

# IMAX<sup>IT</sup>

Inline weighing  
injector



**STRONGER  
TOGETHER**

**SCHRÖDER**  
THE SAFE SIDE OF FOOD.

# IMAX<sup>IT</sup>

## — far more than just an injector

The heart of the injector is the new controller. Modular, with a new intuitive user interface, it sets new standards in ease of use and provision of information.

As the central control unit, the controller connects the functions but also provides independent control of the desired injection rate.

Conventional systems use separate weighing cells and conveyor belts. As a result, weighing inaccuracies are unavoidable due to belt transitions and tolerances matching of the weighing cells.

The patented Schröder IT-system consists of two integrated scales located within one belt, which is driven by only one motor. This enables an accurate comparison of the weight before and after the injection using millimetre accurate positioning of the product on the scales.

State-of-the-art load cells with a special new scale technology, sealed in stainless steel blocks, sturdy, impact-resistant and precise. Designed for the meat processing industry.

### Technical data

Canal width	420/620/920 mm
Max. injection area per hour	227/335/497 m <sup>2</sup>
Cycles per minute	15 to 45
Advance	50/100/200
Number of needles	depending on the application
Pressure range	0,5 to 4,5 bar
Machine length	approx. 5000 mm
Machine width	approx. 2400/2600/3100 mm with brine basin
Machine height	2210 mm
Loading height	1200 mm
Compressed air	min.6 bar
Electrical connection	3x380-460V, 50/60Hz or 3x200-240V, 50/60Hz

#### **Input scale**

*Integrated weighing system, records the product weight before the injection.*

#### **Controller/Touch panel**

*Central operating controls that feature user-friendliness and a clear display.*

#### **Output scale**

*Integrated weighing system, records the product weight after the injection.*

**Continuous conveyor belt**  
*Both scales within one belt.*



# IMAX<sup>IT</sup> technology

## Visionary technology

### Hotspot operation

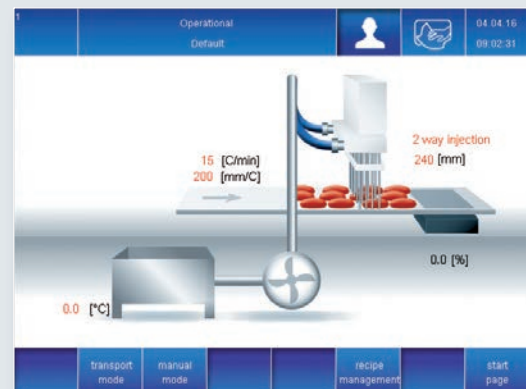
- Intuitive user interface with clear presentation of information.
- Easily understandable representation through the use of symbols.
- Menu items such as recipe management, user-level control, in-line weighing function, machine configuration.
- Password-protected operator level (up to 15 individual users), thereby restricting access to injection and machine parameters
- Highest possible level of process reliability by avoiding incorrect operation
- Automatic brine request and brine tank overview on IMAX touch panel.

### Continuous inline weighing

- An integrated weighing system, consisting of two load cells within a belt system
- Load cells continuously record the weight before and after the injection
- Determination of injection rate during operation.
- The load cells used are robust and cast in stainless steel to comply with all health and safety aspects of the meat industry.
- The injector monitors, detects and corrects automatically for different injection quantities by changing the pump pressure during operation without IMAX stop.

### Documentation/Audit support

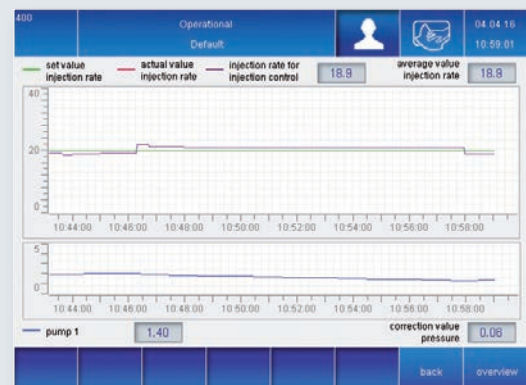
- The IMAX<sup>IT</sup> is able to completely monitor a production process as well as monitor and display all process data at any time.
- Using the process visualisation software VISMAX, the recorded trend charts can be transferred to an external computer, allowing an unprecedented level of documentation.
- With audits, the production history such as batches, input and output weights, injection volumes, etc., can be shown for each day as well as any given hour and minute – a novelty in injection technology.



#### Overview



#### Scale



#### Trend chart



#### User management



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# IMAX technology

## Brine feed and manifold

The user-friendly touch panel control allows all process parameters relating to the product to be entered and injection recipes to be stored. There are a number of different injection modes available, such as one-way and two-way as forced injection controlled by stripper plate, "BEC"-Brine Exit Control (Schröder patent) vertically freely definable injection area or "ACI"-Area Controlled Injection individual brine pressure for different muscle zones.

Whether single or double manifold: they can be adapted for the required result, according to product, brine properties and injection rate, and can therefore be optimally equipped.

The design and layout of the brine feed on Schröder injectors is the result of comprehensive research in close collaboration with a university. From the pump and filter to the needle bore, pressure ratios, volume flow and hygienic aspects have been researched, resulting in optimal compatibility of the individual elements.

### **Brine hose**

Easy to dismantle for cleaning.

### **Compressed air connection**

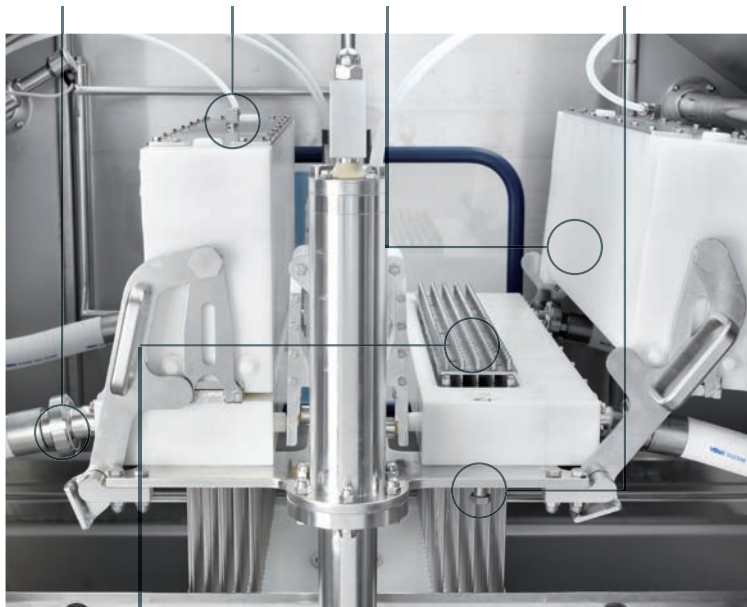
Suspension pressure continuously adjustable, pneumatically controlled.

### **Retraction block**

For needle retraction when processing bone-in products.

### **Quick releases**

The entire block is easy to fold down.



### **Needle register**

Needle configuration can be optimally selected for the product.



### **Brine feed**

High-quality brine feed which is easy to clean.



### **Needle removal tool**

Easy and quick needle removal.