

Protein-Tec 1000

Superior HI-Tech yield system “Meat in Meat”



- Easy adjustment for various injection targets
- Increases yield - Greater profits
- Capacity: 4-8000 Kg/hour
- Reduced cooking and chilling loss
- Greater overall appearance
- Better finish product quality



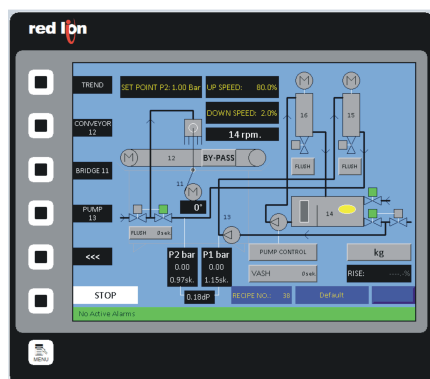
Advanced Protein Injection

User-friendly interface for injection adjustments



Complete system components needed:

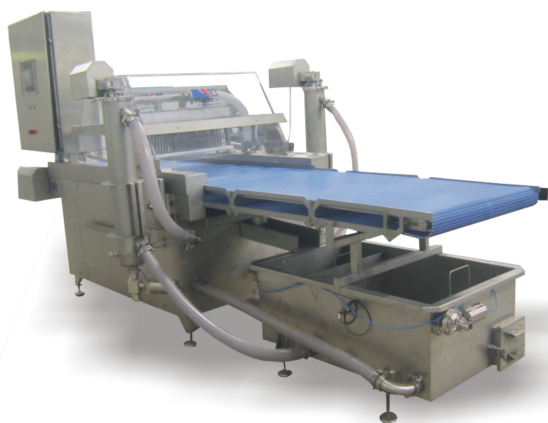
- 1) Protein-Tec 1000
- 2) TR-850 Injector
- 3) Brine making equipment
- 4) Easy Flaker
- 5) Brine chiller
- 6) Glycol cooling compressor system



Touch screen
user-friendly interface



Easy-Inject 1000



TR-850 Injector control cabinet



Brine mixing system



Glycol cooler



Easy Chiller



Salmon fillet

Increase the total weight of the product for the end user.



Cod fillet

Increase the profit of the final product by injection.



