



# EXCELLENCE IN PROCESSING •



# INJECTORS

FOR INJECTING MEAT, POULTRY, FISH AND CHEESE



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## MORE INFORMATION?

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on our website.

# INJECTORS

## FOR INJECTING MEAT, POULTRY, FISH AND CHEESE

You always get the best out of your products – better still, you inject them! With our injectors you have the perfect tool to refine your products with spices and additives. Add increased shelf life and taste to your products by working with sophisticated, durable technology that meets the highest standards.

### YOUR BENEFITS

- ⊕ Taste enhancement through injected flavours
- ⊕ Improved colour tones and shelf life by utilising injected salts
- ⊕ Uniform reddening and longer shelf life
- ⊕ Improved product consistency
- ⊕ Higher yield when slicing
- ⊕ Juicier consistency and better tasting end product



#### PP2-PP3

The handy all-purpose injector

» from **p. 14**



#### PI 265-345

The automated solution for small and medium-sized businesses

» from **p. 16**



#### PI 365-900

The answer to your industrial needs

» from **p. 18**

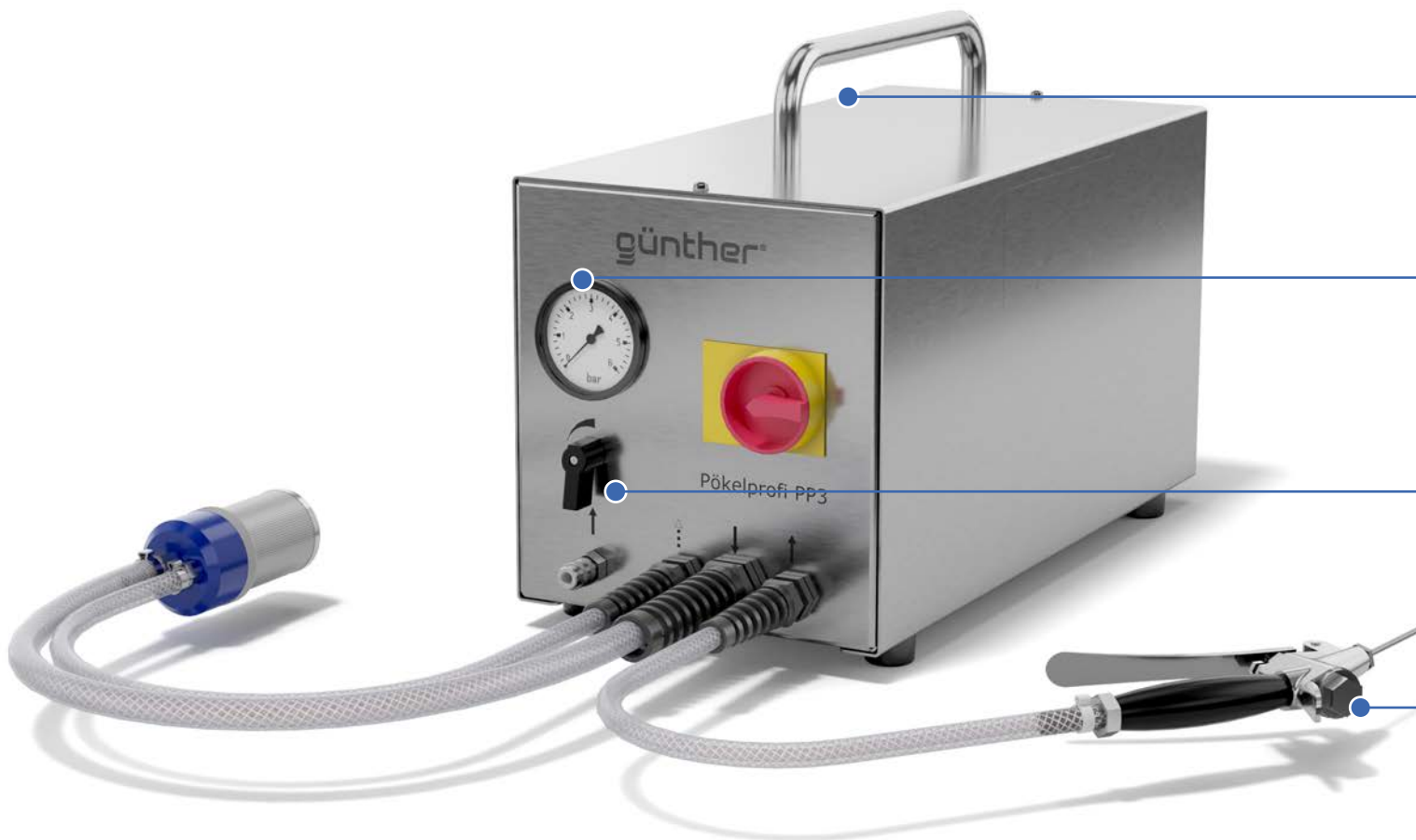


#### PI 365-605 DOUBLE HEAD

The precise high-performance injector

» from **p. 20**

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# PP2 – PP3

## THE HANDY ALL-PURPOSE INJECTOR

The small all-purpose injector for lower production volumes, also ideally suited for test productions and special applications.

### EASY-CARE DESIGN

- Easy to clean stainless steel frame

### INCREASED PRODUCTION RELIABILITY

- Self-priming pump with exact pressure indication by manometer

### EASY OPERATION

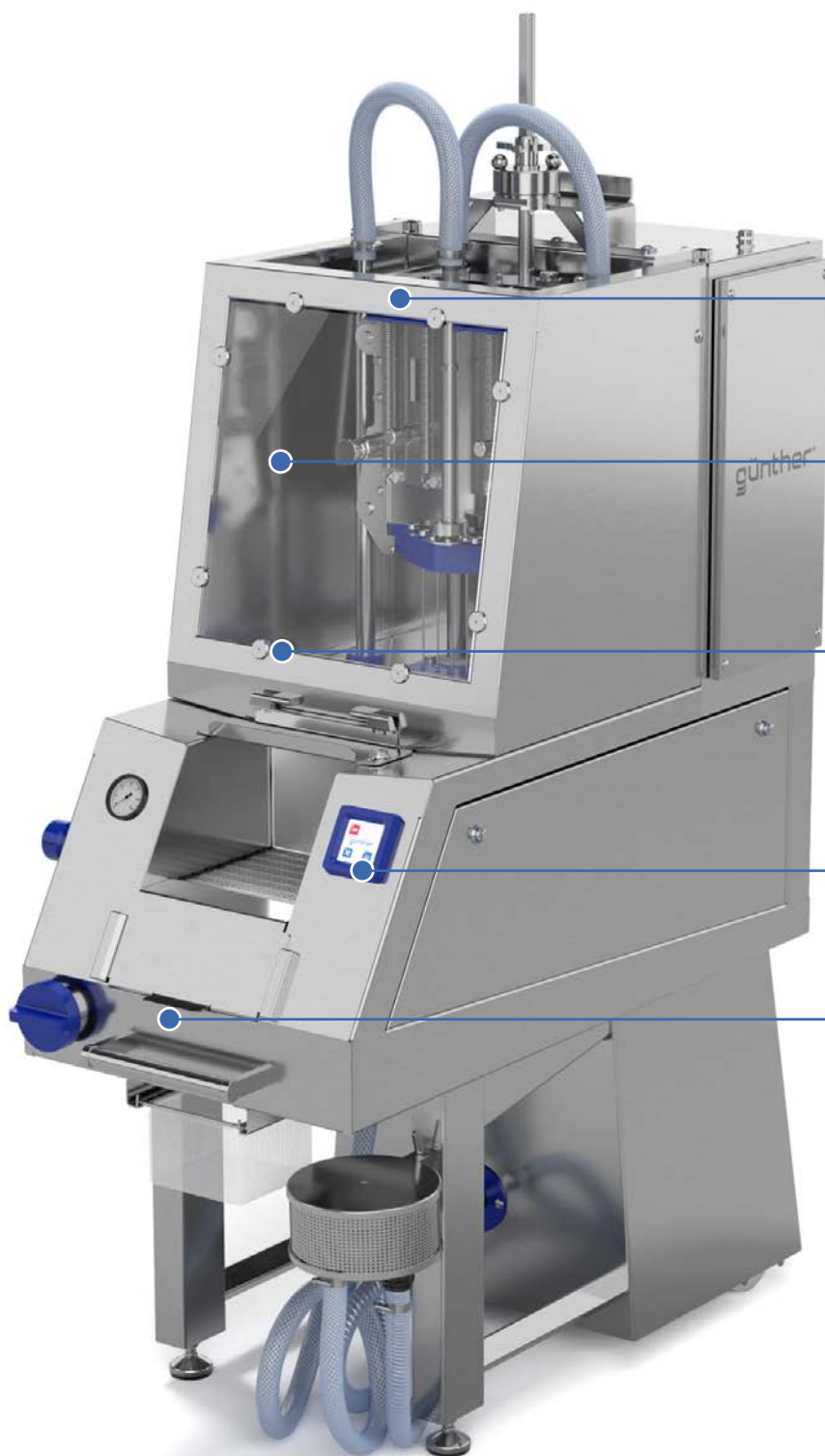
- Easy to handle through manual pressure regulation

