



MEPSCO™

Brining Made Simple

Brine Preparation Systems

Mixing & Chilling of Injector Brines & Marinades

The Lowest Total Cost of Ownership

- Safe & ergonomic
- Reduced maintenance with improved uptime

Custom systems from 50 to 1,200 gallons

Available with multiple tanks configurations

Mixing & Chilling or Storage of Brines and Marinades

Let Us Help You Configure the Right System for Your Applications

Everything you want in your injection equipment

- **EASY CLEANABILITY** with stainless steel surfaces, pipes and fittings. A stainless steel platform, railings and stairs makes sanitation a breeze.
- **CONSISTENCY & ACCURACY** by re-circulating the marinade to keep ingredients suspended while ergonomically introducing ingredients to the system with an eductor.
- **CONSISTENCY & ACCURACY** are achieved from the high-shear mixers on variable speed drives to disperse the ingredients for a specified time then slow to keep marinade agitated without over-mixing.

ASME Certified for Ammonia or Glycol

Skid-assembled and ready to move to your plant floor

Notable Specs

- Standard tanks in 100, 200, and 300 US gallon working capacities. Large tanks available
- Tank jackets for chilling
 - ▶ ASME certified for ammonia or glycol
 - ▶ Jacket with insulation available
- High-shear C.A.T. mixers with stainless steel motors in 2hp, 5hp, or 7.5hp
- 28" stainless steel hopper, optional for venturi jet-style addition of dry & wet ingredients with 7.5hp eductor pump
- Programmable touch-screen controls recipe selection to mix times, speeds, water level, and auto shut-off.
- An optional inline pressure filter and heat exchanger system continuously cleans and maintains cold temps of re-circulated brine
- Optional HEX (ammonia or glycol) piped to holding tanks for brine chilling



Manufactured in the USA

MEPSCO™ TECHNOLOGY

jbt.com

JBT MEPSCO™ Brining Made Simple



JBT iOPS

A JBT iOPS service agreement is designed to give you access to industry-leading machine monitoring solutions to optimize your uptime, maximize your machine output and yield performance, and ensure the production of best possible quality products for your customers. JBT experts are also available to provide insights to support your continuous improvement processes and to provide data-driven solutions for enhanced, predictive service support.



JBT Commitment to Safety

JBT Corporation accepts our responsibility to protect the safety of our employees, their families, our customers and the public. Our continued commitment to stringent safety standards in everything we manufacture is an integral part of our business to benefit you. Our equipment is engineered to achieve continuous and measurable improvement in safety.



JBT Hygiene by Design

Food processing boasts some of the harshest environments for electronics and mechanized parts. JBT equipment is specifically designed to flourish in just those conditions as well as to provide the most sanitation-friendly solutions that directly affect your bottom line.



JBT ProCARE®

A ProCARE service agreement is designed to give you a predictable monthly cost based on your equipment use for each machine. Customize scheduled preventive inspections, maintenance, parts, and other benefits that offer peace of mind minimizing unexpected/budget-shattering costs.

JBT PROTEIN PROCESSING

PRIMARY

CHILLING | WEIGHING | PUMPING | CUTTING-UP | SKINNING | WATER RE-USING | ENHANCING FOOD SAFETY

STATE-OF-THE-ART EQUIPMENT DESIGNED TO YOUR SPECIFICATIONS FOR CHILLING AND INITIAL PROCESSING OF RAW MATERIALS LIKE POULTRY, MEATS & SEAFOOD INTO FOOD COMMODITIES FOR BOTH HUMAN AND ANIMAL CONSUMPTION.

SECONDARY

PORTIONING AND SLICING | BRINE PREPARATION | HOMOGENIZATION | INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION X-RAY TECHNOLOGY | AUTOMATED TRAY LOADING

VALUE ADDED PROCESSING WITH GROUNDBREAKING JBT AUTOMATION, MARINATION AND INSPECTION SOLUTIONS THAT IMPROVE YIELD, REDUCE LABOR, AND IMPROVE & VERIFY PRODUCT QUALITY.

FURTHER

COATING | FRYING & FILTRATION | PROOFING | COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING SOLUTIONS | X-RAY TECHNOLOGY | HIGH-PRESSURE PROCESSING (HPP)

YOU'VE PAINSTAKINGLY DEVELOPED RECIPES AND MANUFACTURED FOODS DISTINCT TO YOUR BRAND. JBT OFFERS COST-SAVING EQUIPMENT UNIQUELY DESIGNED AND HAND-CRAFTED TO YOUR SPECIFICATIONS.



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We're with you, right down the line.™

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