THE WORLD’S MOST FLEXIBLE INJECTOR-TENDERIZER

M3 INJECTORS / CONSISTENCY / ACCURACY / DELIVERED!
THE M3
THE WORLD’S MOST FLEXIBLE INJECTOR-TENDERIZER

Whether you operate in the meat, poultry, or fish industry, the Fomaco M3 provides you with the ultimate platform when choosing and building your production network. By mixing and matching various components, the M3 allows you to customize the M3 to fit your production perfectly, giving you the highest level of specialization possible.

MAXIMUM MOVEMENT CONTROL

With the M3 you are the one in control. Independent spindle motors for each needle head enable the M3 to adapt to the height of your product. Whether you operate in the meat, poultry, or fish industry, the Fomaco M3 provides you with the ultimate platform when choosing and building your production network.

Serving the industry for 40 years

INJECTOR-TENDERIZER
THE WORLD’S MOST FLEXIBLE

The M3 series is a series of thoroughly tested, high quality production machines designed to operate in highly demanding and aggressive production environments. The Fomaco M3 is a high-level brine system, designed to operate in highly demanding and aggressive production environments. It is even possible to define the movement range of the needle head for each needle head enable the M3 to adapt to the height of your product.

INTELLIGENT SOFTWARE FOR IMPROVED PRODUCTION MANAGEMENT

To provide a smooth and automated production process the M3 comes with an advanced but easy to use production management program. The automatic supervision of the equipment ensures a smooth and automated production process. The Fomaco M3 is a high-level brine system, designed to operate in highly demanding and aggressive production environments.

RELIABLE - EVEN IN AGGRESSIVE ENVIRONMENTS

The M3 is a high-level brine system, designed to operate in highly demanding and aggressive production environments. It is even possible to define the movement range of the needle head for each needle head enable the M3 to adapt to the height of your product. Whether you operate in the meat, poultry, or fish industry, the Fomaco M3 provides you with the ultimate platform when choosing and building your production network.

OPTIMIZED FLOW FROM FLOW TO PRODUCT

In essence, the M3 is designed to ensure that your injection process is the most efficient, regardless of product type, size, or number of needles. The M3 is a high-level brine system, designed to operate in highly demanding and aggressive production environments. It is even possible to define the movement range of the needle head for each needle head enable the M3 to adapt to the height of your product. Whether you operate in the meat, poultry, or fish industry, the Fomaco M3 provides you with the ultimate platform when choosing and building your production network.

HYGIENE IS OUR NUMBER ONE PRIORITY

For food producers, sanitation is an absolute requirement. To meet this requirement Fomaco has taken extraordinary steps to ensure the highest level of hygiene.

• All pipes connections are exterior to the lower compartment
• All pipes have hygienic 304 stainless steel fittings for easy disassembling and cleaning from the outside of the machine
• There is a fully self-cleaning protein filter - the FM 80 - uniquely design:ed to remove all impurities in the water, preventing the fine needle holes from blocking. This not only ensures an even brine distribution, it also eliminates operator involvement in filter cleaning and maintenance.

CLEANING HAS NEVER BEEN EASIER

An automatic, computerized washing program, a self-cleaning protein filter, and a number of other unique features make cleaning the M3 series both thorough and quick:

• Automatic lubrication
• Automatic monitoring of brine temperature
• Automatic control of min. pump pressure
• Automatic troubleshooting
• Automatic cleaning program

Everything is controlled from both upper or lower control panels. The touch screen mounted on a swing arm for convenient operation at all angles. Lactated retiniad data such as temperature, resistance levels are transmitted from the touch screen to the numeric display, which can be changed. The touch screen is mounted on a swing arm for convenient operation at all angles.

STATE-OF-THE-ART, SELF-CLEANING PROTEIN FILTER

The M3 series is a series of thoroughly tested, high quality production machines designed to operate in highly demanding and aggressive production environments. To meet this requirement Fomaco has taken extraordinary steps to ensure the highest level of hygiene.

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THE M3
THE WORLD’S MOST FLEXIBLE INJECTOR-TENDERIZER

Whether you operate in the meat, poultry, or fish industry, the Fomaco M3 provides you with the ultimate platform when choosing and building your injection-tenderizer. By mixing and matching different components, the M3 allows you to customize the M3 to fit your production perfectly, giving you the highest level of specialization possible.

MAXIMUM MOVEMENT CONTROL

The M3 provides unprecedented freedom of movement. Each needle head can be positioned exactly as needed. From top to bottom, giving you an unequalled control of the injection process. The needle control is designed to prevent contact, ensuring a uniform salt distribution from top to bottom.

