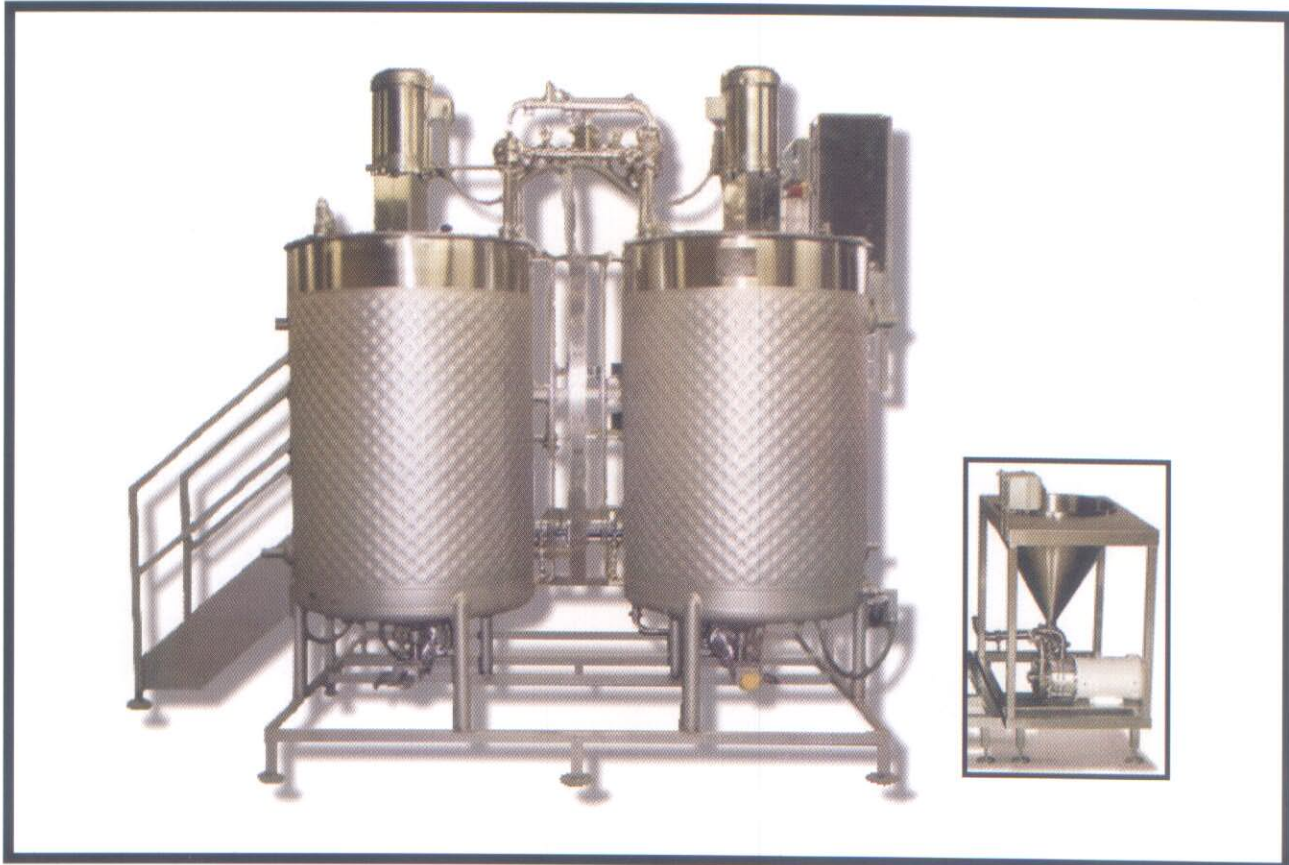


C.A.T.

BRINE MIX & CHILL SYSTEMS

MEPSCO



Controlled mixing and chilling of injector brines and marinades

MEPSCO's tank systems are designed, right from the start, to customer specifications for the controlled mixing and chilling of brines and marinades for meat and poultry injectors.

Single and multiple tank systems have jacketed tanks. AMSE certified for ammonia or glycol. These can chill 200 gallons from 70°F to 30°F in less than an hour. Optional glycol system or customer supplied ammonia system is used in tank jacket to chill brine or marinade during mixing.

