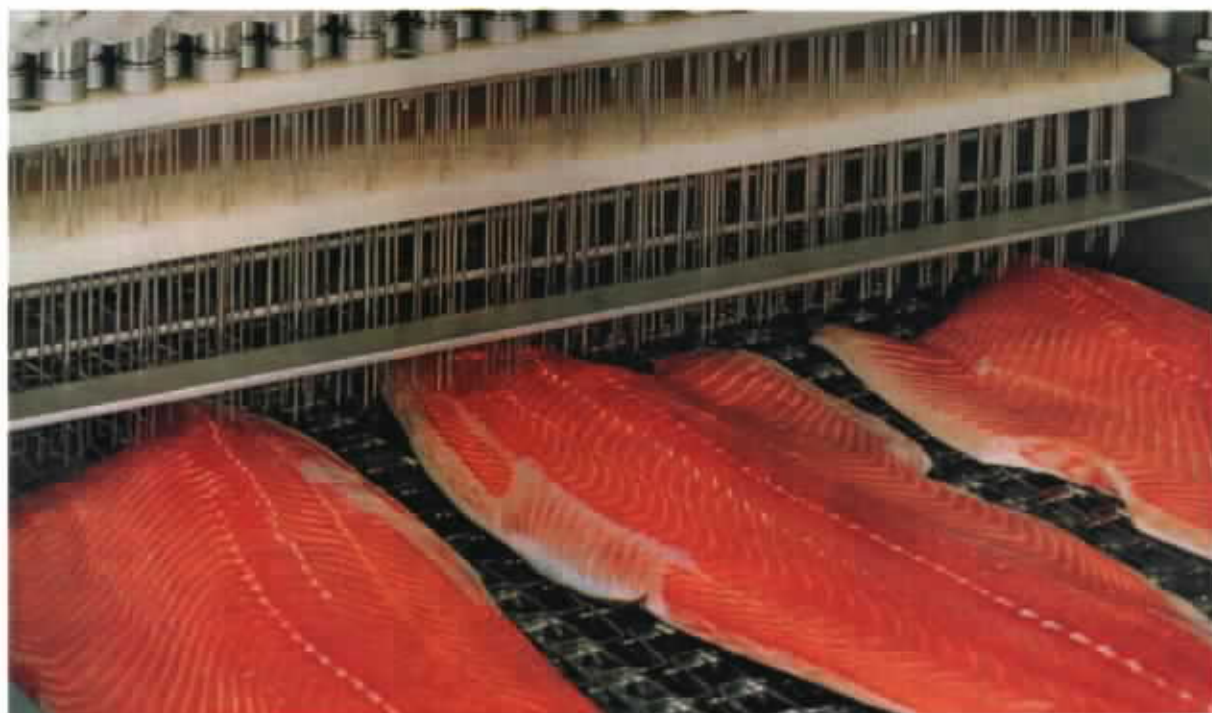


# *The fomaco fish injector programme for curing, phosphating and marinating all kind of fish*

Far superior to traditional curing methods:

- **Accurate salt distribution through entire fish**
- **No undercure at skin**
- **No overcured tails**
- **Continuous operation**
- **Considerably less handling**
- **Higher yield at your control**

