

MARINATION SYSTEMS



As the critical starting point for your further processing lines, consistent marination is essential for your success. MP Equipment is pleased to offer a fully integrated brine marination mixing system. By utilizing high shear mixing options, automatic ingredient loading, recipe controls, heat exchangers, and temperature controls, MP's Master Marination System is the fully integrated solution for all your marination mixing needs. Mixing marinade is only half of the process to successful marination; therefore, pair the Master Marination System with one of MP Equipment's high quality vacuum tumblers. By utilizing an 8" shaft loading design for quick transfer, integrated vacuum pump for ease of operation, recipe control for consistency, and options to lower temperature, the MP line of tumblers exceeds all expectations.

BENEFITS & FEATURES

- Higher shear mixing options for consistency and accuracy
- Jacketed tanks for temperature control
- Touch Screen operational controls
- Fully integrated system

- Vacuum pump delivery method
- CO₂ tumbling for highest yields
- Integrated Vacuum Pump on retractable cart
- Multiple tank configurations
- Custom built for your specific needs



Your Best Value For Processing Solutions

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MP EQUIPMENT