2 is not only reliable but requires a minimum of maintenance.

With the M2 you will be able to handle all types of poultry products, both bone-in and boneless, and at the same time meet the demand for low and high injection levels.

ACCURATE INJECTION
MINIMAL RETURN BRINE
Top M2 injectors provide high precision, accurately injecting only what the needles are in the product, thus reducing the amount of return brine considerably.

CONSISTENT BRINE DISTRIBUTION
For high production in the food industry, a minimum level pressure ensures a uniform distribution of brine - regardless of product size and number of needles in the product.

MAXIMUM CONTROL
The sectionally divided stripper feet follow the contours of the product and prevent the product from moving when the needles are retracted. This also provides a uniform needle pattern and prevents the product from being penetrated too far and having a pattern.

NO BLOCKED NEEDLES
The Rugged M2 injector comes with an F-80 cartridge type filter. Normally you can upgrade to the FM 80 - a fully self-cleaning protein filter uniquely designed to remove all impurities in the brine, preventing the filter to get blocked from dosing. You also receive an even brine distribution, thus ensuring the product quality overall.

EASY REMOVABLE CONVEYOR
Serving the food industry for 40 years
40 YEARS
EXPERIENCE

CLEANING MADE EASY
Due to a number of special features the cleaning of the M2 series is both thorough and quick:
• Everything is manufactured in stainless steel and food approved plastic materials.
• All electrical components are fully protected in a separate cabinet with IP 68 protection so special care is not needed when cleaning the machine.
• Needles can be dismantled and fitted without using tools.
• The conveyor is easily removable without using tools and a separate washing rack is available. The conveyor frame itself has a quick-release system for easy cleaning.

USER FRIENDLY OPERATOR PANEL
Intuitive settings of pump pressure and production speed together with a constant read out of brine temperature allows for precise and optimal food production.

CONFIGURATION OPTIONS FOR POULTRY INJECTORS
The M2 series offers special sizes of injectors depending on the chosen width of the transport systems (350 mm, 575 mm, and 700 mm). The products are available with 26, 44, or 54 needle sockets, mounted with either single, double or quadro needles.

EASY DISMANTLING AND FITTING QUICK RELEASE CONVEYOR
Due to a number of special features the cleaning of the M2 series is both thorough and quick:
• Everything is manufactured in stainless steel and food approved plastic materials.
• All electrical components are fully protected in a separate cabinet with IP 68 protection so special care is not needed when cleaning the machine.
• Needles can be dismantled and fitted without using tools.
• The conveyor is easily removable without using tools and a separate washing rack is available. The conveyor frame itself has a quick-release system for easy cleaning.

POULTRY CONFIGURATION OPTIONS FOR POULTRY INJECTORS
The M2 series offers special sizes of injectors depending on the chosen width of the transport systems (350 mm, 575 mm, and 700 mm). The products are available with 26, 44, or 54 needle sockets, mounted with either single, double or quadro needles.

For more information on configuration and technical specifications, please visit www.fomaco.com.
## TECHNICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th></th>
<th>FGM 26 M2</th>
<th>FGM 44 M2</th>
<th>FGM 54 M2</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Number of needles</strong></td>
<td>26 single, double or quadro</td>
<td>44 single, double or quadro</td>
<td>54 single, double or quadro</td>
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<tr>
<td><strong>Needle head</strong></td>
<td>20-90 Strokes per min</td>
<td>20-90 Strokes per min.</td>
<td>20-90 Strokes per min.</td>
</tr>
<tr>
<td><strong>Transport system</strong></td>
<td>Conveyor belt - stainless steel or plastic (PEHD, Intralox)</td>
<td>Conveyor belt - stainless steel or plastic (PEHD, Intralox)</td>
<td>Conveyor belt - stainless steel or plastic (PEHD, Intralox)</td>
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<tr>
<td><strong>Transport system (width)</strong></td>
<td>350 mm</td>
<td>575 mm</td>
<td>700 mm</td>
</tr>
<tr>
<td><strong>Product movement</strong></td>
<td>30 mm and 50 mm per stroke</td>
<td>30 mm and 50 mm per stroke</td>
<td>30 mm and 50 mm per stroke</td>
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<tr>
<td><strong>Stroke height (max)</strong></td>
<td>230 mm</td>
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<tr>
<td><strong>Product height (max)</strong></td>
<td>200 mm</td>
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<tr>
<td><strong>Weight</strong></td>
<td>700 kg</td>
<td>780 kg</td>
<td>850 kg</td>
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