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Inject Your Process With Success: BAK Food Equipment Offers a Range of Nowicki Injectors to the US Market

Nowicki injectors save time, reduce brine loss, and offer unique easy-to-clean features.

BURR RIDGE, IL, May 15, 2023 — [BAK Food Equipment](#) is pleased to announce that it offers Nowicki's range of [injectors](#) in North America. There is a Nowicki injector for any application, from [boneless red meat](#) to [whole fish](#). The line of brine injectors includes the Basic MHM Series and the MH Series.

[MHM brine injectors](#) are cost-effective machines for simple brine injection applications. They are available with two-, three-, and four-needle injection heads and injection head strokes of 4, 8, and 10 inches. MHM Series injectors also feature a simple and efficient power transmission system and a high-efficiency stainless-steel centrifugal pump for smooth brine pressure control.

[MH Series](#) single- and multiple-head brine injectors with servo automatic system (SAS) functionalities provide a highly controlled injection process, offering maximally consistent injections with continuous real-time monitoring of brine makeup, volume, temperature, and injection timing for immediate correction of any deviations.

Going a step further, [MH-424 SAS brine injectors](#) add integrated weighing operations for technologically advanced injection processes. The weighing system, complete with SCADA integration, leverages two weigh stations on either side of the injection zone to continuously measure the weight of the raw material on the conveyor. The system records raw material weight, expressed as a percentage increase, for maximum insight into, and control over, injection. This weighing process allows processors to maximize meat quality.

All Nowicki injectors from BAK Food Equipment offer unique, easy-to-remove injector heads, making cleaning a breeze.

"Meat and poultry processors of all sizes can find their perfect injection line from BAK Food Equipment," says John Bobak, founder and CEO of BAK Food Equipment. "Our injectors provide the speed and brine optimization that today's meat processors are looking for, along with easy injector head removal for convenient cleaning to ensure the most sanitary operating conditions."

Nowicki injector lines are [now available](#) from BAK Food Equipment with a wide range of capacities, individual configurations, and accessories. Our experts can recommend the right injectors to help you manage the complexity of brine injection of different muscles and tissues, each with different absorption properties, so you can achieve the perfect process.

BAK Food Equipment will be exhibiting at [Process Expo 2023](#) in Chicago, October 23-25. In Booth 5006, attendees will be able to experience the BAK Food Equipment portfolio of automated food processing solutions firsthand and learn more about the benefits of automation in the food industry. Additionally, BAK Food Equipment will be participating in a live bacon production line demonstration, designed to showcase how automated equipment can help processors achieve

more efficient operations. The demonstration will feature BAK's top-of-the-line liquid smoke drenching tunnel, just one part of the Automated Spiral Cooking/Smoking/Freezing System.

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About BAK Food Equipment

BAK Food Equipment, previously known as Equipment Processing Solutions, carries a broad line of food processing equipment, including industrial mixers, grinders, cutters, tumblers and tenderizers, injection systems, and monitoring hardware. With more than 60 years of experience in the food industry, BAK Food Equipment partners with its customers from initial consultation through design and specification to provide the right food processing equipment at the best value. BAK Food Equipment is the exclusive North American distributor of Nowicki, Protech, and N&N Nadratowski food processing solutions. To learn more, visit www.bakfoodequipment.com.

FIGURE AND CAPTION:



Figure 1: Saving time and optimizing brine usage, Nowicki brine injectors are available in a wide selection for all types of meat injection at any scale.