

Brine Mixing



The MS Range of Brine Mixers and ZMS Range of Dual Brine Preparation Systems

MS Brine Mixer

Eight models are available from 400L -1500L capacity, complete stainless steel
 Efficient centrifugal pump which forces the brine circulation and enables excellent blending of dry ingredients in water
 Precise calibration of brine tank.
 Triple mixing system (mechanical, circulating and injection agitators) for brines and marinades



Options:

- Full control of set water quantity
- Full control of solution temperature.

Models		MS- 400	MS- 1000	MS- 1500	MS-2000	MS-400CH	MS-1000CH	MS-1500CH	MS-2000CH
Container capacity	dm3	400	1000	1500	2000	400	1000	1500	2000
Dimensions Length	mm	1390	1790	2000	2595	1700	2110	2430	2595
Width	mm	1220	1420	1600	1810	1150	1650	1830	1810
Height	mm	1920	2100	2230	2655	1950	2230	2230	2655
Weight	kg	155	225	450	900	300	450	800	1100

ZMS Dual Brine Preparation System

Four Models available from 2 x 750l to 2 x 2000l
 Open construction meets the highest hygiene standards
 This system is designed for large quantities of dry ingredients and achieves a quick and effective homogenous mixture.
 Built up of two tanks with stainless steel pumps and computer controlled system for connection to injection and massaging processes.
 Water heating is available via steam, gas, electric and even dual heating systems.



Model		ZMS-750	ZMS-1000	ZMS-1500	ZMS-2000
Tank capacity	dm3	2x750	2x1000	2x1500	2x2000
Dimensions: Length	mm	2595	3300	3850	4070
Width	mm	1642	2100	2300	2280
Height	mm	1977	2450	2450	2500
Weight	kg	900	1100	1200	1650

