

Brine Mixing / Chill SYSTEM

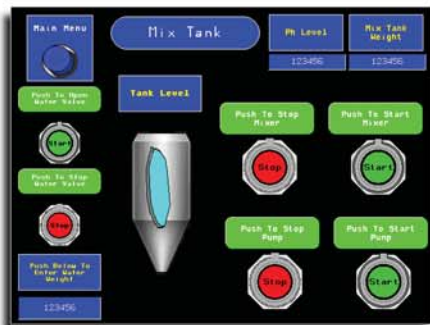
FPEC
Food Processing Equipment Co.
WWW.FPEC.COM

Custom built to your specifications.

The Brine System is engineered for the exacting needs of chilling brine and marination. Our commitment is to your quality control - to your bottom line.

You'll find our systems in place at red meat and poultry companies across the country.

- Stainless steel jacketed tanks are ASME certified for ammonia or glycol.
- 200 gallon tanks standard, with other sizes available.
- User friendly, state-of-the-art control system.



- Sanitary plumbing throughout.
- All stainless steel construction.
- Built-in platforms.
- Easy transfer of brine or marinade from one tank to injector tank, allowing mixing to occur in the other.



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