



BRINE MIXERS STORAGE TANKS

BRINE MIXERS | CONSISTENCY | ACCURACY | DELIVERED!

BRINE MIXERS / STORAGE TANKS

EXCEPTIONAL MIXING AND STORAGE TANKS

Many brines and marinades are made of functional and potentially expensive ingredients and flavourings. A critical step in ensuring highest possible return on investment when utilizing injectors is to incorporate well designed brine mixers and storage tanks.

With the Fomaco brine mixers and storage tanks, you are equipped with first class tools, designed to mix all additives. For very heavy brines and functional ingredients, the tanks can be delivered with a powerful ProShear Mixer with variable speed.



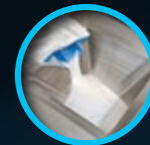
Serving the food industry for 40 years



PROLONGED SHELF-LIFE WITH OPTIONAL COOLING

To maximize the shelf life of the end product and to discourage bacterial growth maintaining brine temperature utilizing cooling is a critical part of this process.

To satisfy this requirement Fomaco brine mixers and storage tanks can be delivered with a cooling system using glycol. Not only does this result in optimum binding of water soluble proteins, it also gives the end products an extended shelf-life. If glycol is not available at the plant Fomaco offers stand-alone glycol/freon cooling units.



EASY, INTUITIVE OPERATION

With the Fomaco brine mixers the mixing of ingredients is incredibly easy, fast and effective.

The brine mixer automatically fills the tank with water to the desired level - all the operator needs to do is add the dry ingredients into the ergonomically designed hopper. With the unique Venturi system you are ensured a fast and homogenous mix of your ingredients.



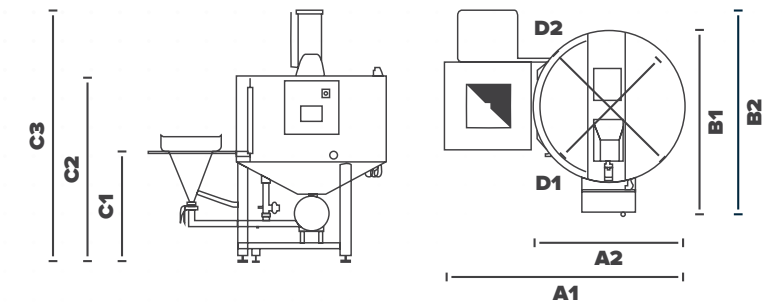
SIZE AND PLATFORMS

| | FBM 500 | FBM 1000 | FBM 1500 | FBM 2000 | FBM 2500 | FBM 3500 | FST 500 | FST 1000 | FST 1500 | FST 2000 | FST 2500 | FST 3500 |
|----|---------|----------|----------|----------|----------|----------|---------|----------|----------|----------|----------|----------|
| A1 | 1910 | 2215 | 2215 | 2215 | 2215 | 2850 | | | | | | |
| A2 | 1095 | 1410 | 1410 | 1410 | 1410 | 1960 | 1092 | 1410 | 1410 | 1410 | 1410 | 1960 |
| B1 | 1450 | 1750 | 1750 | 1750 | 1750 | 2330 | 1450 | 1750 | 1750 | 1750 | 1750 | 2330 |
| B2 | 1960 | 1940 | 1940 | 1940 | 1940 | 2240 | | | | | | |
| C1 | 905 | 905 | 905 | 905 | 905 | 970 | | | | | | |
| C2 | 1535 | 1630 | 2030 | 2430 | 2830 | 2295 | 1535 | 1630 | 2030 | 2430 | 2830 | 2295 |
| C3 | 1985 | 2235 | 2635 | 3035 | 3435 | 3185 | 1985 | 2235 | 2635 | 3035 | 3435 | 3185 |
| D1 | 950 | 1270 | 1270 | 1270 | 1270 | 1800 | 950 | 1270 | 1270 | 1270 | 1270 | 1800 |
| D2 | 1092 | 1410 | 1410 | 1410 | 1410 | 1960 | 1095 | 1410 | 1410 | 1410 | 1410 | 1960 |



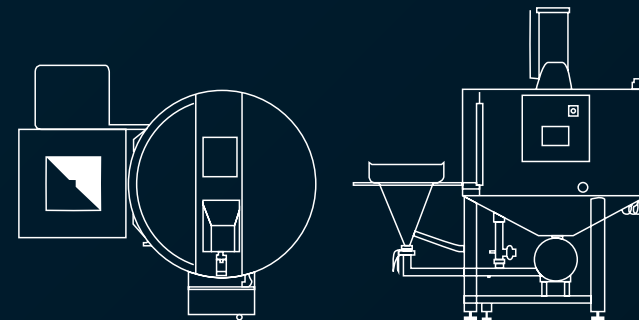
OPTIMIZED COOLING EFFECT

When using complex brines or marinades the tanks can be delivered with agitators to ensure particulates remain in suspension.



TECHNICAL SPECIFICATIONS

| | FBM 500 | FBM 1000 | FBM 1500 | FBM 2000 | FBM 2500 | FBM 3500 | FST 500 | FST 1000 | FST 1500 | FST 2000 | FST 2500 | FST 3500 |
|------------------------|----------------|-----------------|-----------------|-----------------|-----------------|-----------------|----------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| Mixing capacity | 500 | 1000 | 1500 | 2000 | 2500 | 3500 | 500 | 1000 | 1500 | 2000 | 2500 | 3500 |
| Hopper capacity | 40 Litr. | 40 Litr. | 40 Litr. | 40 Litr. | 40 Litr. | 40 Litr. | | | | | | |
| Pump motor | 4 / 7,5 kW | 4 / 7,5 kW | 4 / 7,5 kW | 4 / 7,5 kW | 4 / 7,5 kW | 4 / 7,5 kW | 4 / 7,5 kW | 4 / 7,5 kW | 4 / 7,5 kW | 4 / 7,5 kW | 4 / 7,5 kW | 4 / 7,5 kW |
| Electric supply | 3x400 V/50 Hz | 3x400 V/50 Hz | 3x400 V/50 Hz | 3x400 V/50 Hz | 3x400 V/50 Hz | 3x400 V/50 Hz | 3x400 V/50 Hz | 3x400 V/50 Hz | 3x400 V/50 Hz | 3x400 V/50 Hz | 3x400 V/50 Hz | 3x400 V/50 Hz |
| Control panel | IP 68 | IP 68 | IP 68 | IP 68 | IP 68 | IP 68 | IP 68 | IP 68 | IP 68 | IP 68 | IP 68 | IP 68 |



fomaco
CURING - AND MARINATING SYSTEMS