### EFFICIENT ADDITIONAL EQUIPMENT

- Optimised working using 3 or 6 needle robe (optional) and handhold connection

	PP2	PP3
<b>Number of needles</b>	1	1
<b>Dimensions in mm (length/width/height)</b>	500/210/270	670/230/330
<b>Connection values (standardised)</b>	0.18 kW, 1.9 A, 230 V, 1 PH/N/PE	0.5 kW, 1.5 A, 400 V, 3 PH/PE

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# PI 265 – 345

## THE AUTOMATED SOLUTION FOR SMALL AND MEDIUM-SIZED BUSINESSES

Our automatic trade injectors have been designed based on industrial machines, for the requirements of artisan and medium-sized businesses.

### INCREASED MACHINE SERVICE LIFE

- Separate dry and wet areas

### EASY AND THOROUGH CLEANING

- Mechanical quick-change needle system with controlled precision injection

### ABRASION-FREE AND SAFE PROCESSING

- Food-certified high-hygiene belt
- No heat input into the cooled brine due to separation of heat-radiating parts from brine-conveying components

### INTUITIVE PROGRAM CONTROL

- Simple setting of machine parameters

### BEST BRINE FILTRATION

- Use of suction filter, pre-filter and return flow filter

	PI 265-17	PI 280-21	PI 345-26	PI-H 345-52
<b>Belt width in mm</b>	265	280	345	345
<b>Needle designs</b>	17	21	26	52
<b>Capacity in kg/h</b>	1765**	1865*	2298*	4595*
<b>Throughput in mm</b>	180	210	210	210
<b>Cycling in 1/minute</b>	60	60	60	60
<b>Dimensions in mm (length/width/height)</b>	1420/950/2030	1420/1050/2260	1760/1200/2320	1760/1200/2320
<b>Connection values (standardised)</b>	1.9 kW, 16 A, 400 V, 3 PH/N/PE	2.2 kW, 16 A, 400 V, 3 PH/N/PE	2.2 kW, 16 A, 400 V, 3 PH/N/PE	5.5 kW, 16 A, 400 V, 3 PH/N/PE

\*for 210 mm throughput

\*\*for 180 mm throughput

\*\*\*for 120/150 mm throughput



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# PI 365–900

## THE ANSWER TO YOUR INDUSTRIAL NEEDS

Our PI 365 to 900 automatic industrial injectors have been perfectly designed for industrial requirements.

