



BRINE   
PREPARATION



BRINE MIXER

The **GAROS GLB** is one of the only brine mixing machines designed to handle a large variety of ingredients. Brine and marinade recipes, recently, have been modified to include a higher level of additives and more difficult to dissolve, ingredients/dry substances. This has increased preparation requirements in relation to handling, mixing, and dissolving the ingredients. The GLB is available in sizes 500, 1000, 1500 to 2000 litres. The tank is made of 316 acid resistant stainless-steel.

There are numbers of brine mixers on the market, which all look similar and claim to be perfect at handling a large variety of ingredients. There are, however, some significant differences between them and the GAROS GLB when it comes to functioning.

The Garos GLB is the only brine mixer specially designed to handle a long list of ingredients:

1. The feed hopper is suspended on a spring supported cradle with a pneumatic vibrator which creates a continual flow of ingredients, reducing the chance of clogging.
2. The 4" (102mm) diameter valve on the base of the hopper also ensures a good continuity of ingredient flow.
3. The powerful high shear pump fitted to the GLB not only works to dissolve the ingredients quickly, at the same time creates a vacuum at the base of the hopper drawing in the dry ingredients, also creating a high-speed circulation of the brine throughout the GLB. The pump also guarantees a homogenous mixture even with the most viscous brines. This pump can also be utilised to pump prepared brines to the next step in their process.
4. Conical shaped base - 100% of the brine is utilised.
5. Control panel - a 4' touch screen giving the ability to program the entire brine preparation.



BRINE MIXER

ADVANTAGES

PNEUMATIC VALVE

full integration ability allowing automatisisation and control of brine preparation to prevent run off as well as a transport ability to connect the brine mixer with the injector, tumbler or brine holding tank GLT.

CENTRIFUGAL PUMP

Guarantees homogeneous mixture even with viscous brine.

COOLING JACKET

Covers the entire surface area of the tank allowing for control of the brine temperature, when connected to glycol cooling system. The jacket and base have 50 mm insulated walls.

INFEED HOPPER

equipped with a vibration motor to make the feeding of ingredients easier.

ACID-RESISTANT STAINLESS STEEL

the inner tank and hopper are not susceptible to corrosion, necessary while mixing liquids containing salt.

AUTOMATIC LEVEL SENSORS

for continuous transport of brine to external container.

FULL INTEGRATION ABILITY

connection with other machines to give even better performance.

EFFECTIVE LARGE PROPELLOR

agitator combined with low rotation speed keeping ingredients in suspension at the same time preventing foaming.

CONTROL PANEL

a 4' touch screen which gives you the ability to program the entire brine preparation.

TEMPERATURE SENSOR

allows operator to set temperature of the brine when connected to glycol cooling system.

LOAD CELLS/FLOW METER

full control of set recipe as well as the flowing liquid quantity.

AUTOMATIC WASHING SYSTEM

makes maintaining the proper hygiene levels easy.

CONICAL SHAPED BASE

100% of the brine is utilized.



BRINE PREPARATION



GAROS

Presents:

Brine Preparation
Machine introduction



STORAGE TANK

The **GAROS GLT** storage tanks are utilised to store premixed brines at a controlled temperature prior to being pumped to further processing. They are available in sizes 1000, 1500, 2000 and 3000 litres. The tank is made of 316 acid resistant stainless-steel.

The tank is made of **acid-resistant** stainless-steel SIS 2343/AISI 316/En. 1.4436. This is a necessity when mixing and storing liquids containing salt.

The GLT has the following included:

CONICAL SHAPED BASE

ensuring 100% the brine is utilized.

COOLING JACKET

covers the entire surface area of the tank allowing for brine temperature control, when connected to glycol cooling system. The jacket and base have 50 mm.

PNEUMATIC VALVE

with automatic shut-off after the brine been pumped to prevent runoff.



CONTROL PANEL

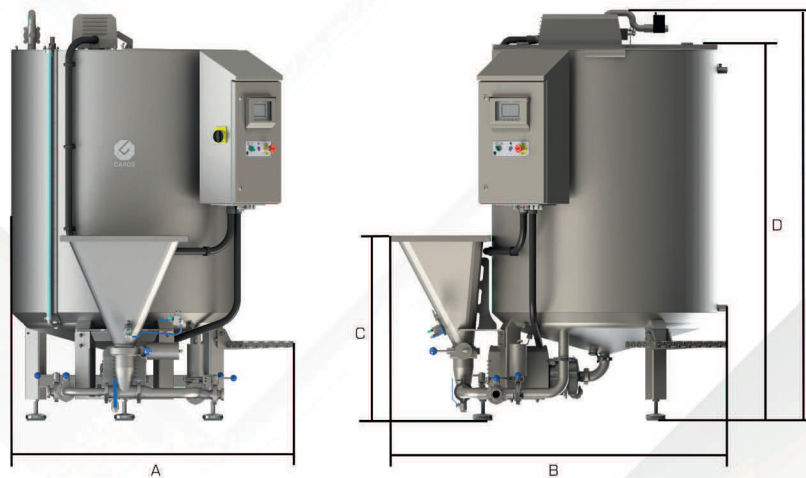
4' touch screen.

AGITATOR

Effective large propeller combined with low rotation speed keeping ingredients in suspension at the same time preventing foaming.

AUTOMATIC WASHING SYSTEM

makes maintaining proper hygiene levels easy.



Measurements in mm	A	B	C	D	E	Weight in kg
Brine Mixer GLB 500 L	1380	1650	900	1110	1630	260
Brine Mixer GLB 1000 L	1380	1650	900	1810	1980	320
Brine Mixer GLB 1500 L	1760	2190	900	1670	1890	430
Brine Mixer GLB 2000 L	1760	2190	900	1980	2210	460

Brine Mixer GLB	500 L	1000 L	1500 L	2000 L
Volume filling hopper	70 L	70 L	70 L	70 L
Pump capacity	20 m ³ /h	20 m ³ /h	20 m ³ /h	20 m ³ /h
Agitator capacity	8,3 m ³ /h	8,3 m ³ /h	8,3 m ³ /h	8,3 m ³ /h
Rated voltage	400 V	400 V	400 V	400 V
Supply voltage	24 V	24 V	24 V	24 V
Connected load	6,1 kW	6,1 kW	6,1 kW	6,1 kW
Volume cooling jacket	15 L	20 L	25 L	30 L

GAROS reserves the right to make technical modifications in measures or design at any time.



Measurements in mm	A	B	C	Weight in kg
Storage Tank GLT 1000 L	1190	1810	1980	260
Storage Tank GLT 1500 L	1510	1670	1890	350
Storage Tank GLT 2000 L	1510	1980	2210	385
Storage Tank GLT 3000 L	1510	2635	2875	425

Storage Tank GLT	1000 L	1500 L	2000 L	3000 L
Pump capacity	13 m ³ /h	13 m ³ /h	13 m ³ /h	13 m ³ /h
Agitator capacity	8,3 m ³ /h	8,3 m ³ /h	8,3 m ³ /h	8,3 m ³ /h
Rated voltage	400 V	400 V	400 V	400 V
Supply voltage	24 V	24 V	24 V	24 V
Connected load	0,6 kW	0,6 kW	0,6 kW	0,6 kW
Volume cooling jacket	20 L	25 L	30 L	40 L

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RED MEAT



POULTRY



FISH

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