PROCESS LUTETIA

PRODUCT APPLICATIONS

HAM AND BACON
(SHOULDER , BACK , GAMMON,...)

High precision for both high and low injection levels. Variable tenderizing intensities.

- High productivity
- Better products

BELLIES AND STREAKS

Injection head with double needles.

- Elimination of possible brine pockets
- High productivity

BONE-IN PRODUCTS
(CHICKEN, MEAT, FISH...)

Bone in needles which stop the brine flow when they touch a bone.

- Precision Injection
- Homogeneous brine distribution

POULTRY (TURKEY, CHICKEN,...)

Injection head fitted with fine needles fitted with with anti-crushing system. Plastic conveyor belt for delicate products.

- Preserves the structure and the appearance of the product
- Controls the distribution of the brine

FISH (FILLET, LOIN...)

Injection head with a double set of fine needles.

Plastic conveyor with a fine mesh.

- Accuracy even with low injection rates
- Avoids separation of fine muscle flakes

LUTETIA, a profesional and cohesive team to advise you, to determine your needs, and prompt to assist you.

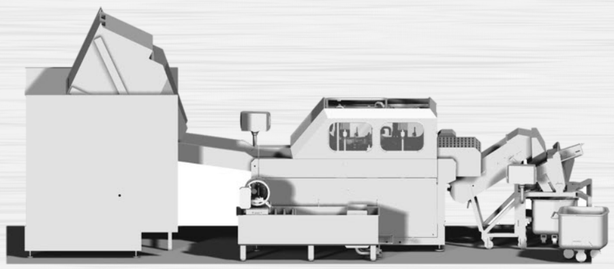
A LARGE CHOICE OF MODELS

FULL STAINLESS STEEL CONSTRUCTION

Injector Type \ Production			Maximum Infeed Capacity in KG/hour			
			Ham	Pork Belly	Poultry	Sea Foods
Injector Tenderiser	PB	1 x 77 needles 1 x 190 blades	Up to 2.500 kg	Up to 2.000 kg	Up to 1.800 kg	Up to 1.200 kg
	MB	1 x 114 needles 1 x 240 blades	Up to 3.800 kg	Up to 3.000 kg	Up to 2.700 kg	Up to 1.800 kg
	GB	1 x 151 needles 1 x 301 blades	Up to 5.000 kg	Up to 4.000 kg	Up to 3.600 kg	Up to 2.400 kg
Injector	PB	1 x 77 needles 2 x 77 needles*	Up to 2.500 kg	Up to 2.000 kg	Up to 1.800 kg	Up to 1.200 kg
	MB	1 x 114 needles 2 x 114 needles*	Up to 3.800 kg	Up to 3.000 kg	Up to 2.700 kg	Up to 1.800 kg
	GB	1 x 151 needles 2 x 151 needles*	Up to 5.000 kg	Up to 4.000 kg	Up to 3.600 kg	Up to 2.400 kg
Tenderiser	PB	1 x 190 blades 2 x 190 blades	Up to 2.500 kg	Up to 2.000 kg	Up to 1.800 kg	Up to 1.200 kg
	MB	1 x 240 blades 2 x 240 blades	Up to 3.800 kg	Up to 3.000 kg	Up to 2.700 kg	Up to 1.800 kg
	GB	2 x 301 blades 1 x 301 blades	Up to 5.000 kg	Up to 4.000 kg	Up to 3.600 kg	Up to 2.400 kg
	* Recommended for high injection level					

Dimension	Small frame type (PB) Conveyor width 400 mm	Medium frame type (MB) Conveyor width 600 mm	Large frame type (GB) Conveyor width 800mm
Length	2,300	2,300	2,300
Width without tank	831	1,031	1,221
Width with tank	1,601	1,800	1,991
Over-all height	1,970	1,970	1,970
Over-all height with top up	2,450	2,450	2,450
Loading height	1,140	1,140	1,125

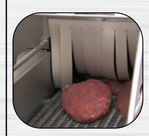
COMPLETE INJECTION-TENDERISING-LACERATING LINE



COMPLEMENTARY EQUIPMENT

- Complete range of brine mixing preparation cookind and storage equipment
- Total control and data recording
- Feeding system to the injector and automatic transfer to the massagers

For more details consult your LUTETIA advisor







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LUTETIA

INJECTORS / TENDERISERS

PROCESS LUTETIA




PRECISION FOR PRODUCT, PERFORMANCE AND PROFIT

ENGINEERED FOR ALL APPLICATIONS

LUTETIA

PROCESS LUTETIA

INJECTION AND TENDERISING SYSTEMS

45 Years of Experience in the Food Industry

World-wide every day in hundreds of Factories our equipment gives exellent performance with perfect reliability.

