

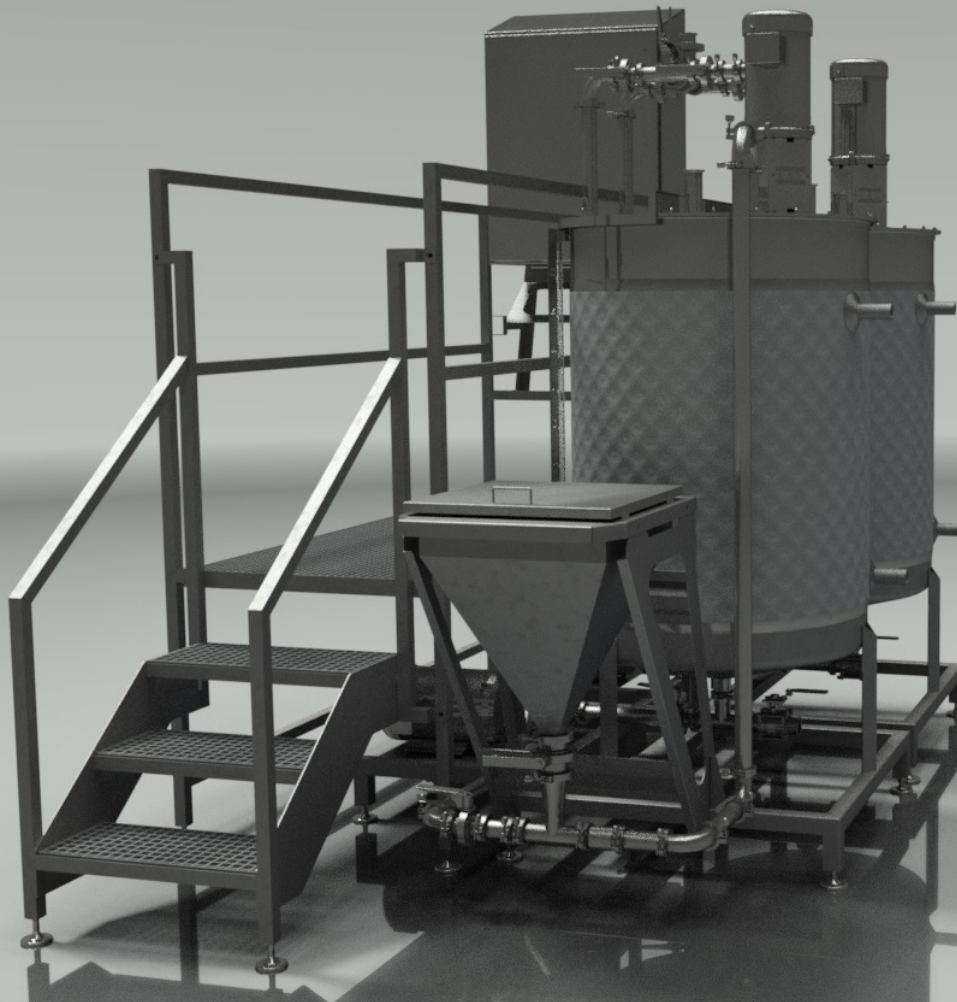


JBT/MEPSCO

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BRINE MIX & CHILL SYSTEMS

Controlled Mixing & Chilling of Injector Brines & Marinades



JBT/MEPSCO can custom design, to your specifications, a mixing and chilling system from 50 gallon to 1,200 gallon with multiple tank systems and automation to any level. All tanks are ASME certified for ammonia or glycol. Using 3A approved pumps, we continually re-circulate the marinade to keep ingredients suspended and use an ingredient eductor to ergonomically introduce the ingredients to the system. High shear mixers are on variable speed drives to shear in the ingredients for a specified time and then slow down to keep marinade agitated without over mixing. All systems come assembled on a skid ready to set into your plant. JBT-MEPSCO. backs its mixing and chilling system with the industry's strongest support and extended service. These programs continue long after your mixing and chilling system goes on line.

Applications: Dual mixing and chilling or storage of meat brines and poultry marinades for meat and poultry injectors.

Size: Length 147" with staircase & eductor, Width 45.5", Height 103". Approximate weight, without eductor, 1822 pounds.

Tank Capacity: Standard tanks available in 100, 200, and 300 US gallon working capacities. Larger tanks are available.

Tank Jackets: Tanks available with jackets for chilling i.e., 200 gallons chilled from 70°F to 30°F in less than an hour. ASME certified for ammonia or glycol. Jacket with insulation and wrapper also available.

Tank Mixers: High shear CAT mixers with stainless steel motors available in 2hp, 5hp, and 7.5hp.

Eductor: Stainless steel 28" diameter hopper, optional for venturi jet style addition of dry and wet ingredients, with 7.5hp eductor pump.

Control Panel: PLC with touch screen to operate pumps and mixers. Recipe selection to select mix times, mixer speeds, water level, and automatically shut off pumps and mixers when tanks empty. Capable of being connected to Ethernet or other communications to monitor mixing data, tank levels, and temperatures. Automation of valves and mixing sequence also available.

Chilling Requirements: Each tank up to 10 tons of 19°F ammonia or glycol for chilling re-circulated brine. Optional inline pressure filter and heat exchanger system to continuously clean and maintain cold temperatures of re-circulated brine.

Utility Requirements: Electrical – main line power supply for 2hp centrifugal pump for brine transfer up to 60 gpm to injector. Each mixer 1.0 to 10hp.

Construction: Heavy gauge 304 stainless steel and sanitary stainless steel pipes and fittings for easy cleaning. Heavy gauge stainless steel platform, railings, and stairs for easy access to tanks.