Injecting Chicken breasts

Increase the total weight of the product for the end user



Making Corned Beef

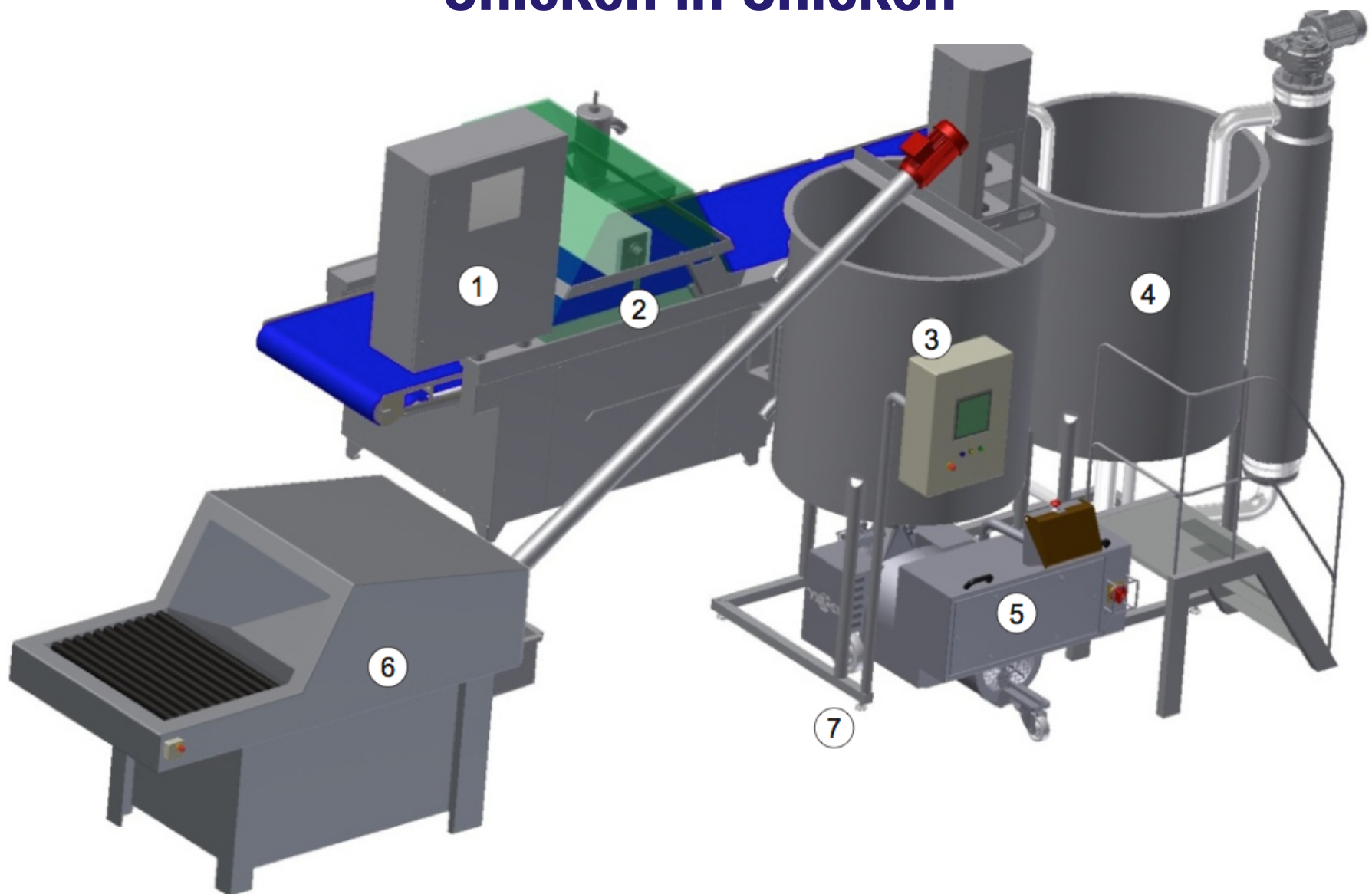
Automatic layer system is available for salt & curing processing

Advanced Raw Material Usage

Increase the yield by injecting high quality trim into the product



“Chicken in Chicken”



- 1) Touch Screen; user friendly interface
- 2) TR-850 Injector
- 3) Protein-Tec Emulsifier container
- 4) Protein-Tec Protein container
- 5) Protein-Tec Protein Emulsifier
- 6) Easy Flaker

