

SCALABLE TO FIT EVERY NEED
THE FOMACO MODULAR CLEAN LINE
BRINE PREPARATION CONCEPT

BRINE MIXING SYSTEMS / *CONSISTENCY / ACCURACY / DELIVERED*



POULTRY, FISH & RED MEAT

fomaco
CURING AND MARINATING SYSTEMS

THE FOMACO MODULAR CLEAN LINE BRINE PREPARATION CONCEPT SCALABLE TO FIT EVERY NEED

Whether you operate in the meat, poultry or fish industry, the brine mixing process is a production step where an upgrade to a more efficient operation can be profitable. Our state-of-the-art brine preparation concept equips you with a modular mixing system that will eliminate the risk of costly errors, ensure fast and thorough cleaning, reduce manpower needs and guarantee fast, reliable and homogeneous brine mixing.



SCALABLE TO MATCH PRODUCTION REQUIREMENTS

Depending on the complexity of the mixing assignment. The Fomaco clean line brine preparation system can be configured to meet production needs. This allows for a tailored setup to ensure efficiency, simplicity and a flexible production process.



MULTIPLE INGREDIENTS – ONE CONTROL PANEL

By adding mixing sub-stations you can increase productivity substantially. With just one control panel you can handle up to five ingredients. While one ingredient is mixing in the tank, the next ingredient can be prepared in another mixing sub-station.

BRINE MIXING SYSTEMS ELIMINATING COSTLY ERRORS

With an intuitive 15" interface, recipe manager, barcode reader, load cells and CIP cleaning system, Fomaco provides you with an all-encompassing, intelligent brine mixing solution that eliminates common and costly errors.



INTUITIVE 15" INTERFACE

As handling costly ingredients is a delicate process, the brine preparation system is equipped with an intuitive interface. The recipe manager will guide the operator through the mixing process step-by-step.



RECIPE MANAGER AND BARCODE READER

The mixing station has an integrated recipe manager, barcode reader and load cells on the mixing hopper. This ensures that the right ingredients are mixed in the right order and the right quantity.





FOMACO BRINE MIXING SYSTEMS

- 1 to 5 brine tanks that can be scaled according to production needs:
 - 1 single mixing station for smaller setups
 - 2 mixing stations for two operators working simultaneously
 - 1 mixing station with up to 4 sub-stations for handling as much as 5 ingredients simultaneously
- Fast and precise water filling at two separate speeds
- Ultrasonic water level sensor
- Temperature control by recirculating glycol through the tanks' insulated pillow plate surface
- Recipe manager and barcode reader ensure correct mixing procedures
- Hopper load cells controlling ingredient quantities
- Venturi mixing facilitates quick and homogeneous pre-mixing
- Dedicated mixing pump
- Panel controlled draining to eliminate contamination between recipes
- Constant circulation cools the brine
- The brine mixing setup can support multiple supply lines, including return pipes from these lines
- CIP rotating spraying ball system for effective cleaning
- Lid with exhaust connection on mixing hopper to dispose of dust particles.



AN UNCOMPROMISING APPROACH TO HYGIENE

For food producers, a sanitary environment is indisputable. To meet this requirement, Fomaco has taken extraordinary measures to ensure the highest level of hygiene. This includes easy access for inspection and intelligent self-cleaning systems. Furthermore, we have made effective cleaning procedures a key issue, as it can be a time-consuming production step.

Controlled draining

When changing tank on the operator panel, the pipes are drained to avoid contamination between recipes

CIP cleaning with a rotating spraying ball system

The CIP cleaning system ensures easy, fast and thorough cleaning of each tank.

Inspection facilities for each tank

To facilitate inspection, each tank has an integrated ladder and a sanitary lid, ensuring easy access.



CLEANING HAS NEVER BEEN EASIER

An automatic washing programme with a CIP rotating spraying ball system, self-draining mechanism and a number of other unique features make cleaning of the Clean-Line system both thorough, quick and safe:

- All Clean Line tanks are designed without any shafts in order to facilitate a higher hygienic standard
- Everything is manufactured in stainless steel and food approved plastic materials
- All electrical components are fully protected, so that special care is not needed when cleaning the machine
- Interface with IP 69K
- Pumps mounted on pivot arm for easy access and inspection
- Pumps and entire piping system can easily be taken apart
- All joints are mounted with hygienic fittings
- All hoses are mounted with sanitary crimp fittings
- All pipes are easily disassembled for inspection and cleaning

TECHNICAL SPECIFICATIONS

FOMACO MIXER STATION MS 100

The MS 100 mixer station is designed to operate in conjunction with FOMACO FST CL tanks in a tank farm system with up to 5 tanks.

