

HENNEKEN
high quality equipment since 1977

HPI Injectors



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TECHNOLOGIES

North American Distributor



Henneken HPI Injectors

Increased Product Yields for Multiple Protein Products

The robust, sanitary design improves product yield by providing a uniform brine injection to boneless and bone-in meat products. The injectors are designed to deliver brine when the needles penetrate the product. If a bone is present, the needle will retract into the injection head and no brine will be dispensed.

The standard HPI injectors are fabricated from an all stainless steel type construction to support hygienic food preparation. The product is transported through the machine tunnel via a walking beam. The walking beam advancement can be changed from single pitch to double pitch to adjust the product movement.

The HPI injectors controls are known for ease of use. Stroke and walking beam speed are mechanically coupled for synchronous movement through the SEW drive. The drive speed is adjustable and is controlled via a variable frequency drive. The brine injection pressure is displayed on the pressure gauge on the side of the machine and is adjustable via a variable frequency drive coupled to the centrifugal pump.

The HPI injectors are characterized by robust industrial design and ease of maintenance. The walking beam, manifold, needles, & splash guards can be removed without power being applied to the machine. The design has taken preventative maintenance into account and has a limited number of required lubrication points.

- The HPI injector comes standard with an electromechanical control system which allows the walking beam and injection pump speeds to be adjusted with the use of a rotary dial.
- The mid-grade configuration includes the addition of a Siemens® programmable microprocessor controller and HMI for parameter control and display.
- The advanced PLC configuration offers Rockwell Automation® control and a full category 3 electrical solution with remote online access for troubleshooting assistance in addition to all of the mid-grade PLC functions.

STANDARD FEATURES AND BENEFITS

- Tool-less needle removal for ease of maintenance & sanitation
- Standard needle size 3.0 or 4.0 mm
- Automatic individual needle brine stop upon bone contact reducing over-spray
- Variable drive speed producing 15-55 strokes per minute
- Rugged stainless steel construction
- Variable needle pneumatic spring pressure
- Compact design minimizes the required floor space
- Variable injection pressure (see spec table)
- Many sloped surfaces to reduce liquid pooling and microbial growth
- No structural penetrations which reduces harboring of microbes
- Bag filter and screen filter system
- Walking beam provides superior sanitation
- Industrial grade SEW-Eurodrive system

AVAILABLE OPTIONS

- Alternate injection needle size & designs available upon request
- Brine cooling heat exchanger system
- Upgrade to double head injection
- Upgrade to various PLC platforms
- Advanced configuration available to enable remote online access for trouble shooting assistance
- Seamless integration with other Henneken production line equipment
- Upgrade to full category Allen Bradley® controls
- Custom configurations are available upon request to meet any processing needs
- Rotary brine filter system
- In-line brine filter
- Heat exchanger for brine cooling