### BETTER POWER TRANSMISSION AND MORE PRECISE INJECTION

- Drive above the machine

### MAXIMUM PROTECTION OF SENSITIVE COMPONENTS

- Encapsulated construction: box-in-box system

### FAST CLEANING AND PRODUCT CHANGE

- Pneumatic needle bridge quick-change system

### CLEANING DURING OPERATION

- Pre-filter parallel system for longer production times – especially suited to high-abrasion products

### OPTIMAL SETTING OF THE PRODUCT RANGE

- MC2R touch panel control

### DRUM BRINE FILTER

- With pre-filter and return flow filter
- Optionally also available as a belt filter system

	PI 365-54/75/105	PI H-F 365-210	PI 480-81/124/184	PI 605-102/156/236	PI 605-258	PI 605-354	PI-H-F 605-649	PI-H 900-372-2/630-2
<b>Belt width in mm</b>	365	365	480	605	605	605	605	2 x 435
<b>Needle designs</b>	54/75/105	210	81/124/184	102/156/236	258	354	649	372-2/630-2
<b>Capacity in kg/h</b>	4052*	4862**	6480*	8168*	19602*	7351*	11979***	16208**
<b>Throughput in mm</b>	220	140	220	220	220	220	55	140
<b>Cycling in 1/minute</b>	50	50	50	50	50	50	50	50
<b>Dimensions in mm (length/width/height)</b>	1800/ 1000/ 2500	1800/ 1000/ 2500	2330/ 1270/ 2740	2610/ 1400/ 2750	2610/ 1400/ 2750	2610/ 1400/ 2750	2610/ 1400/ 2660	3250/ 1910/ 3000
<b>Connection values (standardised)</b>	6.5 kW, 16 A, 400 V, 3 PH/N/PE	16 kW 32 A, 400 V, 3 PH/N/PE	16 kW 32 A, 400 V, 3 PH/N/PE	16 kW 32 A, 400 V, 3 PH/N/PE	23 kW 63 A, 400 V, 3 PH/N/PE	23 kW 63 A, 400 V, 3 PH/N/PE	23 kW 63 A, 400 V, 3 PH/N/PE	27 kW 63 A, 400 V, 3 PH/N/PE
<b>Compressed air</b>	6–8 bar	6–8 bar	6–8 bar	6–8 bar	6–8 bar	6–8 bar	6–8 bar	6–8 bar

\*for 220 mm throughput

\*\*for 140 mm throughput

\*\*\*for 55 mm throughput

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# PI 365 – 605 DOUBLE HEAD

## THE PRECISE HIGH-PERFORMANCE INJECTOR

The fully automatic Günther double head injectors with advanced servo technology. Two independently driven needle heads for maximum performance.

### REDUCTION OF UNUSED BRINE

- Separate needle head drives for individual product height adjustment

### FLEXIBLE APPLICATION

- Günther double head system, optionally as a needle bridge and steaker bridge with a pneumatic needle bridge quick-change system

### HIGH INJECTION RATES

- Separate feeding of the needle heads

### HIGH PRECISION PRODUCTION PERFORMANCE

- Fast processing of high production volumes

	PI 365	PI 480	PI 605
<b>Belt width in mm</b>	365	480	605
<b>Needle designs</b>	54/75/105	81/124/184	102/156/236
<b>Capacity in kg/h</b>	3241*	5184*	6533*
<b>Throughput in mm</b>	220	220	220
<b>Cycling in 1/minute</b>	50	50	50
<b>Dimensions in mm (length/width/height)</b>	3190/1315/2480	3400/1580/2275	3450/1365/2600
<b>Connection values (standardised)</b>	6.5 kW, 16 A, 400 V, 3 PH/N/PE	16 kW, 32 A, 400 V, 3 PH/N/PE	16 kW, 32 A, 400 V, 3 PH/N/PE
<b>Compressed air</b>	6 bar, 200 l/min	6 bar, 300 l/min	6 bar, 300 l/min

\*for 220 mm throughput

# INJECTOR ACCESSORIES

## FILTER SYSTEMS

Günther Maschinenbau filter systems ensure safe production and longer shelf life of the brine. Solid constituents such as leftover meat or sediment are filtered out to prevent the needles from blocking and ensure smooth production. The production process and product decide which filter variant is used: either the Günther drum filter or belt filter.

### YOUR BENEFITS

- ⊕ Uninterrupted production times
- ⊕ No brine waste
- ⊕ Avoidance of poor injection due to blocked needles
- ⊕ High production reliability through quick cleaning
- ⊕ Reproducible production results

### GRF – ROTARY FILTER



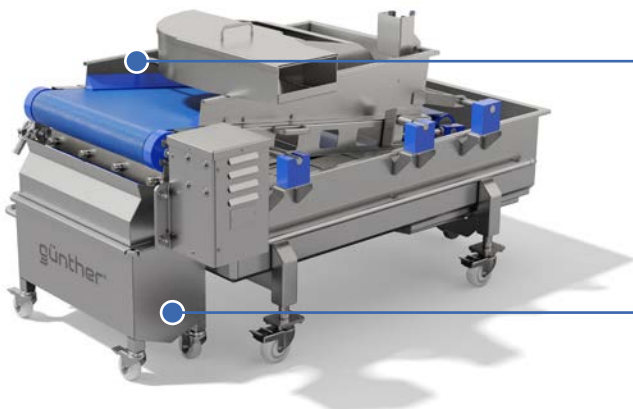
#### FULLY AUTOMATED DRUM FILTER SYSTEMS

- Mechanically driven rotary filter in various mesh sizes

#### SOPHISTICATED FILTRATION

- With two insert filters and suction filter at the bottom as standard

### GBF – BELT FILTER



#### SERVO-DRIVEN FILTER BELT

- Rotating belt plus suction filter at the bottom of the GBF

#### FULLY AUTOMATIC GÜNTHER BELT FILTER TECHNOLOGY

- Highest filtration, particularly suitable for poultry and fish applications

## DRIP AND VIBRATION TECHNOLOGY

Günther's drip and vibration technology has been specifically developed for the continuous and gentle transport of fresh meat, fish and poultry products. Excess brine is collected and fed back into the production process to eliminate brine nests and brine waste.

### YOUR BENEFITS

- ⊕ Consistent product results
- ⊕ Juicier end product due to fast closing of the injection channels
- ⊕ No brine waste
- ⊕ Versatile application
- ⊕ Less weight loss

