BRINE INJECTOR
TO REFINE YOUR PRODUCTS

For curing small quantities and injecting seasoning into roasts

Easy handling and low power requirements

Large suction capacity: 85 ccm, directly from the container

No suction of air, no clogging of the cannula

Hygienic and impact-resistant plastic

Quick assembly and easy cleaning

Prod.-No. 9 0050 00

Your dealer:
Brine Injector
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How to use:

- The cannula is inserted in the cylinder for safekeeping. Simply remove the cannula holder and place it inversely on the cylinder. Tighten the cannula holder in a clockwise direction until it stops. Your brine injector is now ready for use.
- Rinse the injector with warm water after use. You can also rinse the sieve.
- Lubricate your brine injector from time to time with food-safe oil or grease so that you can use it for a long time without any problems.

F. Dick tool range:

**MEAT TENDERIZER**
Prod.-No. 9 1004 00

**MEAT TENDERIZER**
Prod.-No. 9 0016 00

**BLOCK BRUSH**
Prod.-No. 9 0012 00

**BONE / FROZEN FOOD SAW**
Prod.-No. 9 1028 35

**CUTLET CLEAVER / COMMERCIAL KITCHEN CLEAVER**
Prod.-No. 9 3100 18

**PROTECTIVE GLOVE**
ErgoProtect, with or without Cuff

We will happily send you detailed information about our range.