

PROBABLY THE BEST BRINE MIXER IN THE WORLD!

Whether you are injecting Hams, Bellies, Loins or Whole birds, you are likely incorporating more solids than ever before into your brines. Now more than ever, you need a Brine Preparation System, which is capable of efficiently dissolving dry ingredients into the brine, cooling that brine quickly and pumping it to your injector's brine holding tank. Our system does that ... and more.

Though there are a number of similar looking Brine Mixers on the market, we think that the GAROS Brine Preparation System is the most complete and uniquely capable system - designed specifically to handle large quantities of dry ingredients. Take a look at some of the features that set us apart from the rest:

Like most mixers, we use a venturi pump at the bottom of the loading hopper to incorporate dry ingredients into the brine. However instead of a 2" throat and valve at the bottom of the hopper, we use a 4" throat and valve, thereby improving the flow dynamics. We also suspend the hopper on springs and use a vibration system. The result is less resistance to flow... and quicker, more uniform incorporation of solids into the brine.

In any venturi-type mixing system, the speed at which ingredients are vacuum fed into the brine is dependent on the speed of the brine passing through the venturi. At the heart of our system is a high-capacity, self-priming centrifugal pump. Unlike other models on the market, it won't get bogged down as the brine becomes more viscous. It will continue to deliver at the same even pace...so you won't grow old waiting for the last _ tank of ingredients to be incorporated into the brine.

To avoid foaming, we use an over-sized 4-bladed impellor, which we gear down to run at much lower RPM than other mixers on the market. Thus while we move about the same volume per minute as our competitors, we do it at a much lower RPM.

Our system is complete, including level and temperature probes, process controls, valves, piping, etc., and can be set up to automatically maintain brine levels on multiple brine storage tanks. Due to the capacity of our self-priming pump, no extra transfer pumps are required.

Our standard sizes are 1000L (265 US gal) and 1500L (400 US gal). Other sizes are also available to meet your unique needs.

The inner tank and the hopper are made of ACID RESISTANT STAINLESS STEEL (En. 1.4436 / AISI 316) - a necessity when mixing and storing saturated brines.

Using jacket cooling we are able to chill 1000L (265 US gal.) from 15°C (60°F) to -1°C (30°F) in 40 minutes. The cooling capacity is determined by the capacity of the connected refrigeration unit.

When equipped with the optional refrigerated jacket, the unit includes a digital thermometer to monitor brine temperature. It also controls the required pre-programmed temperature.

The optional batch controller allows automatic filling of the tank with a pre-set quantity of water.

The walls of our tanks are both jacketed AND insulated with 50mm (2") of polyurethane foam. Even the bottom is insulated!

A level control is placed on the injector filter unit to automatically maintain a constant brine level in the brine tank of the injector during injection.

The tank is built with a conical shaped bottom to ensure complete discharge.

When the flow stops, a pneumatic valve actuates and prevents possible double draining.

The loading hopper is suspended in a frame resting on springs and equipped with a vibrator in order to ease the transport of dry ingredients down into the venturi.

Automatic level controls protect the system from running dry to avoid damaging pump seals.

The outlet of the hopper is fitted with a 4" butterfly valve, which allows for quicker incorporation of dry ingredients into the brine.

The Brine Preparation System is equipped with a high capacity, self-priming centrifugal pump. Self-priming allows us to achieve and then maintain the full suction effect from the venturi pump - to uniformly introduce dry ingredients into the brine, even when the brine starts to get thick toward the end of the process.

Venturi action is used to introduce dry ingredients into the brine. This action efficiently pulls dry ingredients into the pipeline, ensuring that mixing is completed without lumps and without any introduction of air.





AB GAROS, Bultvägen 6
SE-553 02 JÖNKÖPING
Phone: +46 36 181130
Fax: +46 36 181140
E-mail: garos@garos.se
www.garos.net