

MEPSCO™ Injection Made Simple

UltraCAT Dual Head Injector (DHI) 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 30,000 lbs. / hour

Inject & Marinates pork bellies, poultry, and seafood

Choose the Right Model with Needle Configurations of 756 or 976

- **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. Featuring an EZ -Clean brine head.
- **CONSISTENCY & ACCURACY** with a programmable touch screen
- **VERSATILITY** enhances the different products and profiles on the same machine

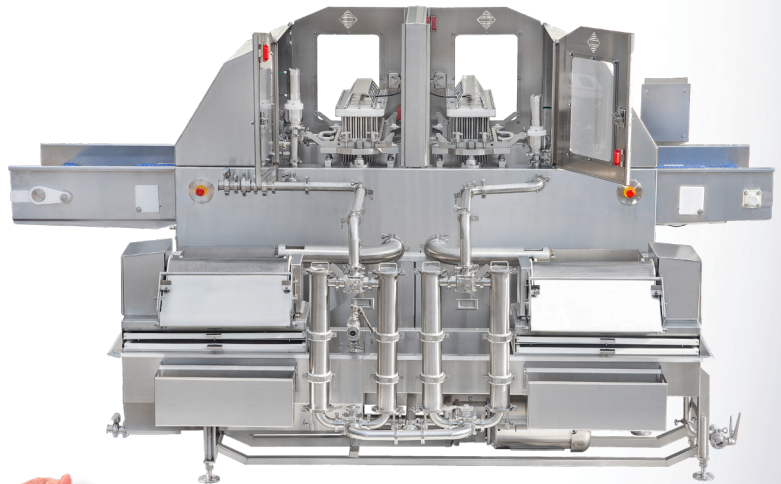
Needles

Up to 976 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
- 112-gallon brine holding tank
- 5-stage brine filter
- 25 hp at 460V (35 amp), 3-phase, 60Hz
- 80 PSI air 3/8" npt 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.



North America

JBT
1622 First Street
Sandusky, OH 44870
USA
Phone +1 419 626 0304
Fax +1 419 626 9560
process-solutions@jbt.com

Australia

John Bean Technologies Australia Limited
Unit 1, 40 Rivergate Place
Murarrie QLD 4172
Australia
Phone: 07 3896 6100
Fax: 07 3393 9299
info.au@jbt.com
info.nz@jbt.com

Europe

JBT
Rusthallsgatan 21, Box 913
SE-251 09 Helsingborg
SWEDEN
Phone +46 42 490 4000
Fax +46 42 490 4040
info-europe@jbt.com

Latin America

JBT
Máq. Equip. Ind. Ltda.
Av. Eng. Camilo Dinucci 4605
14808-900 Araraquara
São Paulo
Brazil
Phone +55 16 3301 2000
latinamerica.info@jbt.com

Asia

John Bean Technologies (Thailand) Ltd.
159/26 Serm-Mit Tower, Room No. 1602-3
Sukhumvit 21 Road
Klongtoey Nua Sub-district, Wattana
District
Bangkok 10110 Thailand
Phone: + 66 2 257 4000
Fax: + 66 2 261 4099
infoasia-jbtfoodtech@jbt.com



We're with you, right down the line.™

Process-Solutions@jbt.com