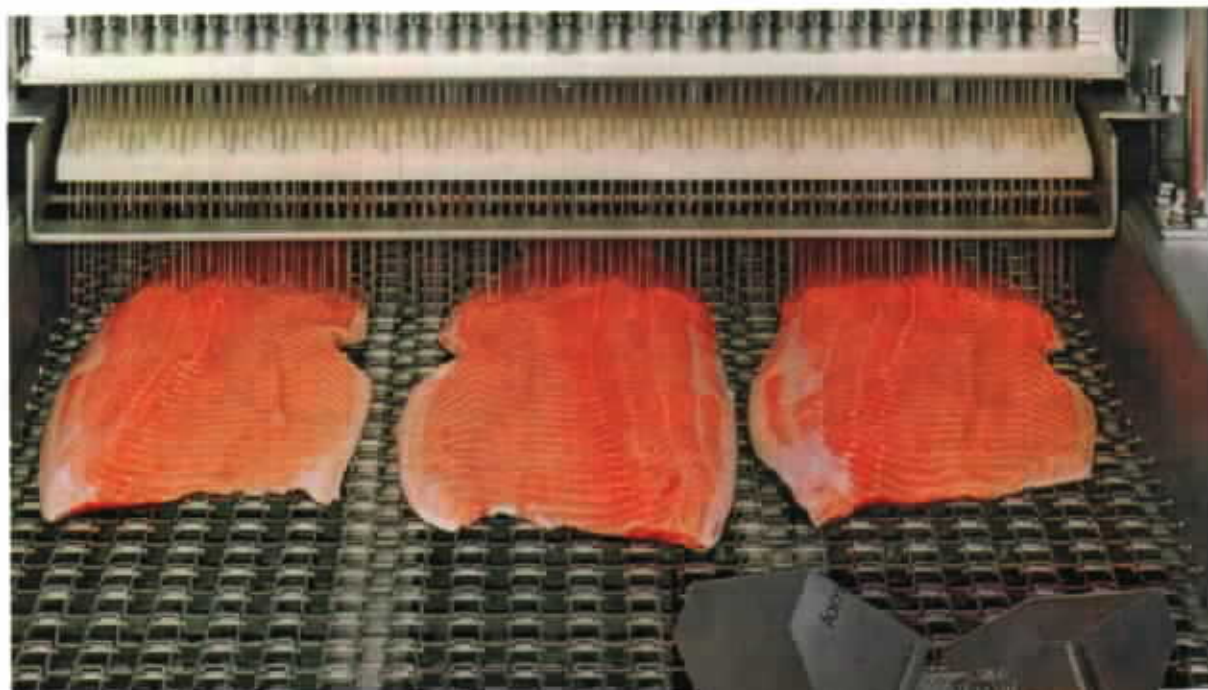
For phosphating you achieve a more uniform distribution and a better quality by using less phosphate



The muscle structure of fish is very fragile. Therefore it is essential when processing to avoid any physical pressure on the product. **fomaco** is the only supplier of a specially designed injector for all kind of fish and operates with a low pressure and a very close needle pattern.

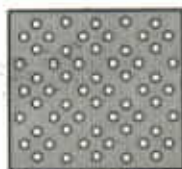
Accuracy and reliability are the keywords for **fomaco**

**fomaco**



Full control of start and stop of injection.  
Conveyor belt stops completely while needles are in product.

Ultra close needle pattern



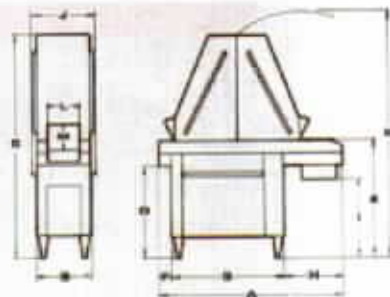
Quadro needles



Easy access to needle bridge and motor/pump compartment

<b>Corresponding Filter Units:</b>	<i>fomaco</i> protein filter model FM 80
	<i>fomaco</i> filtration unit model PFS 200R
	<i>fomaco</i> filtration unit model PFS 200

Model	A	B	C	D	E	F	G	H	I	J	K	L	M
FGM 16/64	130	51	155	80	82	15	100	15	70	60	190	28	7
FGM 40/160	210	65	190	92	82	15	127	68	108	73	210	35	7
FGM 64/256	230	84	190	97	87	10	150	83	110	95	215	57	7
FGM 80/320	230	96	190	97	87	10	150	70	110	108	215	70	7



CE Design and specifications subject to change without notice.

**fomaco**

Food Machinery Company A/S  
Sandvædsvej 9  
DK-4600 Køge • Denmark  
Phone: +45 56 63 20 00  
Fax: +45 56 63 20 30  
Web: [www.fomaco.com](http://www.fomaco.com)  
E-mail: [sales@fomaco.com](mailto:sales@fomaco.com)

Represented by: