

# Townsend Pork Belly Injector

Low pressure injection



- Reduced Brine Waste
- Clean-in-Place feature
- Simple to operate and program
- Lowest standard deviation



# A proven solution

The Townsend IN 33-430 Injector was designed to inject brine into fresh pork bellies prior to being processed into bacon. The technology has its roots in the very first low pressure belly injector that was introduced to the market in the sixties by Ray Townsend.

It works by using a set of closely-spaced injecting needles to distribute brine uniformly into the belly using low pressure. The fluid control system maintains constant, accurate injection percentages. Plus, an innovative multi-stage filtration system ensures brine is not wasted and allows the machine to run an 8-hour shift without a full system clean.

## The Marel difference

The IN 33-430 uses a computerized touch screen to control and monitor the machine's performance and to make the overall operation very simple. The injector head includes 205 needles with the ability to inject with the lowest standard deviation in the industry and optimizes the amount of brine injected into products.

## Application Information

Pork Bellies up to 17" (430mm) wide and 3.5" (88.9 mm) tall at up to 1038 bellies/Hr

Other applications possible, please contact your local Marel representative for more details.



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Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.