

BRIMAX

Brine preparation
system



**STRONGER
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SCHRÖDER
THE SAFE SIDE OF FOOD.

BRIMAX 1000

Brine preparation system

BRIMAX technology allows the production of all types of brine used in injection, massing and/or tumbling procedures, whilst maintaining a standardised product quality under the most stringent hygiene requirements. A unique feature is the software, which has been developed and refined using years of experience, that performs, controls and documents the entire system, as the operator.

The **BRIMAX mixer** ensures precise merging of solid and liquid components, system-guided procedures, controlled mixing processes through to the automatically monitored result of the finished, properly chilled brine.

The **BRIMAX control unit** is the central management panel of the system. Equipped with a large 10" touch panel, it allows to work both in automatic or manual mode. Automatic control, which guides the operator through each step, organises the mixing and cooling of the brine according to the specified recipes (ingredients with weight, mixing times, temperature settings). The manual mode functions include mixing, cooling and pumping out by using manual input.

The **BRIMAX storage tank** ensures that the consumers (injector, massager, loading container, tumbler) are supplied with brine. Optional equipment with agitator/shear pump and thermo plate ensures a constant temperature and homogeneous brine. An important option for the brine mixer, it represents the perfect complement to the Schröder brine processing system. It is perfectly integrated into the system, representing the link between brine preparation and injection.

Vibration hopper *Stainless steel rotary pump* *Tank insulation*



Technical data BRIMAX 1000

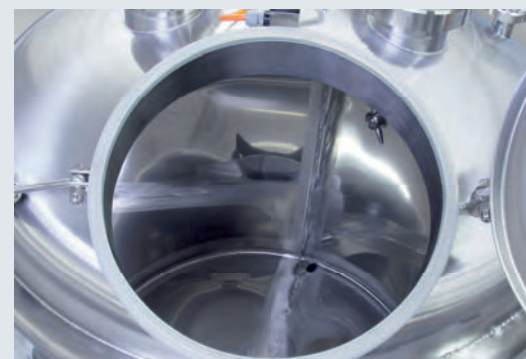
Mixer

Tank volume	1000l
Machine width	approx. 2850 mm (Mixer with control)
Machine depth	approx. 2010 mm
Machine height	approx. 2070 mm (with optional agitator approx. 2530 mm)
Compressed air	min. 6 bar
Water supply	Hose barb DN 40
Cleaning connection (Option)	G 3/4
Weight	450 kg, 680 kg with PWT and control
Electrical connection	3 Ph/NPE; 400/440 V; 50/60 Hz
Materials	Stainless steel and plastic materials according to VO (EG) 1935/2004 and VO (EU) 10/2011

Storage tank

Tank volume	1000l
Machine width	approx. 1360 mm
Machine depth	approx. 1350 mm
Machine height	approx. 2070 mm (with optional agitator 2530 mm)
Cleaning connection (Option)	G 3/4
Weight	approx. 400 kg (without load)
Electrical connection	from mixer
Materials	Stainless steel and plastic materials according to VO (EG) 1935/2004 and VO (EU) 10/2011

Up to 3 storage tanks possible without control extension, on one mixer.



BRIMAX 2000

Brine preparation system

The BRIMAX 2000 brine processing system is based on the 1000l models. The same functions and options are available which enable a higher output with the same user convenience and all the benefits described.

High performance and modular design

For brine quantity requirements which can be above 30,000l per day, very large quantities of brine can be produced with less rudimentary steps. Due to the modular design, this can be transferred in a number of BRIMAX 2000 storage tanks. Recipe names are requested or passed through the system between the tanks. Mixing different brines is prevented effectively.

