



Brine Mixer GH107

AB GAROS BRINE MIXER GH107!

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, there by 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 1/4 tank of ingredients to be incorporated into the brine.

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 mad of ACID RESISTANT STAINLESS STEEL (En. 1.4436 / AISI 316) - a necessity when mixing and storing saturated brines.



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.

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.

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

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.

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.

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 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.

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

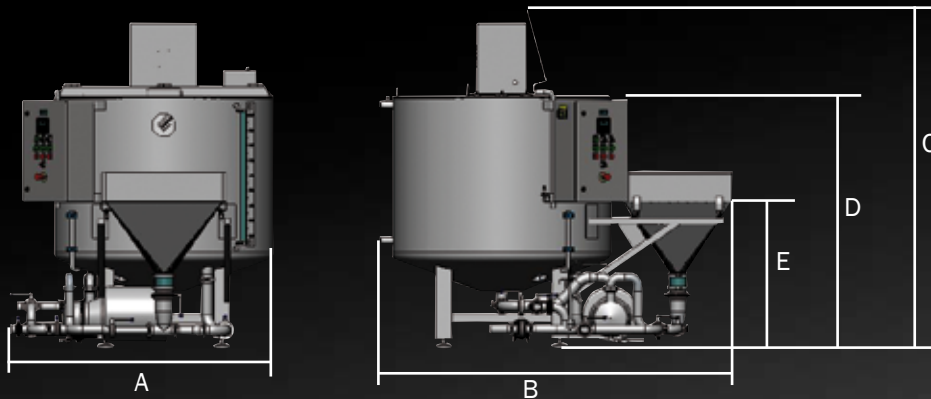
Venturi action is used to introduce dry ingredients into the brine. This action efficiently pulls dry ingredients into the pipeline, ensuring that mixing is completed without lumps and without any introductions of air.

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.

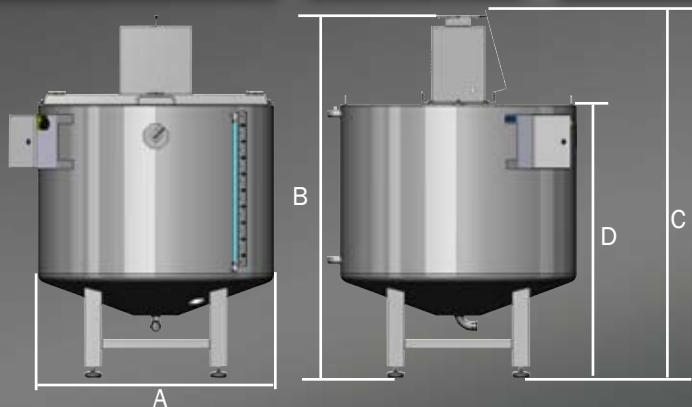
Automatic level controls protect the system from running dry to avoid damaging pump seals.

The tank holds 1,000 litres, 1,500 litres, 2,000 litres or 4,000 litres. The brine is pumped from the mixing station to the storage tank. From there it can be pumped to the required spot as needed. The tank has a tapered bottom so that all brine can be pumped out and utilised.





Brine Mixer GH107	1000 L	1500 L	2000 L
A: Total length	1500 mm	1600 mm	1730 mm
B: Width	2040 mm	2140 mm	2240 mm
C: Max height	2020 mm	2225 mm	2475 mm
D: Height Mixertank	1500 mm	1600 mm	1955 mm
E: Height filling hopper	875 mm	875 mm	895 mm
Volume filling hopper	70 L	70 L	70L
Weight	850 kg	1000 kg	1100 kg
Pump capacity	20m3/h	20m3/h	20m3/h
Agitator storage tank capacity	8,3m3/h	8,3m3/h	8,3m3/h
Rated voltage	8,3m3/h	8,3m3/h	8,3m3/h
Supply voltage	380V	380V	380V
Rated current	24V	24V	24V
Effective output	9,1A	9,4A	9,1A
Volume cooling jacket	20L	25L	30L



Storage Tank GH 107	1000 L	1500 L	2000 L
A: Length	1304 mm	1504 mm	1504 mm
B: Height	1934 mm	2075 mm	2377 mm
C: Max height	2024 mm	2165 mm	2465 mm
D: Height mixing tank	1500 mm	1641 mm	1945 mm
Weight	400 kg	550 kg	620 kg
Pump capacity	13m3/h	13m3/h	13m3/h
Agitator storage tank capacity	8,3m3/h	8,3m3/h	8,3m3/h
Rated voltage	380V	380V	380V
Supply voltage	24V	24V	24V
Rated current	4A	4A	4A
Effective output	1,5kW	1,5kW	1,5kW
Volume cooling jacket	20L	25L	30L

AB GAROS reservations concerning misprint of technical modifications



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