OUR PICKLE INJECTOR IN OVERVIEW

Description /Model		P11	P17	P21	P21/57	P26	P26TS	P52TS
Number of needles		11	17	21	57	26	26	52
Number of needle rows		1	2	2	3	2	2	4
Lenght	ca. cm	150	150	150	150	175	173	173
Width	ca. cm	60	60	60	60	75	83	83
Height	ca. cm	185	185	185	185	205	210	210
Working width	ca. mm	280	265	280	280	345	345	345
Flow through height	ca. mm	210	210	210	210	210	220	220
Electric supply 400V / 50 Hz	kW	1,5	1,5	1,5	1,5	2,2	6	6
Pressure air connection	bar				6	-	6	6
Speeds		1	1	1	1	2		
2 speeds		0	0	0	0			
Infinitely variable speed							S	S
Stainless steel impeller pump		S	S	S	S	S		
Stainless steel piston pump		0	0	0	0	0	0	0
Stainless steel rotary pump							S	S
Computer control system							S	S
Filter system						0	N	N

Description /Model		P54TS	P81TS	P102TS	P105TS	P184TS	P236TS
Number of needles		54	81	102	105	184	236
Number of needle rows		4	6	4	6	8	8
Lenght	ca. cm	175	225	225	175	225	250
Width	ca. cm	86	115	120	86	115	110
Height	ca. cm	220	250	220	220	250	220
Working width	ca. mm	365	480	605	365	480	605
Flow through height	ca. mm	190/220	190/220	190/220	190/220	190/220	190/220
Electric supply 400V / 50 Hz	kW	7	11	11	7	15	15
Pressure air connection	bar	6	6	6	6	6	6
Infinitely variable speed		S	S	S	S	S	S
Stainless steel impeller pump							
Stainless steel piston pump		0	0	0	0	0	0
Stainless steel rotary pump		S	S	S	S	S	S
Computer control system		S	S	S	S	S	S
Filter system		N	N	N	N	N	N

S= Standard O= Option N= necessary

Changes reserved





 Via Weingartner, 11 I - 39022 Lagundo-Merano

 ★ +39 0473 497 700
 +39 0473 497 701

 Info@eller.biz
 www.eller.biz

Top quality through high tech



PICKLE INJECTOR

PRESTOMAT



PICKLE INJECTOR

The high class pickle injector for a perfect injection of different products. Economical, powerful, ergonomical construction, individual field of range, beautiful shapped, user friendly and high quality manufactured. These are the efficient signs of the pickle injector PRESTOMAT.

This machine is needed for injecting ham, fish, poultry, cooked pickle products ect.

WATCH OUT YOUR ADVANTAGE

- Many-sided through a lot of additional equipment.
- Less service cost charges through perfect maintenacefriendly construction.
- Quick changeable needle systems without any tool.
- Extreme friendly cleaning through toolless removing of the conveyor belt.
- User friendly through well reasoned stainless steel impeller pump (standard) controlls.
- Pre filter system (also with filter unit or storage container).
- Filter- and cleaning systems for optimal hygiene.
- It's possible to work products with or without bones





Down holder with brine recovery system



Different needle types



Quick-change needle system





Adapter for poultry



the surface and for a better disintegration and connective of the product. Through the use of the steaker knife the tumbler time will be reduced and it will be an inprovement to the consistence too.





Microprocessor control

Comfortable Touch-screen control allows the most simple and easy to oversee operati the operator with dialogs through the menus. Stroke-height, needle-head speed, beltfeed, one or two way injection and the system pressure can be precisely adjusted.







Pumps



Impeller pump out of stainless steel



P52TS

Lobe pump out of stainless steel for high injection and dense birne



P21

Centrifugal pump standard for industrial machines