

THE WORLD'S MOST FLEXIBLE INJECTOR-TENDERIZER

M3 INJECTORS / CONSISTENCY / ACCURACY / DELIVERED!



POULTRY, FISH & RED MEAT

fomaco
CURING AND MARINATING SYSTEMS

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 injector-tenderizer. 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.



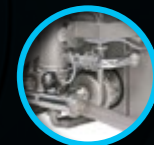
MAXIMUM MOVEMENT CONTROL

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. It is even possible to define the movement range of the needle head from top to bottom, giving you an unprecedented control of the salt and marinade distribution. The linear acceleration during injection ensures 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 '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

To provide a smooth and uncomplicated production process the M3 comes with advanced, built-in software. Remote Device Manager (RDM) allows for troubleshooting and updating of the machine directly from the Fomaco facility in Denmark. This both saves 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 min. pump pressure
- Automatic troubleshooting
- Automatic cleaning 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.

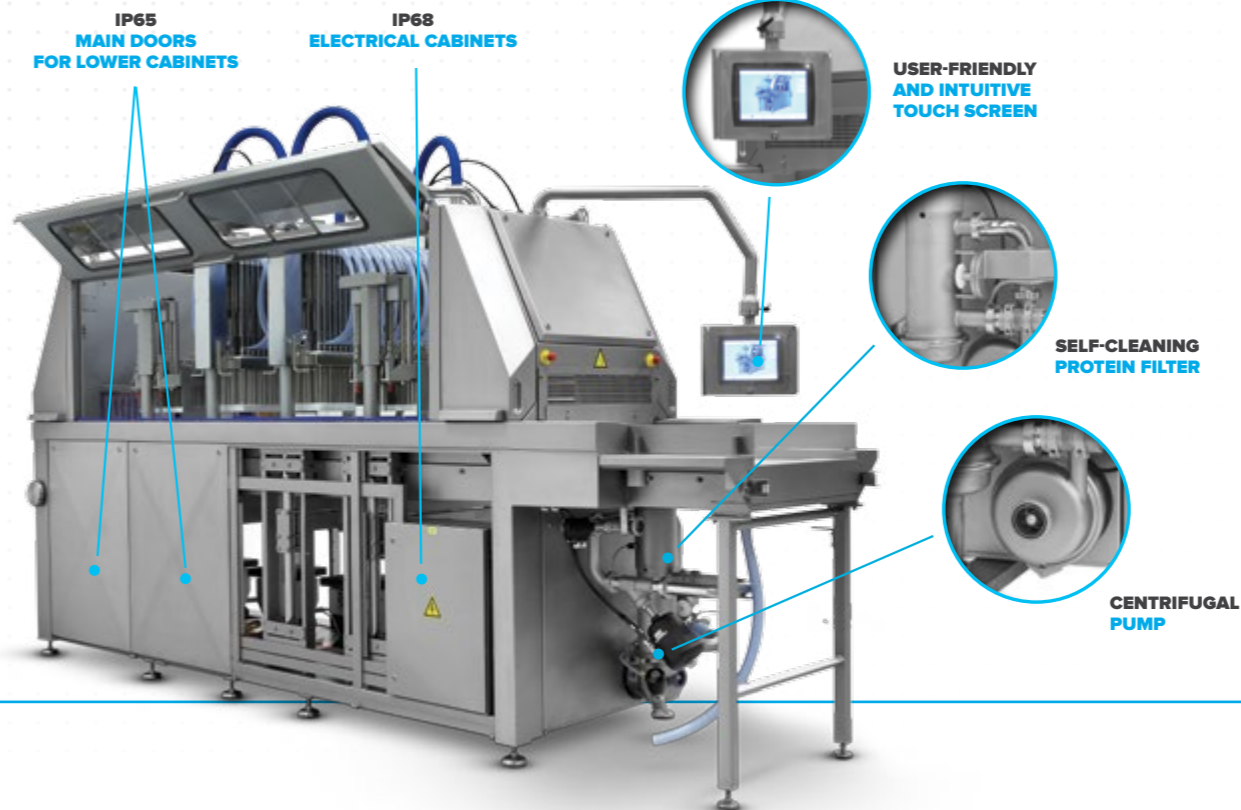
Last but not least data such as temperature and brine levels are transmitted from filters and brine mixers/storage tanks, while the Inline Weight Controller (IWC) constantly monitors the injection quantity and corrects the settings in case of irregularities.

HYGIENE IS OUR NUMBER ONE PRIORITY

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

- All pipe connections are exterior to the lower compartment
- All pipes have hygienic dairy fittings for easy disassembling/inspection
- Pump housings and filters are all accessible for inspection and cleaning from the outside of the machine

In addition, the centrifugal pump is the lowest point in the brine system allowing for the complete system to drain off after the cleaning cycle has ended. The brine tank cooling system enables full temperature control. Not only does it reduce the brine germ count to an absolute minimum, it also aids in safe daily operation of the M3 injectors.



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 brine distribution, it also eliminates operator involvement in filter cleaning and maintenance.



CLEANING HAS NEVER BEEN EASIER

An automatic, computerized washing program, a self-draining mechanism, 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 plastic materials
- All electrical components are fully protected so that special care is not needed when cleaning the machine
- The pump and the entire brine system can easily be taken apart
- All joints are mounted with hygienic fittings and completely isolated from the electrical installations
- All pipe connections are exterior to lower cabinet
- All pipes are assembled with hygienic dairy fittings
- All pipes are easily disassembled for inspection and cleaning

ADDITIONAL FEATURES

- Possible Trafo installation
- Possible SCADA integration
- Large windows in the upper doors allow for inspection during operation

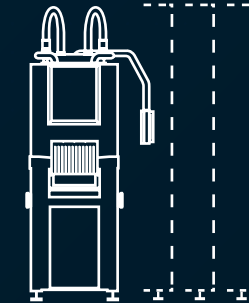


TECHNICAL SPECIFICATIONS

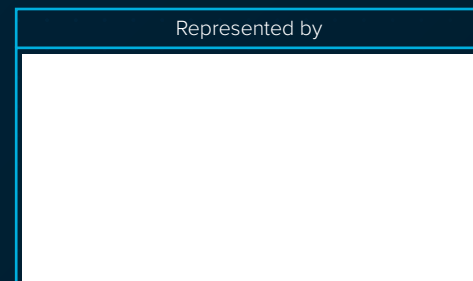
THE PERFECT FIT

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.

	FGM 48	FGM 64	FGM 88	FGM 112
Needle head	1-90 Strokes per min.	1-90 Strokes per min.	1-90 Strokes per min.	1-90 Strokes per min.
Transport system	Conveyor belt - stainless steel or plastic (PEHD, Intralox)	Conveyor belt - stainless steel or plastic (PEHD, Intralox)	Conveyor belt - stainless steel or plastic (PEHD, Intralox)	Conveyor belt - stainless steel or plastic (PEHD, Intralox)
Transport system (width)	420 mm	550 mm	750 mm	950 mm



FGM 48 880 mm
 FGM 64 1010 mm
 FGM 88 1210 mm
 FGM 112 1410 mm



	SINGLE HEAD	DOUBLE HEAD	TRIPLE HEAD	QUADRO HEAD
FGM 48	980 kg	1370 kg		
FGM 64	1070 kg	1470 kg	1870 kg	
FGM 88	1240 kg	1675 kg	2350 kg	2785 kg
FGM 112	1650 kg	2100 kg	2850 kg	3300 kg

