

Fish- Marination

BRIMAX
Brine preparation

IMAX
Injection technology



BRIMAX

A complete brine preparation system

BRIMAX can be defined as a brine preparation system with controlled process flow. Brine preparation is more than adding ingredients – the complete process is electronically guided and monitored. Customised recipes, effective cooling and the (constant) suction of ingredients guarantee:

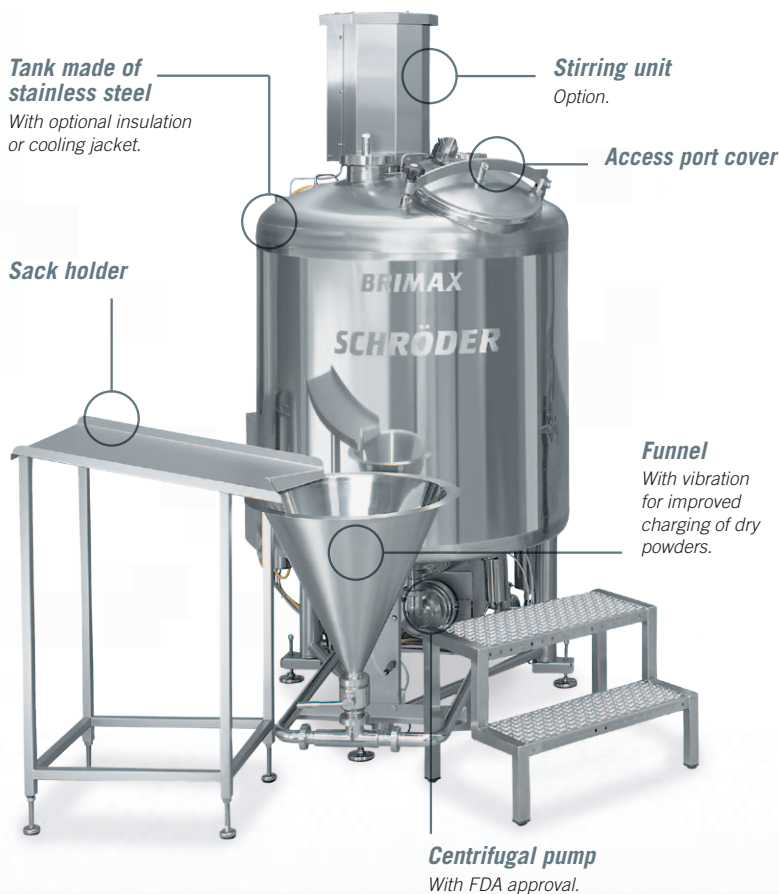
- reliable production of brine
- efficient addition of ingredients
- a homogenous mixing process

The BRIMAX system offers an extensive variety of variants and options for optimal adaption to different requirements.



Complete brine preparation unit BRIMAX 1000

Consisting of a brine mixer and storage tank, touch panel control unit and plate heat exchanger.



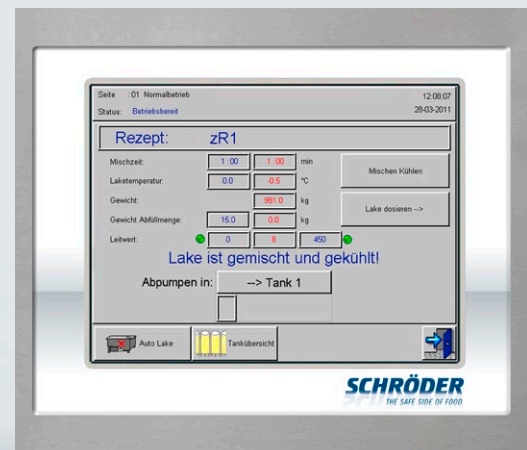
Technical data

Tank capacity	1000 Litre
Hopper capacity	50 Litre
Centrifugal pump	45 m ³ /h, 2,2 bar
Machine length	approx. 2850 mm
Machine width	approx. 2010 mm
Machine height	approx. 2070 mm

Subject to design modification / data depending on the chosen configuration.

Touch Panel control STP 104

Automatic brine preparation with operator guidance and recipe management.



IMAX F Injectors

The specialists

All modules of the **IMAX F** series are adjusted to the specific requirements of fish processing. Sturdy 2 mm needles, a low stroke height, high capacities, effective filtration in modular design. The injector can easily be integrated in the fish industry as a module after the filleting line.

SCHRÖDER technology in detail

- Transport of the injected product by conveyor belt
- Transport process is synchronized with the injection process to guarantee a constant production flow
- The product passage height can be set at four different levels
- Transport mode without injection as standard
- Advance to be set at three set points, depending on the required stitch pattern and the number of brine needles
- The optimal composition of the brine needles (stitch pattern) is the key to an even brine distribution in the product

Touch panel control STP 104

Easy operation,
ergonomically
arranged.

Needle manifold

Needle configuration adaptable
to product requirements.

