








Brine Mixers / Storage Tanks



-  ■ Efficient and sanitary brine mixers/storage tanks
-  ■ Fast and homogeneous mixing of all additives
-  ■ Available with- and without cooling
-  ■ Easy to operate – easy to clean
-  ■ Intuitive operator touch screen
-  ■ Precise mixing according to recipe
-  ■ Wireless communication options for optimized workflow

Brine mixers and storage tanks

In order to ensure maximum benefit from injectors and functional ingredients it is of utmost importance to have **efficient** and **sanitary brine mixers** and **storage tanks**. With fomaco's line of brine mixers and storage tanks you will have a first class tool to ensure that ingredients are **fully** and **homogeneously mixed**. Also you can opt to have the tanks prepared for glycol cooling which in turn ensures that brine/marinade temperature can be controlled resulting in **optimum binding** of **water soluble proteins** and a **better shelf-life**.



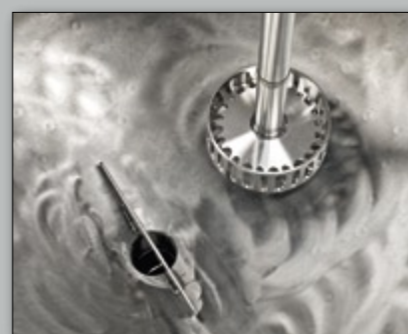
Ease of operation

Dry matter is loaded into the hopper at waist height – conveniently and ergonomically. Subsequently the dry matter is mixed with the water by use of the unique Venturi system ensuring a fast and homogeneous mixing.



Maximum cooling effect

To keep the brine or marinade in suspension and avoid sediments with heavy brines the tanks can be delivered with agitators which also ensure that the cooling effect is optimized.



Solving any mixing task

For very heavy brines and functional ingredients which need additional mixing effect the tanks can be delivered with a powerful ProShear Mixer with variable speed.



Mixing according to recipe

The external water supply is connected to a solenoid valve. When filling the tank according to recipe the water intake is monitored by an ultrasonic level sensor, which automatically signals the solenoid valve to shut off when the required volume is reached.



Intuitive operator panel

Before mixing the required water level and target temperature are defined. After this the tank automatically fills up with the required volume of water and dry matter can be added into the hopper.



With or without cooling system

Our brine/marinade mixers and storage tanks are available with or without cooling system. The tanks prepared for cooling are designed to work with glycol. If glycol is not available at the plant we can offer stand-alone glycol/freon compressors.

Wireless communication – optimized workflow

When installing a complete line including **brine mixers**, **storage tanks**, **injectors** and **filter tanks** it is essential that the individual machines can communicate to a certain degree in order to **optimize production** and achieve a **continuous workflow**. For example the wireless communication option enables the filter tank to automatically request brine/marinade from the storage tank or brine mixer during operation. Furthermore the operator can monitor directly from the injector control panel how much brine/marinade is left in the storage tank as well as checking the actual temperature in the filter tank.

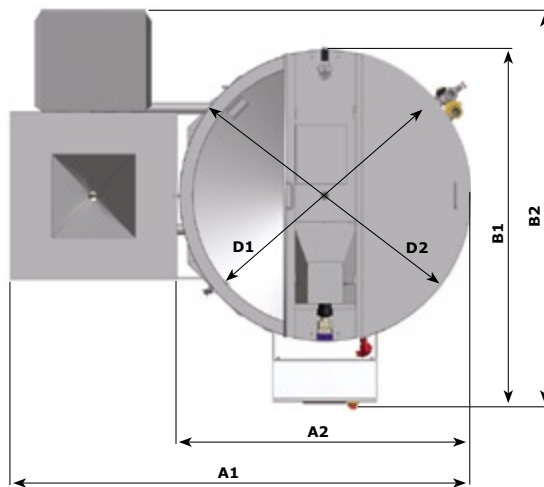
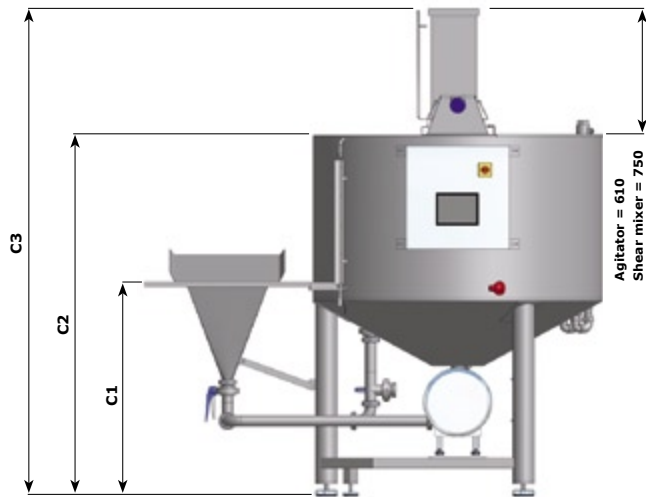


Flexibility and easy operation

Hardwiring individual machines in an aggressive environment, which often requires that the machines can be moved about during cleaning can be very difficult. Therefore fomaco has developed a **wireless communication system**, which can be used with our line of M3 injectors, filter tanks, brine mixers and storage tanks.



Specifications	FBM 500	FBM 1000	FBM 2000	FST 500	FST 1000	FST 2000
Mixing capacity	500	1000	2000	-	-	-
Hopper capacity	40 Ltr.	40 Ltr.	40 Ltr.	-	-	-
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
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
Control panel	IP 65	IP 65	IP 65	IP 65	IP 65	IP 65



	FBM 500	FBM 1000	FBM 2000	FST 500	FST 1000	FST 2000
A1	1910	2220	2220	-	-	-
A2	-	-	-	1092	1410	1410
B1	1350	1730	1730	1350	1730	1730
B2	1692	1920	1920	-	-	-
C1	1035	1035	1035	-	-	-
C2	1710	1743	2493	1710	1743	2493
C3	2160	2350	3100	2160	2350	3100
D1	952	1270	1270	952	1270	1270
D2	1092	1410	1410	1092	1410	1410