



High-Speed Mechanical Meat Brine Injector (Model: ZS-83)

The ZS-83 Brine Injector provides uniform, high-speed delivery of saline and pickling agents directly into bone-in or boneless meat slices. This mechanical process radically shortens your pickling periods while maintaining highly precise weight control across pork, beef, fish, or poultry products.

Key Performance Advantages

Multi-Point Needle Manifold Entry: Engineered for rapid, effective, and perfectly exact brine distribution throughout the product structure.

Fully Adjustable Processing: Both injection pressure and stepping stroke speed can be configured on the fly to perfectly match unique meat densities and specific marinade recipes.

Advanced Sanitary Design: Built with an exclusive external brine path and pump layout, giving maintenance teams complete system access within minutes for fast, seamless sanitation cycles and total food safety peace of mind.

Flexible Operational Adaptability: Custom configurations and technical adjustments can be engineered to match your facility's precise requirements.

ZS-83 Technical Specifications

1. **Number of Needles:** 83
2. **Total Power:** 4 kW
3. **Injection Speed:** 10 to 56 strokes/min
4. **Stepping Distance:** 15 to 60 mm
5. **First-Time Injection Rate :** $\geq 140\%$
6. **Second-Time Injection Rate:** $\geq 180\%$
7. **Machine Net Weight:** 500 kg