



NEEDLES

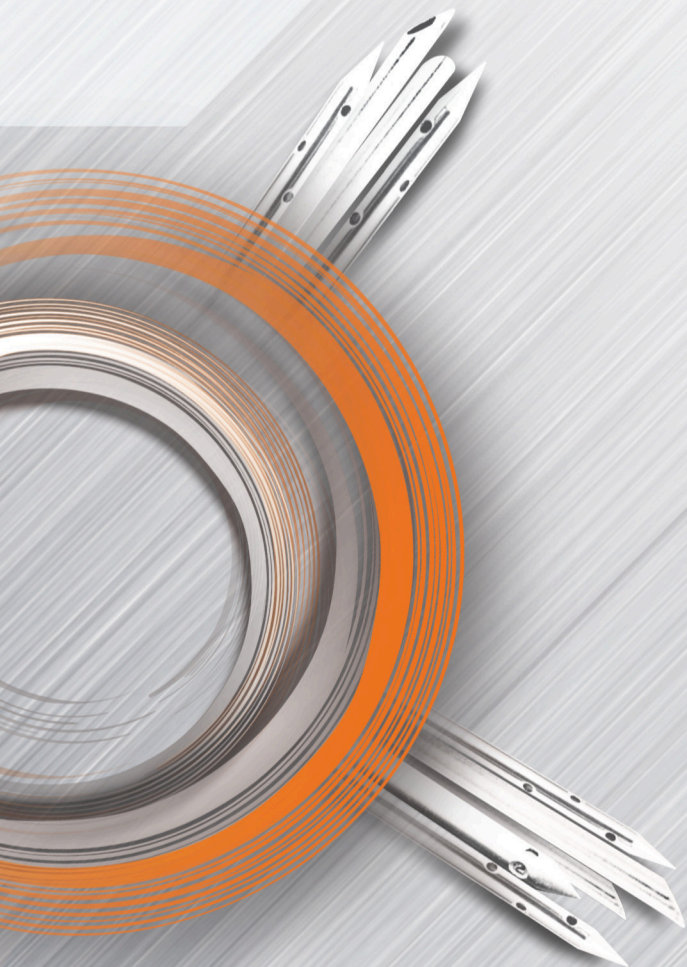
FOR **ALL** BRANDS
OF INJECTING
MACHINES

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WELCOME TO ZUST INJECTING NEEDLES

In ZUST Needles we specialize in the manufacture of injecting needles for processing all types of bone-in or boneless meat, poultry and fish products. All our needles are made of the highest quality stainless steel (AISI 316) and combine both hardness and flexibility that make them work much longer than the traditional needles. We provide a variety of options regarding tube diameter, wall thickness, holes number and location.

Individual designs with no extra costs!

With our needles you can minimize the risk of bacteria growth inside of them. Brine-flow friendly construction will help you maintain the desired yield level. Both internal and external parts of our needles are electro polished what reduces the bacterial adhesion and makes our needles free of any obstacles for longer!

The products we manufacture are designed for introducing various types of fluids. Each injection needle for meat from our offer has a different structure. The ones with multiple holes are designed for liquid brines. The open ends, on the other hand, are used when introducing thicker marinades. The positioning of the holes is the key to the efficient distribution of liquid in the meat. The needles we design are constructed in such a way that the holes are located close to the tip. This allows the meat to be completely filled with brine without leaking out, avoiding wasting flavour at the same time.

NEEDLES FOR ALL TYPES OF INJECTING MACHINES

We produce needles suitable for all red meat, pork, poultry and fish injectors.

There is no minimum order quantity!



TWO-EDGE TIP



THREE-EDGE TIP



ROUND TIP



TENDERIZING
KNIVES



THICK BRINE TIP



HYPODERMIC TIP

BACTERIAL PROTECTION

We know how important the internal areas of needles are to maintain best yield, efficiency and proper cleaning. Highly electro-polished surface of our needles reduces the risk of clogging. By optimizing the internal construction of each needle we minimized the possibility of the rest of brine to gather inside of the needle. This means that we reduced the bacteria growth and increased the safety of your customers.



CUSTOMIZED OPTIONS

For any quantity we can adjust the internal tube diameter, number of holes, diameter of holes and their placing to obtain the best injecting results. No matter if you use a runny or a thick brine, thick meat pieces of thin fish fillets. We will help you to obtain the desired yield level.

TITANIUM ENHANCED STAINLESS STEEL

All our needles are produced using stainless steel AISI 316 with an addition of titanium. This makes them strong, flexible and stay sharp for longer. If necessary, we supply needles with food grade rubber o-rings (NBR 70 or similar).



Most common needle diameters we use (for each diameter various internal diameters available): 1,6mm; 2mm; 2,5mm; 3mm; 3,5mm; 4mm; 4,5mm; 5mm; 5,5mm.

We also produce combined diameter needles using pulled or connected tubes (for example 1,6mm/2,2mm; 2mm/3mm; 2,5mm/4mm; 3mm/4mm).

INCREASE
EFFICIENCY

LOWER MAINTENANCE
COST

AVOID BACTERIAL
GROWTH