Introducing the M3 series of New Generation Injectors

- Individual stripper feet, which follow the contours of the product - Adjustable pneumatic stripping pressure for all products
- Ultimate needle flexibility - Choice of needles depending on product. Single, double or quadro needles easily removed for cleaning - no tools required
- Brine transport system - no hoses or fittings in lower cabinet
- Informative operator friendly programmable colour touch screen with temperature indicator
- Integrated self-cleaning filter - effectively preventing blocked needles

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Centrifugal pump and integrated self-cleaning protein filter. Ensures an even pick-up over the course of a full production day by eliminating blocked needles.

All stainless steel piping in the machine. All fittings/connections placed outside of the lower cabinet. Dairy fittings so that all can be disassembled for cleaning/inspection purposes.

Flexibility: Brine filtration unit with rotary filter. The rotary and drive unit can easily be turned 180 degrees so that the filter fits on either side of the injector.

Double sealed doors to prevent ingress of moisture/brine/cleaning water.

Intralox conveyors can be taken out of the machine from either end. Conveyor frame has a quick-release system for easy, hygienic cleaning.

Drive unit for Intralox conveyor belt type injectors.

Pneumatic cylinders easily accessible from the top of the needle head for maintenance, repair or replacement.

As an option the machines can be delivered with automatic lubrication. If empty the programmable touch screen will remind you.

Finger curtains are easily removed for cleaning without the use of tools.

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Single Headed Injectors available

For red meat & poultry:

FGM 48SC M3 or FGM 48SW M3
FGM 64SC M3 or FGM 64SW M3
FGM 88SC M3 or FGM 88SW M3
FGM 112SC M3

For fish:

FGM 48FSC M3 or FGM 48FSW M3
FGM 64FSC M3 or FGM 64FSW M3
FGM 88FSC M3 or FGM 88FSW M3
FGM 112FSC M3

Double Headed Injectors/Tenderisers available

For red meat & poultry:

FGM 48DC M3 or FGM 48DW M3
FGM 64DC M3 or FGM 64DW M3
FGM 88DC M3 or FGM 88DW M3
FGM 112DC M3

For fish (no tenderising):

FGM 48FDC M3 or FGM 48FDW M3
FGM 64FDC M3 or FGM 64FDW M3
FGM 88FDC M3 or FGM 88FDW M3
FGM 112FDC M3

Tripple Headed Injectors/Tenderisers available

For red meat & poultry:

FGM 88TC M3 or FGM 88TW M3
FGM 112TC M3

For fish (no tenderising):

