



MEAT PROCESSING

# Suhner Brine Injectors



WS10 Model Pictured





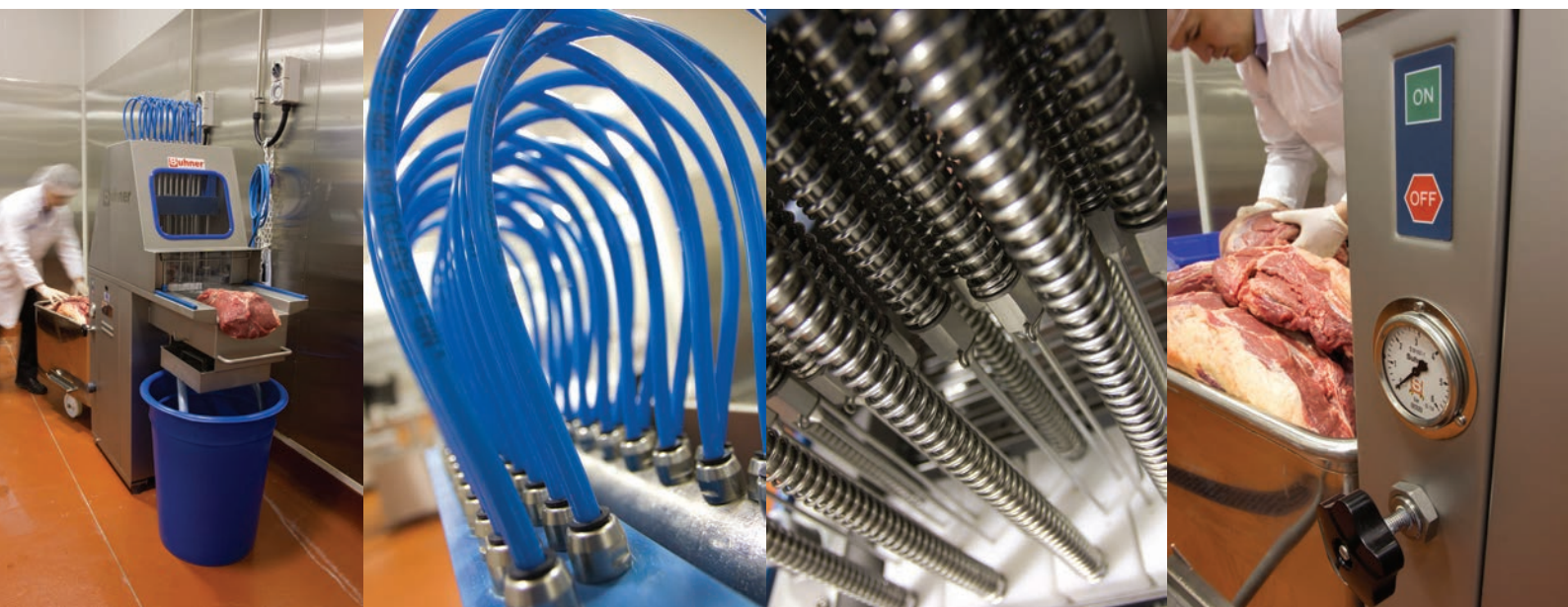
## Standard Technical Specifications

Model	WS10 - 10 Needle	WS20 - 20 Needle
Conveyor Width	300mm	
Conveyor Speed	Variable 1m/min or 500mm/min	
Dimensions (L x W x H)	1540 x 560 x 1720-1920mm	
Free Passage Height	170mm	
Power Supply	415V / 10A	
Range of Brine Pressure	0-4.5bar	

The Suhner WS10 & WS20 Needle Brine Injectors are an ideal investment for any small to medium butcher, chicken processor or bacon producer to improve product consistency, quality, colour, flavour, and yield while also reducing labour costs and brine usage.

Suhner Brine Injectors are robust, high performance machines, ideal for small to medium size brine injecting applications.

They can be used for a range of meat & poultry processing with bone-in or boneless products.



Modifications made to the machine at time of purchase may change the technical specifications.