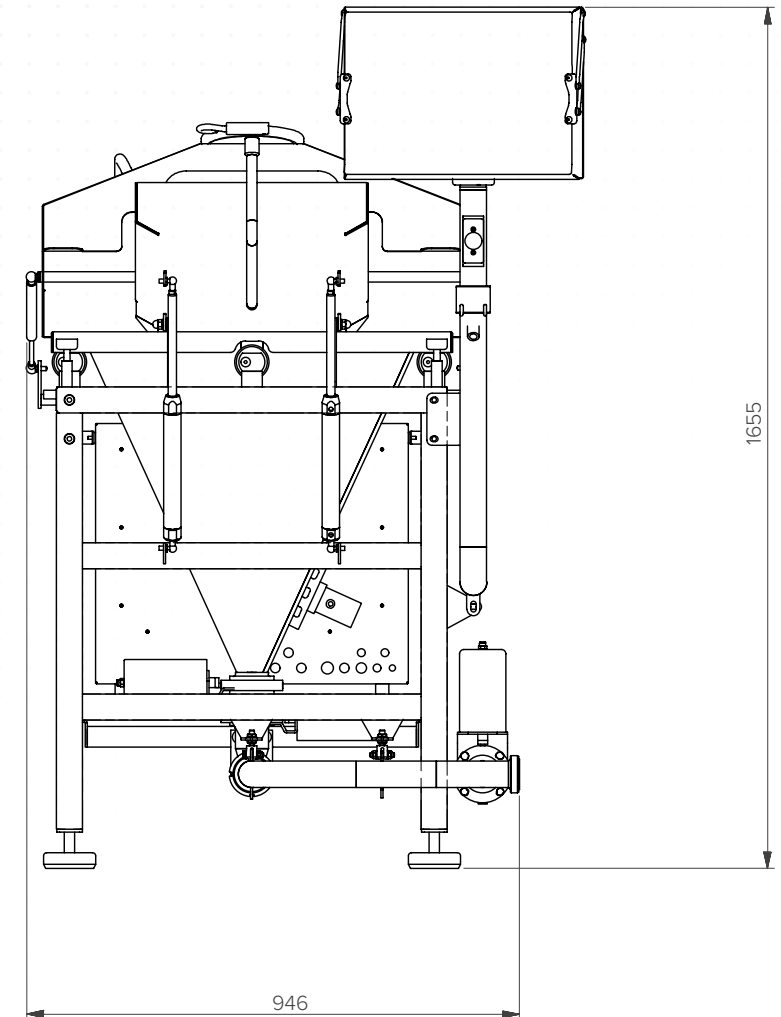
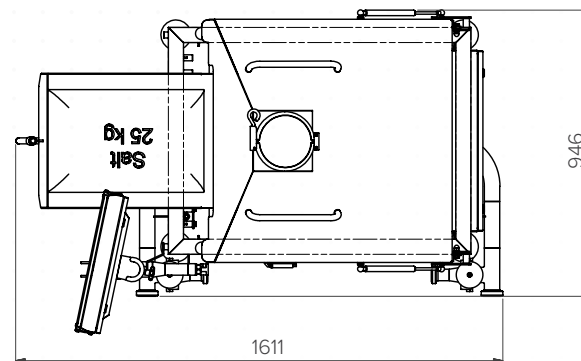
The MS 100 mixer station consists of a hopper made in AISI 304 stainless steel, mounted on a frame equipped with a pneumatic assisted loading chute.

From the hopper, dry ingredients can be drawn and mixed into FOMACO FST CL holding tanks via the built-in venturi system. The hopper is equipped with a vibrator.

The hopper is covered by a dust lid, which can be connected to an external exhaust system in order to reduce air born dust.

