



MGBS60

Manual Injector

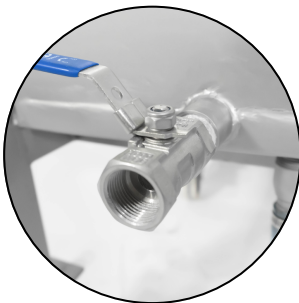


Engineered for excellence, our brine injector ensures a consistent, high-pressure injection of marinades or brine into all types of meat – whether bone-in or boneless (poultry, pork, beef, and more). Its multi-needle system creates uniform perforations, delivering deep, even flavor throughout every cut.

Achieve perfect taste and texture – every single time with Meat Gear.

STANDARD FEATURES

- 1.5 HP Motor - 120v / 60 hz
- Motor fully covered
- 60 liter tank capacity with lid
- 2,376 lb per hour of production capacity
- Uniform injection distribution
- Ergonomic design for operator comfort and efficiency
- High pressure injection gun
- Heavy duty hose system
- Stainless Steel Construction
- Tray with Integrated Strainer with Filter



Drain Valve



Injection Needles



Protected Buttons



Injector Holder