



**AMFEC**

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**PROCESSING**

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**BRINE TANK**



# BRINE TANK



A brine tank is an essential piece of equipment in various industries, particularly in food processing, water treatment, and chemical manufacturing. These tanks are specifically designed to facilitate the controlled addition of dry ingredients into a brine mixture. This process is critical in ensuring consistent quality and composition in the final product, as the precise mixing of ingredients can affect taste, texture, and preservation qualities.

## APPLICATION

The brine tanks come in a range of holding capacities, typically from 100 gallons to 750 gallons, allowing for flexibility depending on the scale of the operation. This variability in size ensures that businesses can choose a tank that meets their specific production needs, whether for small-scale artisanal processes or large-scale

industrial applications. The choice of capacity also influences the efficiency of the mixing process and the frequency of ingredient replenishment.

## AVAILABLE FEATURES

These tanks are available with or without top agitators. The inclusion of an agitator can be crucial for operations that require thorough and uniform mixing of ingredients. Agitators help prevent settling and ensure that the dry components are evenly distributed throughout the brine solution, which is particularly important in applications where consistency and uniformity are key. Conversely, tanks without agitators may be suitable for simpler mixing processes or for ingredients that do not require agitation.

Overall, the design and features of brine tanks make them versatile and valuable tools in ensuring the precise formulation of brine solutions, which is critical for maintaining product quality and meeting industry standards.

## STANDARD OPTIONS

- Efficient and sanitary brine mixing tank solutions for meat and poultry marinades
- Includes induction system for dry ingredients
- Pump & controls included with brine mixers
- Capacities range from 100 gallons to 750 gallons
- All stainless steel construction
- USDA acceptable

## ADDITIONAL OPTIONS

- Top agitation of brine
- Storage tank for brine mixers
- Glycol cooling jacket

## NOTES

[illegible]



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