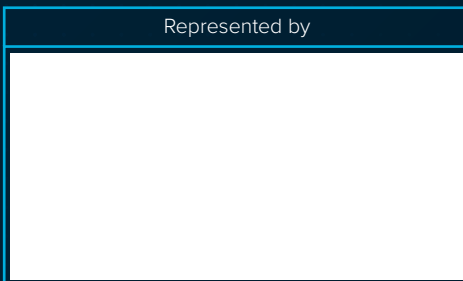
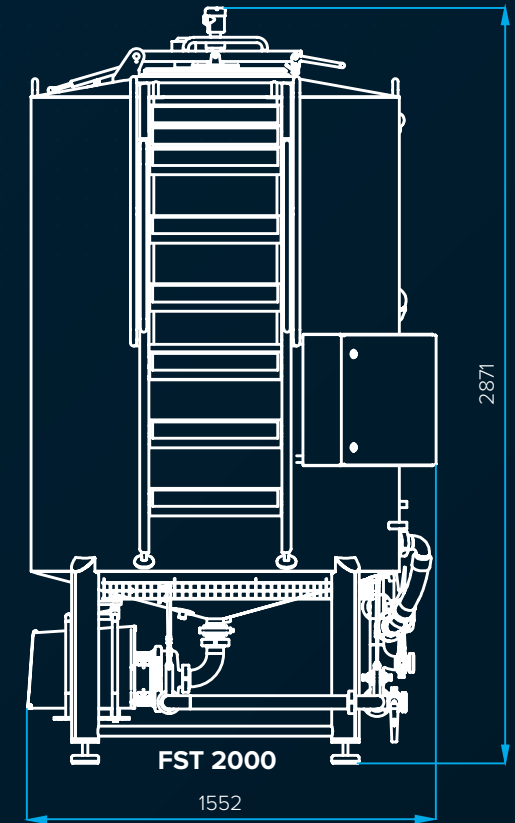
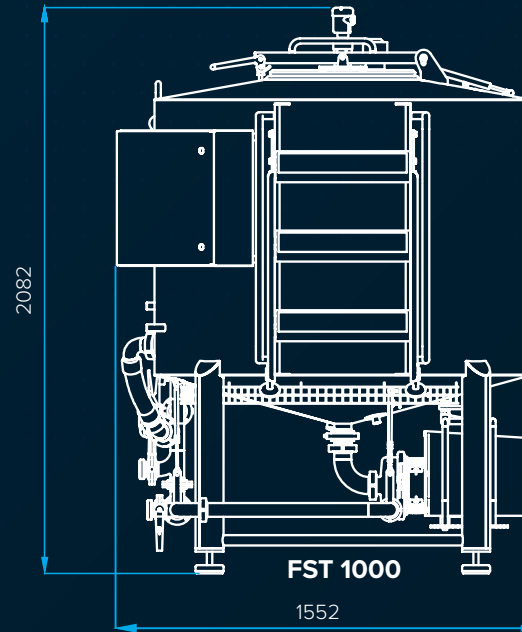
Equipped with the loading cell system, the correct amount of ingredient can be mixed into a brine batch, according to a predefined recipe.

From a common 15" interface, the complete brine preparation and distribution process can be controlled in a manual or automatic mode.



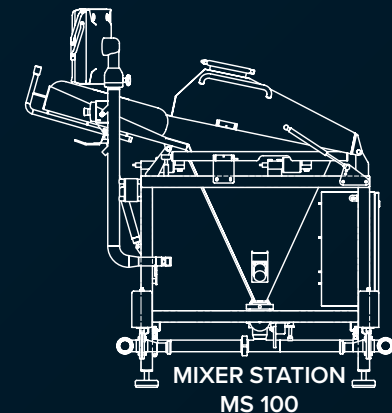
TECHNICAL SPECIFICATIONS

TANK SPECIFICATIONS	FST 1000	FST 2000
Mixing capacity	1000	2000
Pump motor	7,5 kW	7,5 kW
Electric supply	3x400V 50 Hz	3x400V 50 Hz
Control panel	IP 69K	IP 69K



MIXER STATION MS 100 SPECIFICATIONS

Hopper volume	100 l
Valve type	Butterfly valves, pneumatic operated
Control panel	15" interface



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