### GAT – DRIP TUMBLER



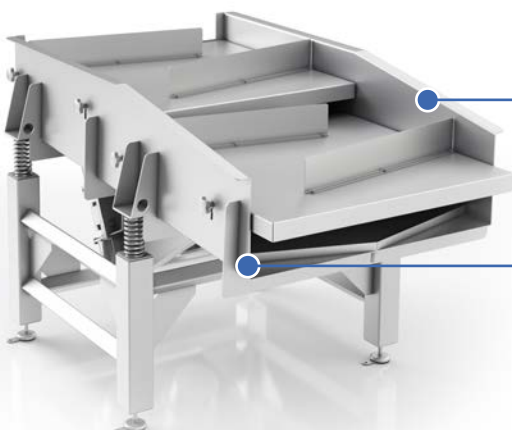
#### FAST PRODUCT TRANSPORT

- Sophisticated baffle technology

#### ADJUSTABLE SPEED AND INCLINATION OF TRANSPORT

- Unlimitedly adjustable drum speed

### GVT – VIBRATION TABLE



#### ADJUSTABLE FEED RATE

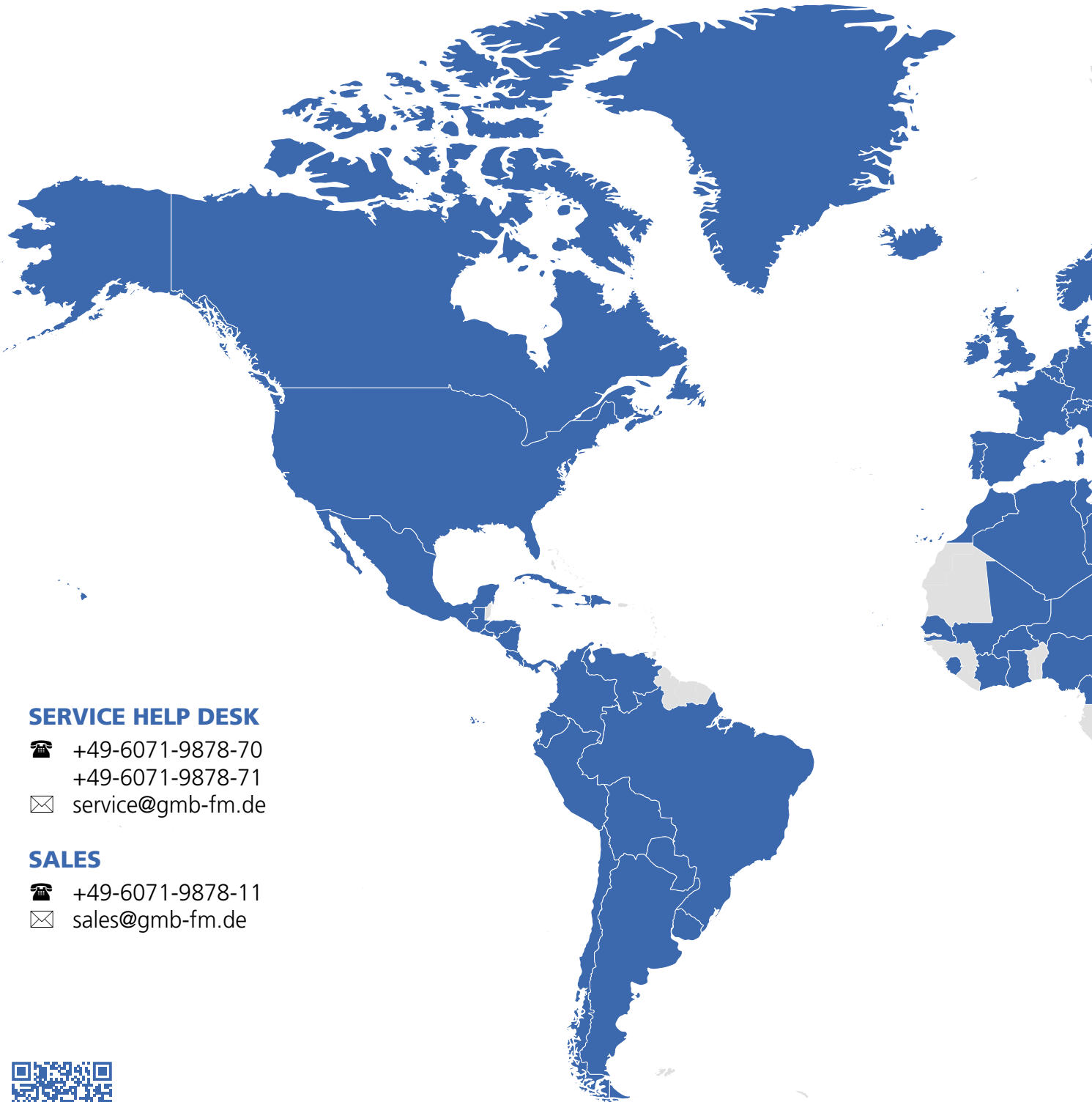
- Variable angle of inclination of the mechanical table boards

#### SPACE-SAVING TRANSPORT

- Unique combination of vibration technology in conjunction with product-conveying baffles