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 large front doors can be opened to inspection, allowing quick access to all electrical components and control from inside the machine, ensuring a smooth and uncomplicated production process that can be managed from anywhere.

OPTIMIZED FLOW FROM PUMP TO PRODUCT

The M3 is equipped with a high-pressure centrifugal pump, which ensures that the flow rate of the brine is fully optimized. This results in a uniform salt distribution, regardless of product type, size, or number of needles.

INTELLIGENT SOFTWARE FOR IMPROVED PRODUCTION MANAGEMENT

To provide a smooth and continuous production process, the M3 comes with advanced built-in software. The Inline Weight Controller (IWC) monitors and adapts to the injection process, ensuring that the effect is uniform across all needles. This results in a significant increase in productivity and efficiency.

• Automatic Lubrication
• Automatic monitoring of salt temperature
• Automatic control of min. pump pressure
• Automatic fail-deactivating
• Automatic error program

Everything is controlled from the both user friendly and highly intuitive touch screen mounted on a swing arm for convenient operation at all angles. The M3 is designed for easy inspection and cleaning during operation, ensuring a consistent and high-quality product output.

HYGIENE IS OUR NUMBER ONE PRIORITY

For food producers a sanitary environment is indispensable. To meet this requirement Fomaco has taken extraordinary measures to ensure the highest level of hygiene:

• All pipe connections are exterior to the lower cabinet
• All pipes have hygienic pipe fittings for easy disassembling/inspection
• Positive pressure and filters are all accessible for inspection and cleaning from the outside of the machine

In addition, the centrifugal pump is located in the lower cabinet ensuring the complete system to drain off after the cleaning cycle has ended. The brine tank cooling system enables full temperature control that only does it reduce the brine temperature to an absolute minimum, it also aids in safe brine operation of the M3 injectors.

The M3 comes with a fully self-cleaning protein filter - the FM 80, uniquely designed to remove all impurities in the brine, preventing the fine needle holes from blocking. This not only ensures an even and stable injection process, but also minimizes potential downtime. In addition to providing an unlimited number of preprogrammed production profiles, many routines are fully automated:

• Automatic cleaning program
• Automatic troubleshooting
• Automatic control of min. pump pressure
• Automatic monitoring of brine temperature
• Automatic lubrication

To provide a smooth and uncomplicated production process the M3 comes with advanced built-in software. The Inline Weight Controller (IWC) constantly monitors the injection quantity and corrects the settings in case of irregularities.

STATE-OF-THE-ART, SELF-CLEANING PROTEIN FILTER

The M3 comes with a fully self-cleaning protein filter - the FM 80, uniquely designed to remove all impurities in the brine, preventing the fine needle holes from blocking. This not only ensures an even and stable injection process, but also minimizes potential downtime. In addition to providing an unlimited number of preprogrammed production profiles, many routines are fully automated:

• Automatic cleaning program
• Automatic troubleshooting
• Automatic control of min. pump pressure
• Automatic monitoring of brine temperature
• Automatic lubrication

CLEANING HAS NEVER BEEN EASIER

An automatic, computerized washing program, a self-cleaning protein filter, and a number of other unique features make cleaning the M3 series both thorough and quick:

• Everything is manufactured in stainless steel and food approved material
• All electrical components are fully protected so that special care is not needed when cleaning the machine
• The pump and the entire brine tank can be easily taken apart
• All parts are accessible and hygienic cleaning filters and complexes isolated from the electrical installations
• All pipe connections are exterior to lower cabinet
• All pipes are assembled with hygienic ‘dead’ fittings
• All pipes are easily disassembled for inspection and cleaning

ADDITIONAL FEATURES

• Possible 3-way connection
• Possible SCADA integration
• Large windows in the upper doors allow for inspection during operation

For more information, please visit our website or contact us directly.
## TECHNICAL SPECIFICATIONS

### THE PERFECT FIT
The M3 comes in four different sizes, each with a different number of head configurations available, allowing for total customization. Due to the modular design, identical programs and because the exact same construction principles have been applied to all components and controls, installation and use have never been easier.

<table>
<thead>
<tr>
<th></th>
<th>FGM 48</th>
<th>FGM 64</th>
<th>FGM 88</th>
<th>FGM 112</th>
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<tbody>
<tr>
<td><strong>Needle head</strong></td>
<td>1-90 Strokes per min.</td>
<td>1-90 Strokes per min.</td>
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<td>1-90 Strokes per min.</td>
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<tr>
<td><strong>Transport system</strong></td>
<td>Conveyor belt - stainless steel or plastic (PEHD, Intralox)</td>
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<tr>
<td><strong>Transport system (width)</strong></td>
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<td>750 mm</td>
<td>950 mm</td>
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<tr>
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