FGM 88FTC M3 or FGM 88FTW M3
FGM 112FTC M3

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**Specifications**

<table>
<thead>
<tr>
<th></th>
<th>FGM 48S/D</th>
<th>FGM 64S/D</th>
<th>FGM 88S/D/T</th>
<th>FGM 112S/D/T</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Drive unit for needle bridge</strong></td>
<td>2,2 kW / 2 x 2,2 kW</td>
<td>4,0 kW / 2 x 4,0 kW</td>
<td>4,0 kW / 2 x 4,0 kW / 3 x 4,0 kW</td>
<td>4,0 kW / 2 x 4,0 kW / 3 x 4,0 kW</td>
</tr>
<tr>
<td><strong>Drive unit for transport system</strong></td>
<td>-for walking beam: 0,75 kW / 0,75 kW 1,7 kW / 1,7 kW</td>
<td>-for Intralox conveyors: 0,75 kW / 0,75 kW 1,7 kW / 1,7 kW</td>
<td>0,75 kW / 0,75 kW / 2,2 kW 1,7 kW / 1,7 kW / 2,2 kW</td>
<td>0,75 kW / 0,75 kW / 2,2 kW 1,7 kW / 1,7 kW / 2,2 kW</td>
</tr>
<tr>
<td><strong>Pump motor</strong></td>
<td>5,5 kW / 7,5 kW</td>
<td>7,5 kW / 7,5 kW</td>
<td>7,5 kW / 7,5 kW / 2 x 7,5 kW</td>
<td>7,5 kW / 7,5 kW / 2 x 7,5 kW</td>
</tr>
<tr>
<td><strong>Pump</strong></td>
<td>Centrifugal APV</td>
<td>Centrifugal APV</td>
<td>Centrifugal APV</td>
<td>Centrifugal APV</td>
</tr>
<tr>
<td><strong>Pump capacity</strong></td>
<td>0,5 bar up to 200 l/min 6 bar up to 650 l/min</td>
<td>0,5 bar up to 200 l/min 6 bar up to 650 l/min</td>
<td>0,5 bar up to 200 l/min 6 bar up to 650 l/min</td>
<td>0,5 bar up to 200 l/min 6 bar up to 650 l/min</td>
</tr>
<tr>
<td><strong>Pre-filtration system</strong></td>
<td>FM 80 self-cleaning filter</td>
<td>FM 80 self-cleaning filter</td>
<td>FM 80 self-cleaning filter</td>
<td>FM 80 self-cleaning filter</td>
</tr>
<tr>
<td><strong>Air consumption (MAX)</strong></td>
<td>550 / 1050 l/min</td>
<td>700 / 1300 l/min</td>
<td>900 / 1700 / 2500 l/min</td>
<td>1100 / 2100 / 3100 l/min</td>
</tr>
<tr>
<td><strong>Number of needles</strong></td>
<td>48 single, double or quadro / 2 x 48 single, double or quadro</td>
<td>64 single, double or quadro / 2 x 64 single, double or quadro</td>
<td>88 single, double or quadro / 2 x 88 single, double or quadro / 3 x 88 single, double or quadro</td>
<td>112 single, double or quadro / 2 x 112 single, double or quadro / 3 x 112 single, double or quadro</td>
</tr>
<tr>
<td><strong>Needle bridge stroke/min.</strong></td>
<td>20-70 / 20-70</td>
<td>20-70 / 20-70</td>
<td>20-70 / 20-70 / 20-60</td>
<td>20-70 / 20-60 / 20-60</td>
</tr>
<tr>
<td><strong>Knife bridge stroke/min.</strong></td>
<td>20-60</td>
<td>20-60</td>
<td>20-60</td>
<td>20-60</td>
</tr>
<tr>
<td><strong>Transport system</strong></td>
<td>Intralox conveyor or walking beam</td>
<td>Intralox conveyor or walking beam</td>
<td>Intralox conveyor or walking beam</td>
<td>Intralox conveyor</td>
</tr>
<tr>
<td><strong>Transport system width</strong></td>
<td>420 mm</td>
<td>550 mm</td>
<td>750 mm</td>
<td>950 mm</td>
</tr>
<tr>
<td><strong>Product movement</strong></td>
<td>60, 45 or 30 mm per stroke of needle head</td>
<td>60, 45 or 30 mm per stroke of needle head</td>
<td>60, 45 or 30 mm per stroke of needle head</td>
<td>60, 45 or 30 mm per stroke of needle head</td>
</tr>
<tr>
<td><strong>Max. stroke height</strong></td>
<td>230 mm</td>
<td>230 mm</td>
<td>230 mm</td>
<td>230 mm</td>
</tr>
<tr>
<td><strong>Max. product height</strong></td>
<td>200 mm</td>
<td>200 mm</td>
<td>200 mm</td>
<td>200 mm</td>
</tr>
<tr>
<td><strong>Capacity</strong></td>
<td>Up to 7 ton/hr. depending on product &amp; injection level</td>
<td>Up to 10 ton/hr. depending on product &amp; injection level</td>
<td>Up to 12 ton/hr. depending on product &amp; injection level</td>
<td>Up to 15 ton/hr. depending on product &amp; injection level</td>
</tr>
<tr>
<td><strong>Weight</strong></td>
<td>980 kg / 1370 kg</td>
<td>1070 kg / 1470 kg</td>
<td>1240 kg / 1675 kg / 2350 kg</td>
<td>1650 kg / 2100 kg / 2850 kg</td>
</tr>
</tbody>
</table>

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**Design and specifications subject to change without notice.**

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**fomaco**

Food Machinery Company A/S

Sandvadsvej 9

DK-4600 Kjøge · Denmark

Phone: +45 56 63 20 00
Fax: +45 56 63 20 30

www.fomaco.com
E-mail: sales@fomaco.com