Options

- Various basic tanks are available
- Agitators for continuous brine mixing
- Cleaning nozzles for an automated cleaning procedure
- Shear pump, which uses its special design for an effective mixing process that achieves a homogenous mixing result for difficult brines. The shear pump optimizes the introduction of difficult soluble additives, such as potato starch, vegetable proteins etc. and reduces the mixing times of all brines
- Depending on the brine specification, a plate or pipe-heat-exchanger can be used as a cooling device



Technical data BRIMAX 2000

Mixer

Tank volume	2000l
Machine width	approx. 2860 mm (mixer with control, without mobile platform), approx. 3020 mm (mixer with control, with mobile platform)
Machine depth	approx. 2010 mm
Machine height	approx. 3070 mm (with optional agitator approx. 3530 mm)
Compressed air	min. 6 bar
Water supply	Hose barb DN 40
Cleaning connection (Option)	G 3/4
Weight	630kg, 860kg with PWT and control
Electrical connection	3 Ph/NPE; 400/440V; 50/60 Hz
Materials	Stainless steel and plastic materials according to VO (EG) 1935/2004 and VO (EU) 10/2011

Mobile platform required for working on the manhole.

Storage tank

Tank volume	2000l
Machine width	approx. 1360 mm (ohne fahrbares Podest), approx. 2640 mm (mit fahrbarem Podest)
Machine depth	approx. 1350 mm
Machine height	approx. 3070 mm (with optional agitator approx. 3530 mm)
Cleaning connection (Option)	G 3/4
Weight	approx. 600 kg (without load)
Electrical connection	from mixer
Materials	Stainless steel and plastic materials according to VO (EG) 1935/2004 and VO (EU) 10/2011

Up to 3 storage tanks possible without control extension with one mixer.



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BRIMAX 1000/2000 control unit

BRIMAX 1000/2000 control unit

- The Schröder touch panel STP 104 is used to operate the system in both automatic and manual mode. The manual mode functions include water dosing, mixing, cooling and pumping out.
- Automatic mode ensures a user-guided brine production according to defined specifications possible.
 - Ingredients with quantity input
 - Mixing time for each ingredient
 - Final mixing time
 - Final temperature

The operator is led through the recipe step by step. All the ingredients contained in the recipes are queried and checked with the exact weights in a specific order. Once the recipe is complete, a pre-programmed final mixing procedure is carried out, the brine is cooled down to the target temperature and prepared for the injection process.

Monitoring units

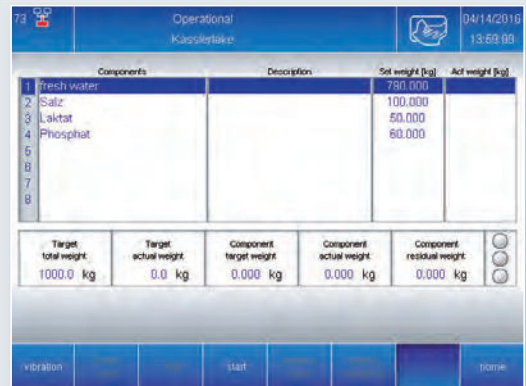
- Integrated weighing cells
- Temperature measurement
- Conductivity measurement
- Dry-run protection (even with foamy brine)
- Documentation of the operation history in the controller

Process security through BRIMAX

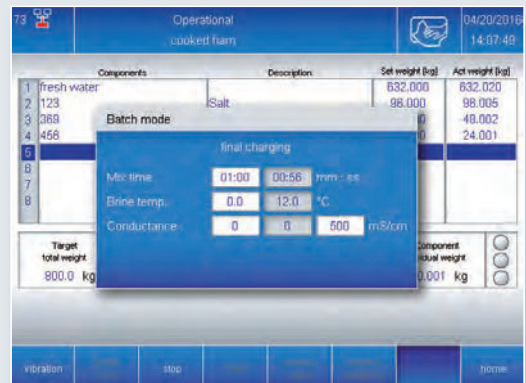
- Controlled and documented standardization of brine production
- Brine mixed exactly according to the recipe, always with the same quality, an indispensable basis for all further processes (injection/tumbling/roasting/freezing/slicing ...)
- No deviations from the recipe, complete dissolution of the ingredients, always the same temperature and viscosity
- Data exchange between the tanks: For identical brines (recipe name). Automatic and monitored pumping from the mixer to the storage tank and automatically controlled brine transport to the injectors
- Using the BRIMAX brine preparation, reduction in the error frequency in the brine production process



Home



Batching



End batching



Manual mode