VERSATILITY

Complete lines for Injection, Tenderising, and Lacerating are offered by LUTETIA which integrate perfectly or can operate as stand alone processes.

NEW : for the high volume producers LUTETIA now has available powerful 4 head Injector/tenderisers.

INJECTION CONTROL AND DISTRIBUTION

- Consistent brine distribution from top to bottom in the product without tissue damage
- Superb precision in the injection level without any dead zone
- Minimal brine temperature rise
- Minimal brine wastage
- Flexibility for all types of bone-in and boneless product

LUTETIA TENDERISING TECHNOLOGY

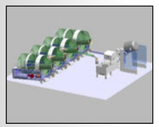
- Deep action into the heart of the product
- Increases the transfer of ingredients from the brine to the product
- Improves brine retention and protein extraction for better sliceability
- Natural meat texture is preserved by the progressive action of the blades
- Elimination of undesirable colour variation
- NEW micro-tenderising technology for Ready Meals application

THE ADVANTAGES

- Quality and consistency of your products
- Injection and Tenderising technology can be combined
- New design gives optimal clean ability and Food Safety
- Easy to use, compact equipment with low maintenance costs
- Total control of all parameters with our new PLC
- Excellent synergies with Vacuum Massaging to maximise benefits

AMALGAMATION OF PROCESSES

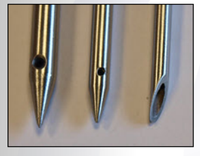
• Injection - tenderising and lacerating can all be incorporated into one unit, yet each of these functions can remain individually controlled by the PLC.



INJECTION

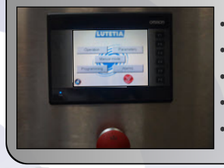
From 5% to 100%

With the right solution for every type of product



MICROPROCESSOR CONTROL

The functions of the injector can be controlled according to your requirements.



- Conveyor belt speed
- Active brine pressure control
- Movement of the heads
- Position of the heads
- Auxilliary equipment

RELIABILITY

Mechanical and electonic components are all adapted for an aggressive environment.

Heads driven by a solid rod/crank system

- Mechanical durability
- Reduced maintenance
- Low sound level

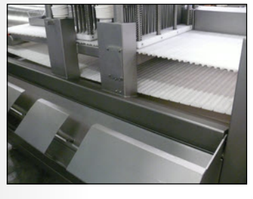
FILTRATION SYSTEM

Continuous recycling

It removes food particles from the brine. The Injectors can be fitted with a rotating filter which is self cleaning and minimises foaming.
Filtration systems to keep the brine free from food particles are essential to food safety and injection accuracy.

CLEANING AND HYGIENE

LUTETIA injectors comply with all hygiene and security standards and recommendations. A machinery HACCP protocol is used in the development process so the new design provides optimal cleanability and food safety. This new design represents a quantum leap forward in Global standards for injection equipment.



LUTETIA TECHNOLOGY FOR TENDERISING

In ham manufacturing, tenderising is one of the keys to improve sliceability and yield. For the ready cooked meal industry, LUTETIA has developed a new range of micro-tenderisers to improve tenderness and cooking yields.

The right tenderising blade for your application

COMBINATED ACTION : TENDERISING AND MASSAGING

After injection, the brine is distributed throughout the product. In the massager the tenderizing action assists penetration and binding of the brine ingredients within the product. Continuous and gentle massaging improves the homogeneity and distribution. Maturation is faster and ingredient transfer into the product is accelerated.

Tenderising

Efficient and Effective Massaging

For 45 years LUTETIA has worked with the world leaders in Food Manufacturing

- Providing effective solutions for each Manufacturer
- Facilitating the Development, Start-up and Expansion of Business Opportunities…

AFTER SALES SERVICE IN YOUR FACTORY
Everyday the LUTETIA team is available and equipped to support customers all around the world