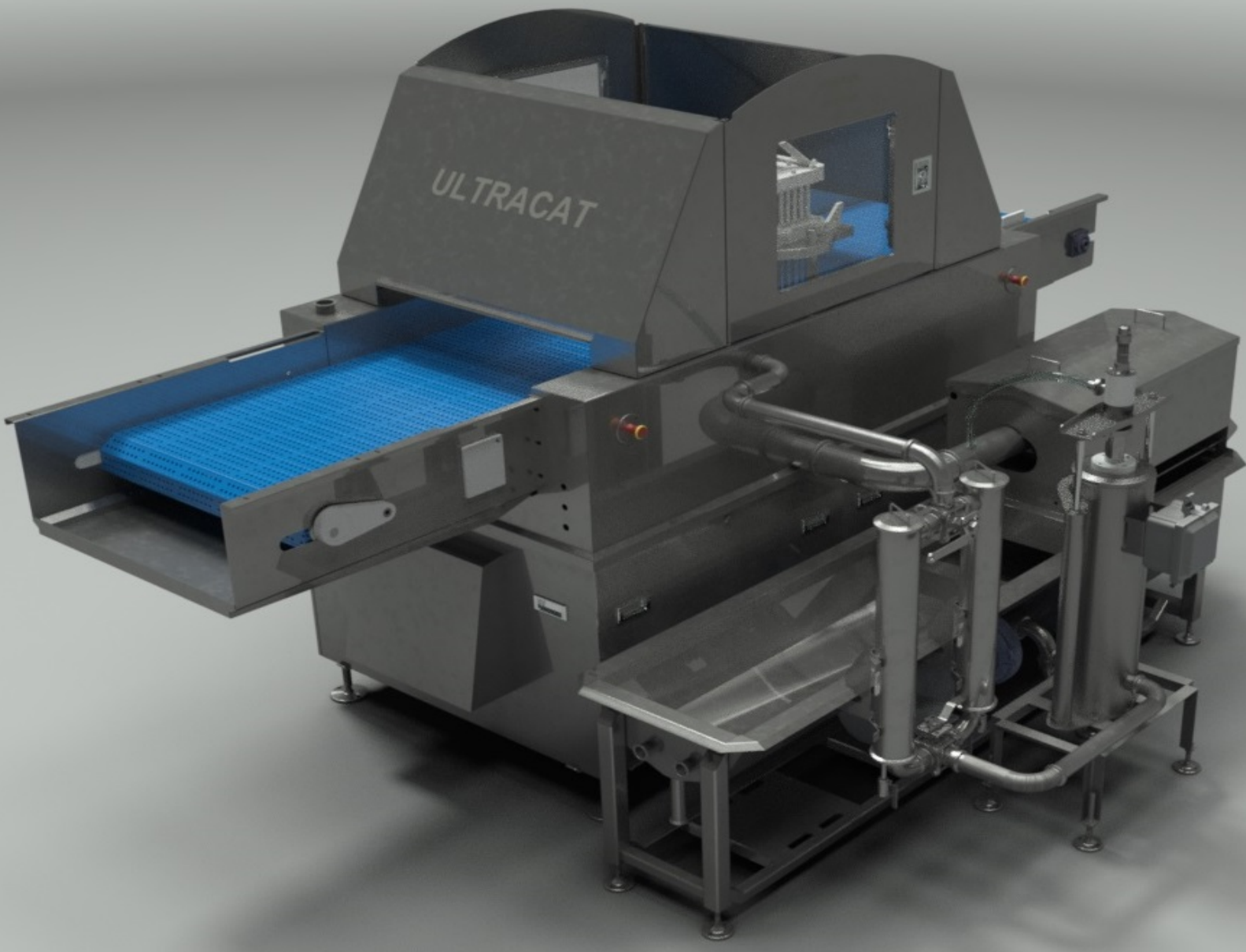




JBT/MEPSCO

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JBT/MEPSCO world leadership is reflected in its versatile ULTRACAT injector; designed and manufactured in the USA to set the pace for controlled injection of bone-in or boneless meats. With needle configurations of 244, 378, or 488 and production rates up to 35,000 pounds per hour, MEPSCO leads the way in uniform distribution, best moisture retention, and superior piece-to-piece accuracy. The rugged ULTRACAT injectors feature 304 polished stainless steel exteriors for superior clean ability, programmable touch screens, and high output brine pumps. The efficient filtration system features a self-cleaning rotating drum filter to eliminate 95% of the solids and dual pressure filters to filter out additional solids before going to the needles. The ULTRACAT injector will give you many years of dependable service with the best customer support in the industry.

Applications: Injecting bone-in and boneless meats such as hams, loins, pork bellies, and beef products. Marinating whole turkeys and chickens, cut up poultry, fresh steaks, pork, and seafood.

Product Capacity: ULTRACAT 244 / 378 / 488 with rates up to 35,000 pounds an hour, depending on product.

Size: Length 138", Width 92", Height 84". Approximate weight 4,100 pounds.

Transport System: Impact resistant, acetal plastic link conveyor belt with overall length of 138". Hydraulic motor drive with 2", 4", or 8" index synchronized with needle heads.

Bed & Clearance: 31" Wide conveyor bed and up to 8" product needle clearance.

Needles: Up to 488 special alloy stainless steel, available in .118" (3mm), .158" (4mm), or .188" (5mm). Optional tenderizer needles available.

Injector Speed: Fully adjustable on touch screen control panel up to 55 strokes per minute.

Injection Range: Up to 85% in a single pass, dependent on product.

Control Panel: Touch screen controls for setting and displaying injector functions. (speed, pressure, brine temperature, belt index, diagnostics, and troubleshooting)

Brine Valve: Optional for one-way (down) or two-way full flow (up & down).

Hydraulic Power Pack: 30 gallon capacity tank, 10hp AC motor with fixed displacement pump. Normal 1,100 PSI working pressure.

Brine Pump: All stainless 10hp centrifugal pump with 5.75" diameter impeller, 180 GPM at 60 PSI. Pressure adjustable via variable frequency drive.

Brine Holding Tank: 60 gallon normal working capacity.

Five Stage Brine Filter: One self-cleaning rotary drum, two stainless steel mesh screens with .045" diameter holes in brine tank, and two dual final in-line filters.

Electrical Control: Electrical controls contained in a sealed, stainless steel NEMA 4X enclosure.

Utilities Requirements: Electrical main line power supply for total 25hp at 460V (35 amp), 3-phase, 60 Hz. 80 PSI air 3/8" npt 1 1/2" brine connection.

Construction: Heavy gauge 304 polished #4 stainless steel exterior and heavy duty materials.