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## SERVICE HELP DESK

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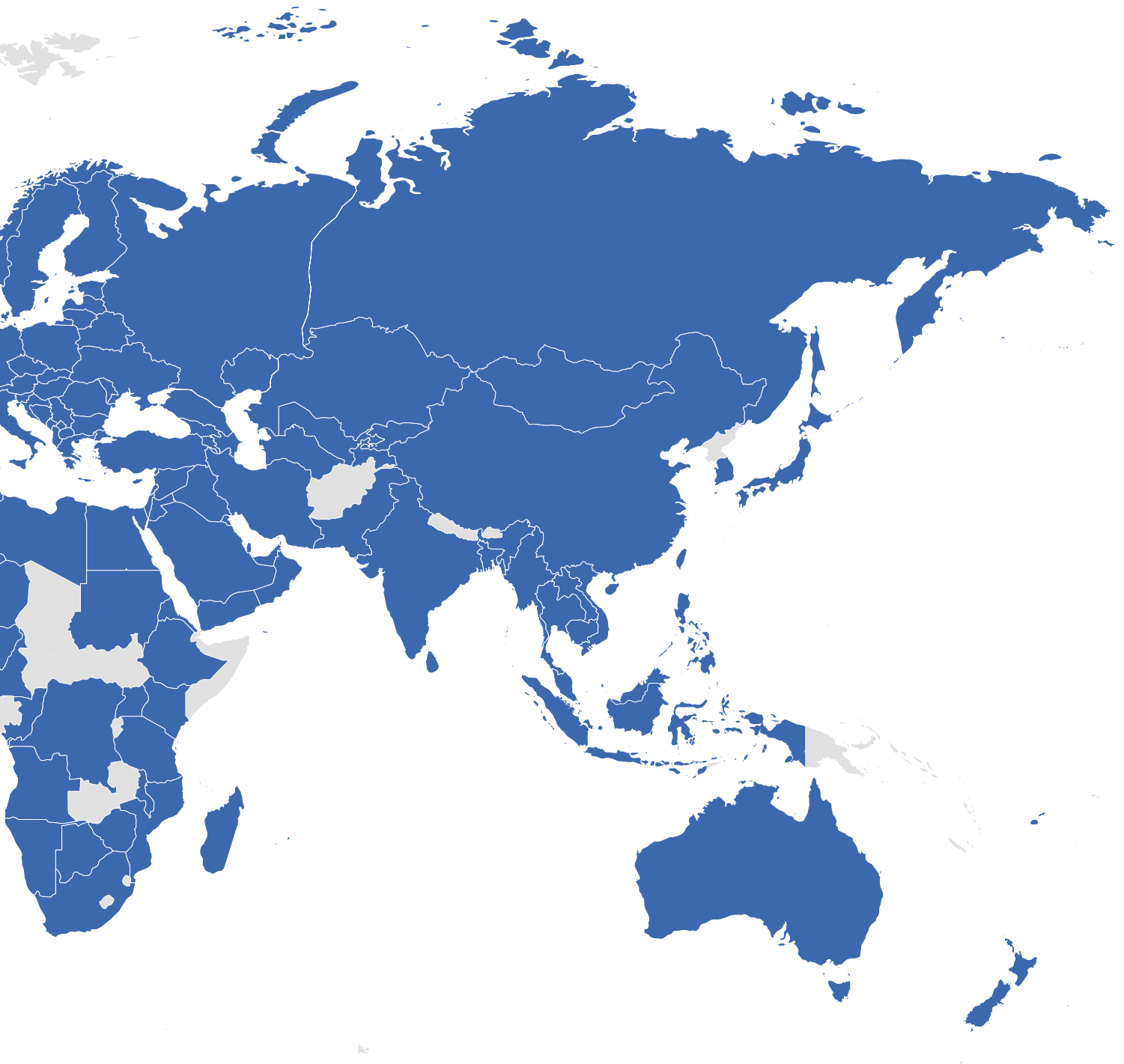
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# PARTNER/SERVICE

## GET IN CONTACT

Right where your are – through our partner network, we are present in 105 countries. This means that we can provide you with the best possible support in all matters. We look forward to achieving our common goal with you: EXCELLENCE IN PROCESSING!







# FOOD TECHNOLOGY FOR THE FINEST



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