Each tank has the ability to use a transfer pump to recirculate flow within the tank or to use a high shear mixer. Brine or marinade can be transferred to the injector tank while mixing occurs in the other tank. Optional in-line pressure filter and heat

exchanger system are available to continuously clean and maintain cold temperatures of recirculated brine or marinade at the injector.

Tank systems for mixing and chilling or storage only of brine or marinade feature heavy gauge 304 stainless steel construction, optional in-line eductor for adding dry or liquid ingredients, and a tube-in-tube heat exchanger for in-line chilling of the injector's holding tank.

MEPSCO backs its systems with the industry's strongest customer support and extended services. These programs continue long after a mix and chill tank system goes on line.

SPECIFICATIONS

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

Sizes: Length 147.0" with staircase and eductor. Width 45.5". Height 103.0". Weight without eductor approximately 1,822 pounds.

Tank capacity: Standard tanks available in 100, 200 and 300 U.S. 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 2 hp, 5 hp, and 7.5 hp.

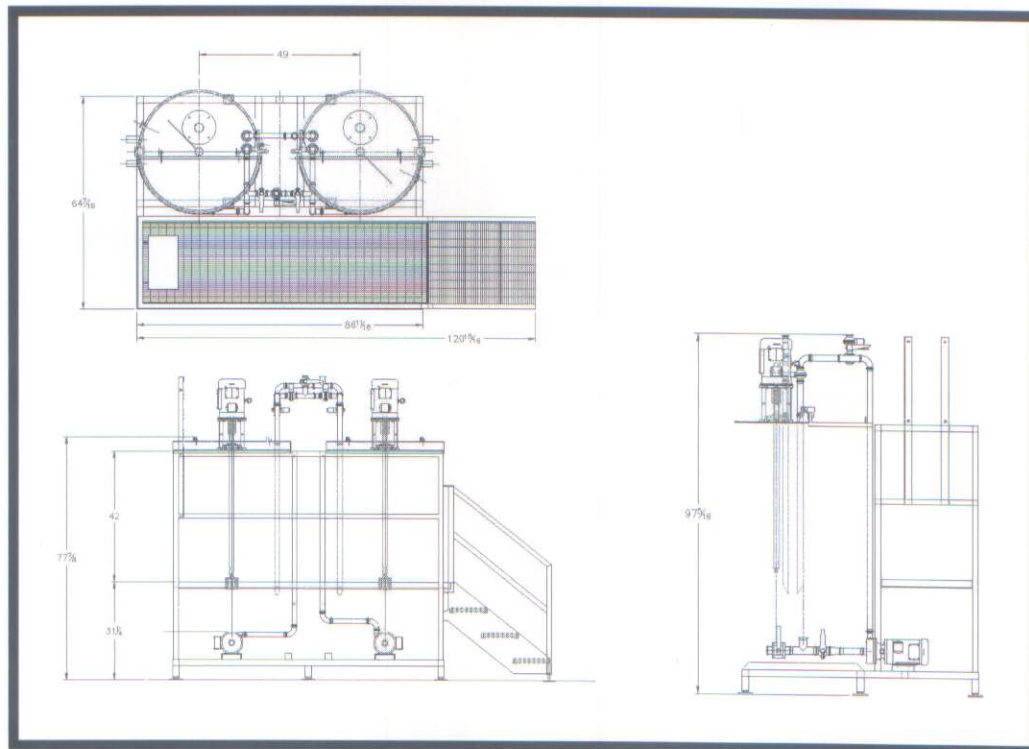
Eductor: Stainless steel 28.0" diameter hopper, optional for venturi jet style addition of dry and wet ingredients, with 5 hp eductor pump.

Control panel: LCD display of batch capacity and temperature on pre-wired control panel. NEMA 4X enclosure.

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

Utility requirements: Electrical -- main line power supply for 1.5 hp centrifugal pump for brine transfer up to 60 gpm to injector. Each mixer 1.0 to 10.0 hp.

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



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Value!
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