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СИСТЕМЫ ОБРАБОТКИ МАРИНОВАННОГО МЯСА SCANBRINE

Технические характеристики



General info

Homogeneous brines and marinades are a critical factor in the marination process. The application-based venturi/ pump combinations of the GEA ScanBrine delivers perfect mixing from light brines up to heavy marinades. The machine features modular mixing and storage tanks from 500 to 3000 liters, making it possible to expand the system and increase capacity. It is equipped with a single-speed stirring device and easy to operate control panel.

- Mixing and storage of light brines up to heavy marinades
- Ingredient hopper (85 l / 22.5 gal) placed ergonomically
- Automatic ingredient supply
- Electrical brine level sensor
- Pump/venturi combination with 9 different nozzle sizes



Working principle

The mixing tank is first filled with fresh water and the dry ingredients are loaded into the hopper. Then the water starts to circulate and the automatic hopper valve is opened. An advanced venturi pump circuit ensures the ingredients are dissolved and premixed into a liquid, before entering the mixing tank. In the center of the mixing tank there is a stirring device with two three-wing propellers. After mixing, the brine/ marinade is pumped into the storage tank, injector brine tank or another consumer.

- Fill with fresh water and load dry ingredients
- Water starts to circulate
- Advanced venturi ensures the ingredients are dissolved and premixed
- Two three-wing propellers continue mixing brine/ marinade
- After mixing, brine/marinade is pumped into the storage tank

Performance

An advanced venturi pump circuit, with easy-to-change application-dependent nozzles, ensures the ingredients are dissolved and premixed into the liquid, before entering the mixing tank. Even working with materials which are difficult to mix, complete homogeneity can be obtained. Features like PLC control to have full process control, a pressure transducer for automatic water dosing, level control and pump protection in combination with the ingredient hopper that is placed at an ergonomically height, ensure this machine is easy to use.

- Modular and flexible design
- An advanced venturi pump circuit
- Process control via PLC control and validation of process steps
- Complete homogeneity can be obtained for light brines to heavy marinades



Output quality

Continuous stable output quality of homogeneous brines/ marinades at a pre-set temperature will result in better yield and retention. This is achieved by continuous cooling, temperature control, special pedals to reduce foam and total process control.

- Better yield due to homogeneous brines with temperature control
- Special pedals reduce foam while reaching maximal turbulence
- No sedimentation in piping loops
- Continuous cooling
- Total process control

Flexibility

The modular design of the GEA ScanBrine allows easy conversion and extension of features on either the mixing and/ or storage tank.

- Easy to convert storage to mixing tank
- Easy to add stirring device in all tank sizes
- Easy to change pump size

Return on investment

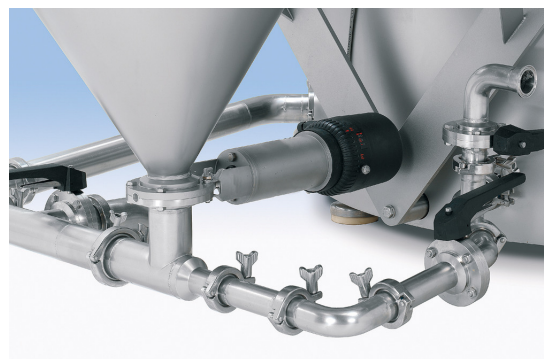
Brines and marinades can be a great expense, therefore our brine plants are designed to create a continuous high output quality by means of operator guidance to reduce human error margin, total process control, continuous cooling and circulation. Costs are reduced via brine savings, returned into tanks instead of draining, centralized ergonomic maintenance, one operator to handle all brine preparation and reduced internal logistics of ingredients.

- Operator guidance to reduce human error margin
- Brine savings by prevent draining requirement
- Centralized ergonomic maintenance
- One operator to handle all brine preparation
- Reduced internal logistics of ingredients

Hygiene

The GEA ScanBrine is developed to the latest hygiene standards for efficient cleaning and improved food safety. All motors and gears are placed underneath the tank, away from the food zone to eliminate the risk of brine contamination. The highly accessible, self-draining design of tanks, pipes and pump make it fast and easy to inspect and clean the machine. The hopper is electro polished, while the transparent acrylic lids (FDA approved) prevent sediment and liquid falling into the tank and provide visual status of the brine volume.

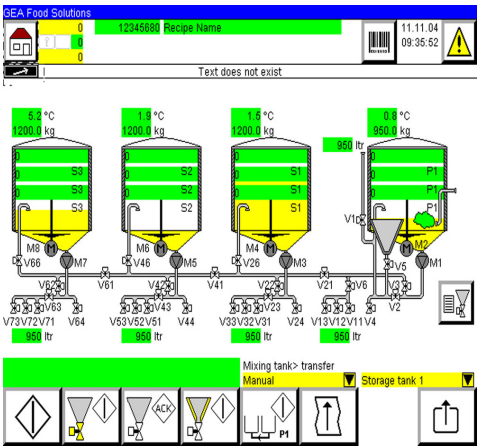
- Hygienic design
- Motors and gears placed outside the food zone
- Highly accessible, self-draining design
- Electro polished hopper
- Transparent acrylic lids (FDA approved)



Controls

The GEA ScanBrine can be specified with a PLC for recipe- and automatic process control. In order to assure further process control, quality and traceability, GEA can also offer following additional features; pH or conductivity measurement, weight control by load cells, temperature control in tanks and piping and barcode scanning.

- Optional PLC for recipe- and automatic process control
- Optional pH or conductivity measurement
- Optional weight control by load cells
- Optional temperature control in tanks and piping
- Optional barcode scanning



Technical specifications

Label	500	1500	3000	Unit
Capacity	500	1500	3000	l
Electric power	6.6 / 8.6 / 12.1	6.6 / 8.6 / 12.1	6.6 / 8.6 / 12.1	kW
Machine weight	450	1050	1500	kg
Dimension	2230 x 1700 x 2840	2230 x 1700 x 3700	2820 x 1985 x 4210	mm

Accessories / Options

- Automate management of production recipes
- Scheduling of production batches
- Production reporting
- Material tracking and tracing
- Manually influence production



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