Rotary filter

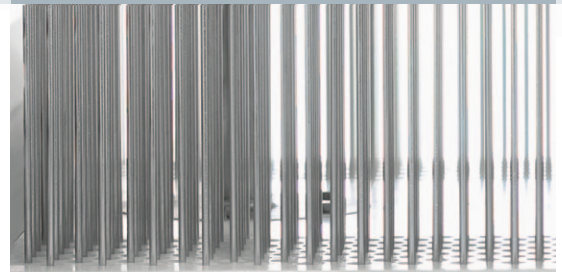
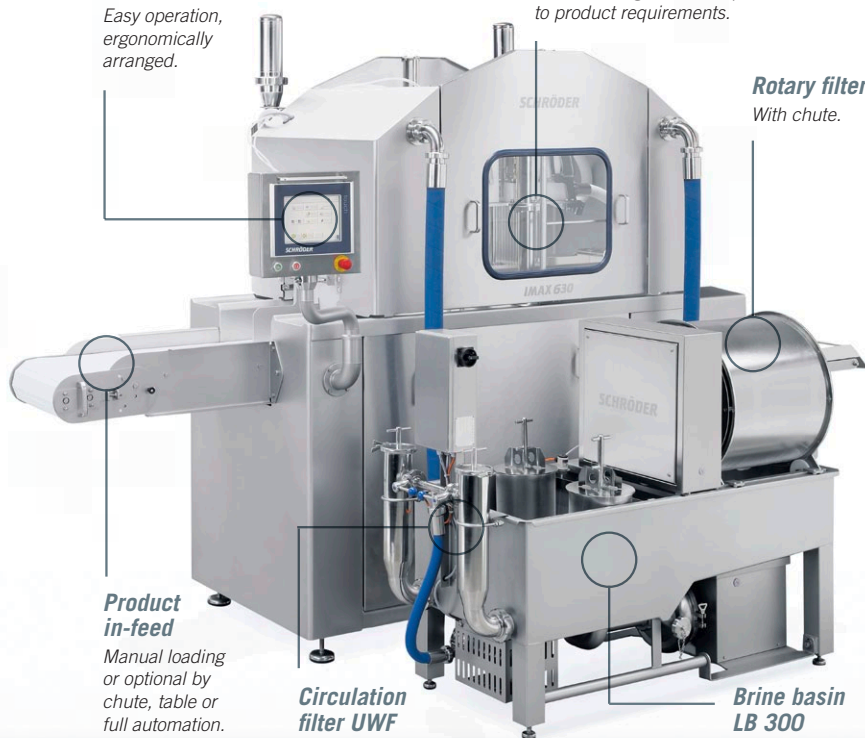
With chute.

Product in-feed

Manual loading
or optional by
chute, table or
full automation.

Circulation filter UWF

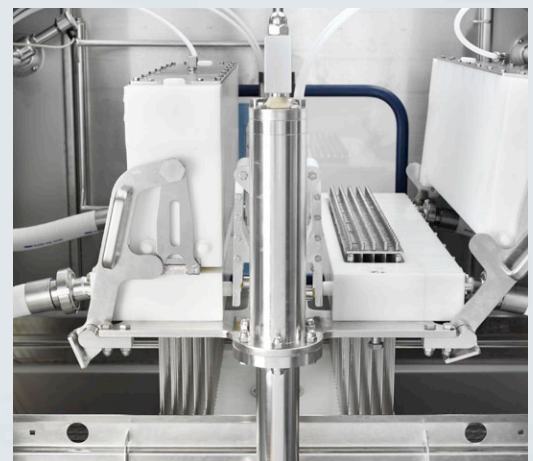
Brine basin LB 300



Technical data

Model	IMAX 430 F	IMAX 630 F	IMAX 930 F
Capacity max.	3,060 kg/h	4,515 kg/h	6,706 kg/h
Machine length	3,250 mm	3,250 mm	3,300 mm
Machine width	1,010 mm	1,280 mm	1,500 mm
Machine height	2,400 mm		
Charging height	1,280 mm		
Speed (cycles per min)	15 – 45		
Advance	200/100/50 mm		

Subject to design modification/data depending on the chosen configuration.



Needle manifold

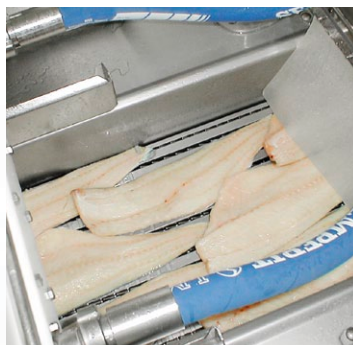
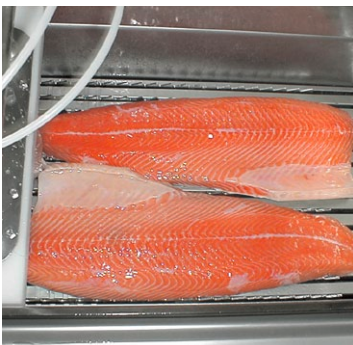
Pneumatic single needle retraction,
easily accessible, simple cleaning.

Application examples

Discover new profit potential for your fish products

Our injectors and peripheral devices are successfully used all over the world. Their versatility and capacity make them an indispensable tool in fish processing. You have the application and we have the experience for profitable implementation. We increase the quality of your products and production.

This is exemplified by a few pictures from production – before, during and after injection of Marlin, Salmon and Bacalao.



A dozen good reasons for marinating fish

1. Evenness of salt distribution and content
2. Shorter processing times
3. Less brine, less waste water
4. Enhancement of individual aromas, flavor enhancement
5. Increased tenderness consistency and quality of taste
6. Improved water retention, less loss when cooking
7. Longer shelf life
8. Improved boiling and roasting characteristic
9. Enrichment of nutritional components
10. Compensation of seasonal availability
11. Less thawing loss
12. Optimized process cycles

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