



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.



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.



Serving the food industry for 40 years



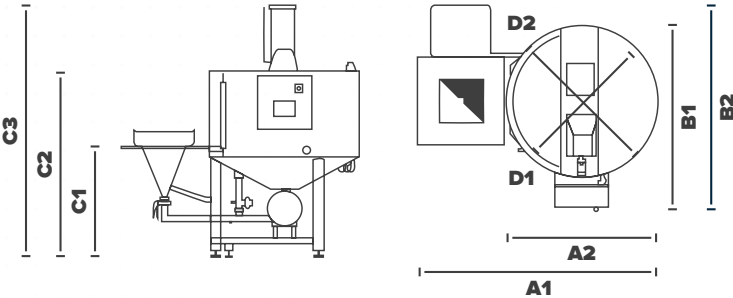
SIZE AND PLATFORMS

	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

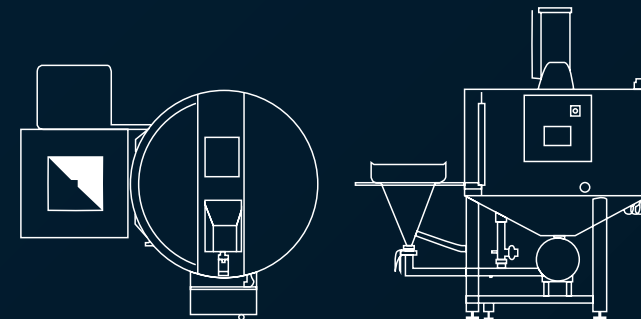
When using complex brines or marinades the tanks can be delivered with agitators to ensure particulates remain in suspension.



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

Represented by



fomaco
CURING AND MARINATING SYSTEMS