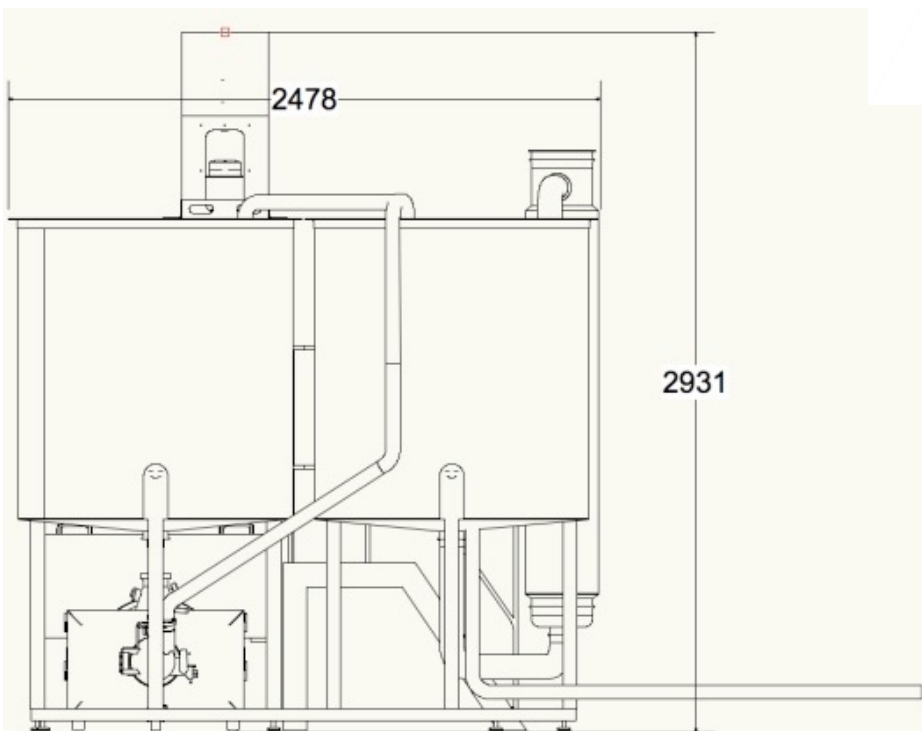
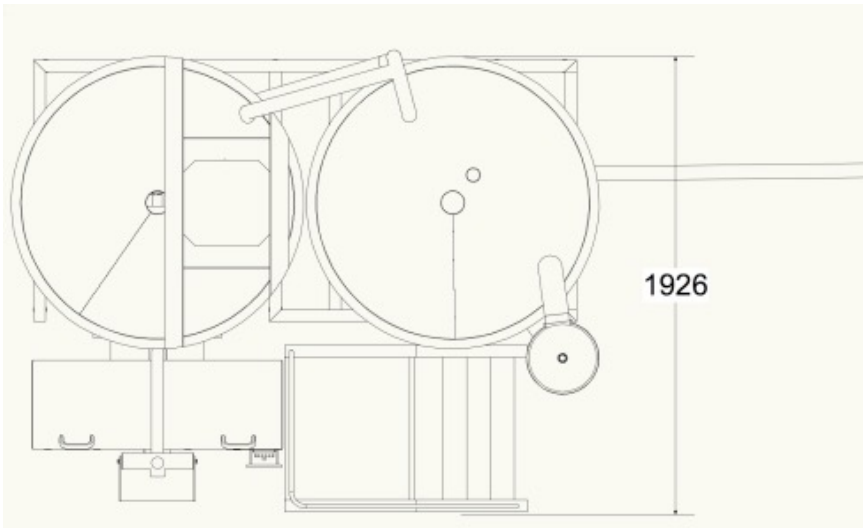
Benefits of Protein-Tec + TR-850

- Integrated Protein-Tec System.
- User-friendly Touch Screen.
- With ethernet connection
- Easy to change from injection to Protein-Tec.
- “Meat in Meat” system is easy to use
- Adjustable injection levels.
- Increase protein binding
- Less drip or loss after injection
- Greater raw material yields
- No sign of the suspension in the product
- Superior filters prevent clogging.
- Low return volume.
- Electronic pressure control.
- No valves, chains or bearings.
- Most advanced injector on the market.



Needle-head: Needle quantity 968pcs

Protein-Tec



Specification:

Dimensions L x W x H: 2478 x 1926 x 2931 mm
Weight: 1050 Kg
Voltage: 3 x 380-480V 50/60 Hz
Current at 400V: 75 A
Pre-fuse 400V: 3x100 A Power required: 37 Kw
Air required: 50 l/min Capacity: 4 x 700 Kg/hour
Hole plate: ø400mm

“Meat in Meat”

Protein-Tec is our system for producing a suspension using undervalued trim and reintroducing it to the fish via Injection. This results in greater yield and profit by increasing green weight and producing a high quality, consistent product. For more info request our “Easy-Inject” brochure.

Optimize your investment with custom-made solutions

Traust Know How, Ltd., has been a leader developing fish processing equipment for over 30 years. Our qualified team of engineers with years of experience design and develop all our fish processing plants/equipment to suit the need of the fish processing industry around the world.