Walking Beam

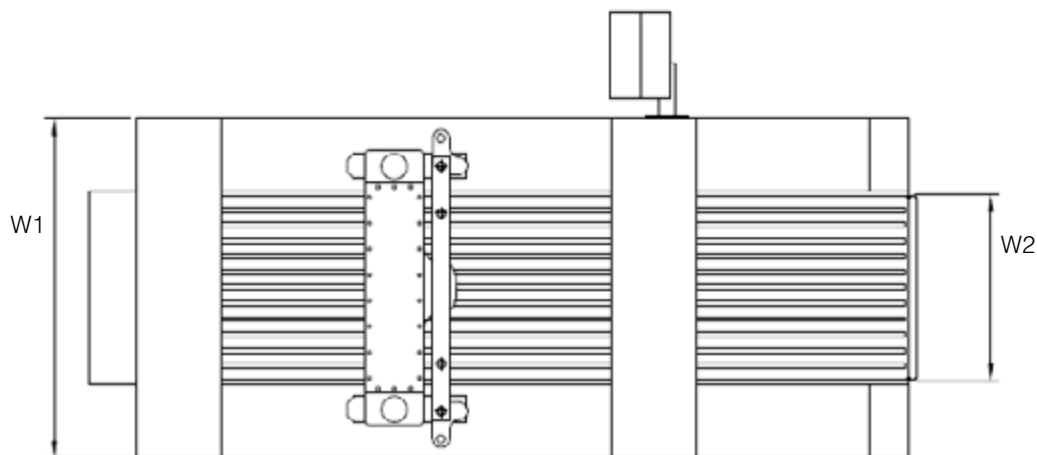
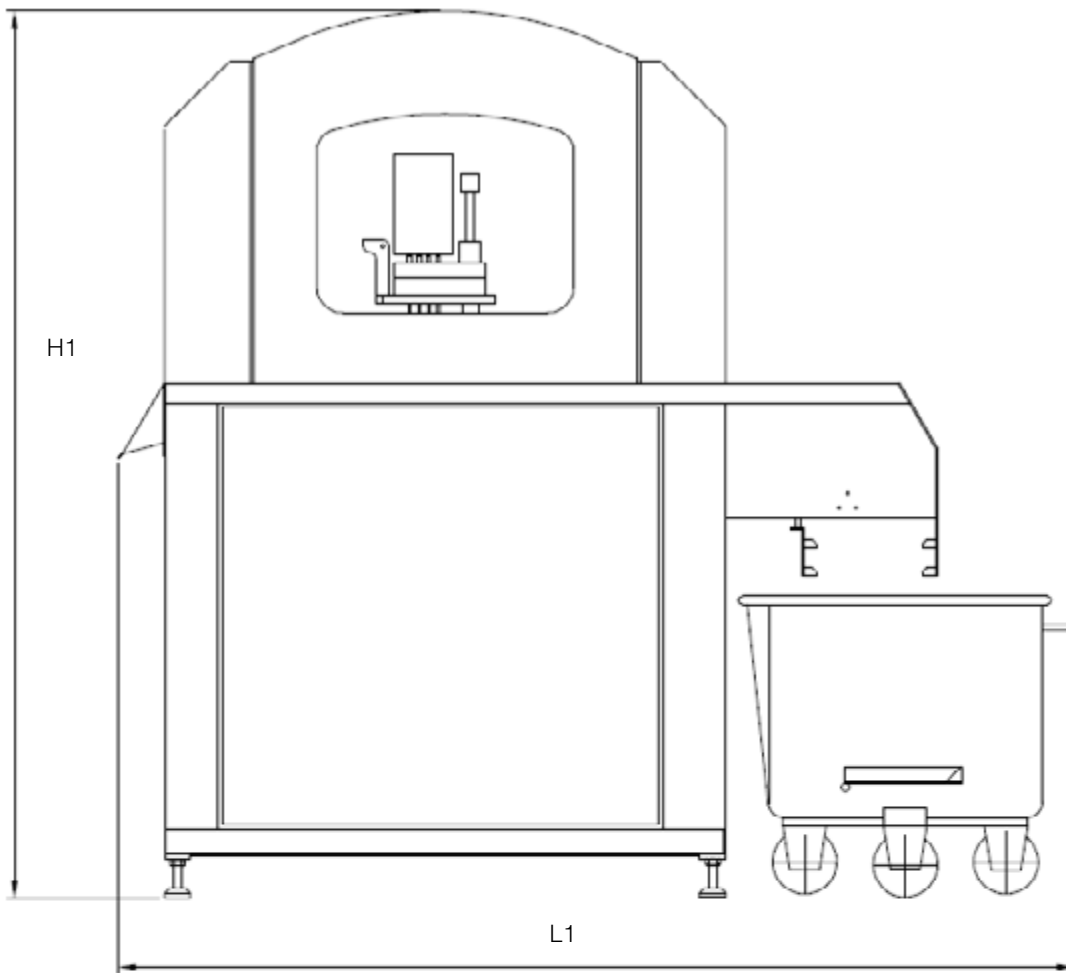


Injection Needles



Rugged, Easily Accessed Interior Mechanisms

HPI Injectors Dimensions and Weights



Injector	Length (L1)	Machine Width (W1)	Working Width (W2)	Height (H1)	Weight
Model No.	in.	in.	in.	in.	lbs.
HPI 350	64	24	14	75	926
HPI 450	76	31	18	82	1268
HPI 650	95	45	26	90	2694

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*Injector Needles dimensions not to scale

Henneken Injector Accessories

The Henneken Injector Series is highly customizable. Available accessories include:

- Extra high stroke (includes extension of hood and chassis)
- Extra low stroke for smaller injected product
- Poultry guide bars
- Temperature sensor (only available with touch panel)
- Cleaning pistol for 3 and 4 mm needles
- Feed table
- Infeed conveyor belt
- Unloading conveyor belt
- Double injection head for HPI-450 and HPI-650
- PLC controls Siemens or Allen Bradley
- HMI touchscreen
- Anti-sedimentation unit
- Cleaning trolley
- Fill level sensor
- Tube heat exchanger

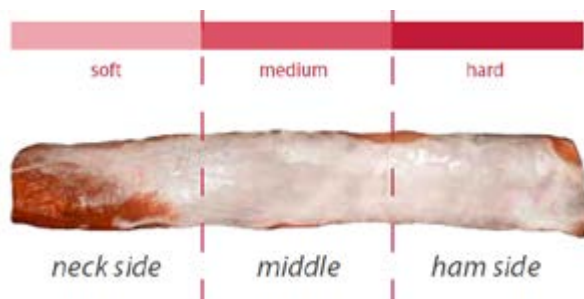
Brine Filtration System:

Every injector can be equipped with a Brine Filtration System in order to keep brine free from particles. Refer to spec table for more details.



Zone Injection:

Zone injection allows products with varying muscle structures requiring different injection pressures and stroke speeds to be divided into multiple injection zones within one product. For example, a pork loin would require more injection on the neck side than the ham side. By using zone injection, optimal brine distribution may be achieved for higher yields and increased quality.





Tumblers

Protein activation and product massage



Brine Mixers

Versatile solution for liquid-based food products



Macerators

Industrial-scale meat tenderizing



Loaders/Dumpers

400 lb. and 600 lb. capacity, dripless pivot dump after full lift