



# MEPSCO™ Injection Made Simple

## UltraCAT

Bone-in or boneless meat injection

### The Lowest Total Cost of Ownership

- Increase yield
- More throughput
- Product Configurable
- Reduced maintenance with improved uptime

# Uniformly distribute moisture with accuracy

*Production rates up to 35,000 lbs. / hour*

**Inject & Marinate pork bellies, poultry, and seafood.**

**Choose the Right Model with Needle Configurations of 378 or 488**

- **EASY CLEANABILITY** with stainless steel surfaces and an efficient filtration system that boasts a self cleaning drum filter to eliminate 95% of solids. Dual pressure filters also significantly reduce any additional solids before going into the needles.
- **CONSISTENCY & ACCURACY** with a programmable touch screen
- **VERSATILITY** enhances the different products and profiles on the same machine

### Needles

Up to 488 special alloy stainless steel standard needles or optional tenderizer needles, both available in sizes:

.118" (3 mm)      .158" (4 mm)      .188" (5 mm)

### Notable Specs

- Fully adjustable injector speed up to 55 strokes/minute
- Up to 85% injection range from a single pass (product dependent)
- Optional 1-way (down) or 2-way full flow (up & down) brine valve
- 60-gallon brine holding tank
- 5-stage brine filter
- 25 hp at 460V (35 amp), 3-phase, 60Hz
- 80 PSI air 3/8" npt 1 1/2" brine connection
- Quick change needle modules



Manufactured in the USA

# JBT MEPSCO™ Injection Made Simple



## JBT iOPS

A JBT iOPS service agreement is designed to give you access to industry-leading machine monitoring solutions to optimize your uptime, maximize your machine output and yield performance, and ensure the production of best possible quality products for your customers. JBT experts are also available to provide insights to support your continuous improvement processes and to provide data-driven solutions for enhanced, predictive service support.



## JBT Commitment to Safety

JBT Corporation accepts our responsibility to protect the safety of our employees, their families, our customers and the public. Our continued commitment to stringent safety standards in everything we manufacture is an integral part of our business to benefit you. Our equipment is engineered to achieve continuous and measurable improvement in safety.



## JBT Hygiene by Design

Food processing boasts some of the harshest environments for electronics and mechanized parts. JBT equipment is specifically designed to flourish in just those conditions as well as to provide the most sanitation-friendly solutions that directly affect your bottom line.



## JBT PROcARE®

A ProCARE service agreement is designed to give you a predictable monthly cost based on your equipment use for each machine. Customize scheduled preventive inspections, maintenance, parts, and other benefits that offer peace of mind minimizing unexpected/budget-shattering costs.

### JBT PROTEIN PROCESSING

#### PRIMARY

CHILLING | WEIGHING | PUMPING | CUTTING-UP | SKINNING | WATER RE-USING | ENHANCING FOOD SAFETY

STATE-OF-THE-ART EQUIPMENT DESIGNED TO YOUR SPECIFICATIONS FOR CHILLING AND INITIAL PROCESSING OF RAW MATERIALS LIKE POULTRY, MEATS & SEAFOOD INTO FOOD COMMODITIES FOR BOTH HUMAN AND ANIMAL CONSUMPTION.

#### SECONDARY

PORTIONING AND SLICING | BRINE PREPARATION | HOMOGENIZATION | INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION X-RAY TECHNOLOGY | AUTOMATED TRAY LOADING

VALUE ADDED PROCESSING WITH GROUNDBREAKING JBT AUTOMATION, MARINATION AND INSPECTION SOLUTIONS THAT IMPROVE YIELD, REDUCE LABOR, AND IMPROVE & VERIFY PRODUCT QUALITY.

#### FURTHER

COATING | FRYING & FILTRATION | PROOFING | COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING SOLUTIONS | X-RAY TECHNOLOGY | HIGH-PRESSURE PROCESSING (HPP)

YOU'VE PAINSTAKINGLY DEVELOPED RECIPES AND MANUFACTURED FOODS DISTINCT TO YOUR BRAND. JBT OFFERS COST-SAVING EQUIPMENT UNIQUELY DESIGNED AND HAND-CRAFTED TO YOUR SPECIFICATIONS.



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We're with you, right down the line.™

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