FOOD PROCESSING SYSTEMS & EQUIPMENT
Reliability is the cornerstone that transcends our products and services. Great strides are taken to exceed expectations in production, quality, workmanship, longevity, safety, sanitary design and overall value. Reliability must be realized by all who come in contact with our products and services.

CUSTOM SOLUTION APPROACH
Mepaco provides a custom system approach to customer plant and processing requirements that includes immediate and long term performance goals, as well as sanitation and safety requirements.

YOUR STRATEGIC PARTNER
The Mepaco team of long-standing, experienced engineers and project managers work with you on your specific application. We are a complete SOLID WORKS design team with 3D modeling capabilities. We also offer in-house controls management and field services.

DESIGN & WORKMANSHIP
We take pride in the quality of our equipment and systems to give our customers long time value, verified by our in-house quality administrators. Our highly skilled and dedicated team of welders and fabricators are proud of the equipment going out our doors.

TOTAL CUSTOMER EXPERIENCE
It’s important that you have a good experience with our equipment and our people. We strive to provide excellent service from sales and engineering to service and parts. We regularly assess our processes and procedures to continually improve our efficiencies and value to our customer.
DUAL COOK SYSTEM

DESCRIPTION
This system was designed to increase capacity and flexibility for processing sauces and soups for a commercial food manufacturer.

The Column Dumper feeds the ThermaBlend™ Cooker with recipe ingredients. The 200 gallon ThermaBlend™ with heat transfer jacket, cooks the product while being gently agitated by dual ribbons.

After the batch is cooked, it is released into a single agitated mixing tank. The tank is jacketed for maintaining temperature and provides continued suspension of particulates. The batches are then pumped to downstream packaging operations.

The sanitary design platform allows access for operation and sanitation.

For maximum flexibility, the system allows for two different batch processes or doubling batches to accommodate production demands.

EQUIPMENT HIGHLIGHTS

ThermalBlend™ Industrial Cookers
The ThermalBlend™ is specially designed for large scale batch operations. The wrap-around steam jacket, fabricated by ASME welders, provides a large heat transfer area which reduces process time compared to other cookers.

Column Dumper
The Column Dumper is constructed from T304 Stainless Steel, featuring: A disconnect and push button operation on column, Motor starter in a NEMA 4 enclosure, and a 1 1/2 HP brake motor.

Watch video of this system at www.mepaco.net!
EQUIPMENT HIGHLIGHTS

Surge Loaders
Integral to the Batching Bin System, are Clean-Sweep Surge Loading Systems, that feature an off-set screw agitator designed to clear the hopper of bulk product between batches.

Above: Surge Loading Screw Conveyors, part of the Batching Bin System, set up in the Apache’s factory for visual FAT (Factory Acceptance Test)

Following Page Top: A 3D model of the Batching Bin System

DESCRIPTION

This Batching Bin System was developed for a pet food manufacturer that required expanded production, with significant efficiencies for a protein and ingredient formulation line, to satisfy market demand and competitive cost position.
Pre-broken frozen food product (meat, fish, chicken, vegetables) are delivered to a designated surge loader on a traversing belt which locates the exact drop position. Once the recipe is established and the demand is made, the applicable surge loader(s) deliver product. Load cells are used to measure product displacement over a given time (loss-in-weight method). Mix tanks, blenders or cookers signal for the raw materials in a given SKU and the surge loading screw conveyors will deliver the correct dosage of product required through the primary grinder and then ultimately to the batch for final formulation.

This system was configured with 13 surge loading screw conveyors. Depending on the application, the system can be configured with any number of surge loaders (from 3000 to 7500 lb. capacity), with customized output speed.

This batching solution reduces labor and material handling of frozen product and eliminates downtime with continuous, 24/7, large batch production utilizing real-time material availability and on-demand formulation.
PRE-BLEND SYSTEM

DESCRIPTION

This Pre-Blend System was designed for formulating ground meats. It addresses the customer’s production goals for speed, flexibility and accuracy with attention to safety and sanitation requirements. In addition, the system provides efficient transfers that reduce transport time and eliminates transfer issues that result in lost yields.

Safety guarding with relays provide a safe environment surrounding the dumper equipment. All platforms utilize open channel pedestal legs and fully passivated SaniTread™ decking.

Our Clean-Sweep surge loading screw conveyor provides added surge to aid in the turn-over of batches while its unique design eliminates product harborage and completely cleans out product between batches.

The two-tier metal detecting conveyor flips the trim meat product for further visual inspection of contaminants.

Articulating screw conveyors are designed to pivot where required and lower for easier maintenance and sanitation.

Our overlapping paddle mixer-blenders and mixer-grinders provide a quick and accurate blend with minimal temperature rise. The dual pre-blend system is equipped with vacuum sampling capability for testing lean-point for accurate formulation.

All product contact surfaces are electropolished which reduces product adhesion and accelerates the sanitation process.
EQUIPMENT HIGHLIGHTS

**Dumper**
Designed with liner hold-down and PRS (Pallet Retention System) which prevents debris from entering the product stream.

**Articulating Screw Conveyor**
With pivoting loading versatility and lowering capabilities for safe and efficient maintenance.

**Mixer with Dual Discharge**
Provides quick and accurate mix of products used in formulating batches.

**Grinder**
Designed with a turntable to allow rotation of grinder for maintenance and sanitation.

Watch video of this system at www.mepaco.net!
MATERIAL HANDLING EQUIPMENT
CONTROLS CAPABILITIES

SINGLE SOURCE SUPPLIER
Mepaco has in-house controls capabilities that provide the latest in software and device technology to bring the best results in your process and material handling systems.

Customers can expect UL listed industrial control panel design and assembly, as well as UL listed stainless NEMA 4 and 4X enclosures, allowing Mepaco to provide controls programming and integration with your system.

Capabilities:
Motor Control Centers  PLC/HMI Control Systems
Metal Detection  Combining, Rejecting Product
Temperature/Pressure Monitoring  Recipe programming
Weighing  Field Startup and Integration

Expertise:
Drives: Allen Bradley (Powerflex 525, 4, 40, 70, 755)
Soft Starters: Allen Bradley (SMC-3, SMC-50, SMC Flex)
HMI: PanelView800, Panelview Plus, FactoryTalk
Networking: Ethernet I/P, Device Net, Modbus
PLC’s: Rockwell (MicroLogix, CompactLogix, ControlLogix)
Distributed I/O: Remote I/O, Flex I/O, Point I/O

DIRECT TRANSPORT
Apache’s air-ride tractor trailers are operated by conscientious employee-owners who take pride in careful and expedited cargo handling.

- Air ride tractors with direct-transport door-to-door service
- Apache Transportation offers full loads as well as partial loads (LTL)
- Perfect DOT Safety Rating

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OUR TOP PRIORITY IS YOUR UPTIME

As stated in our mission, “Reliability must be realized by all who come in contact with our products and services.” As an employee-owned company, our employees are vested in the customer’s experience and impression of our products and services.

The Mepaco Team understands how valuable production uptime is to your company’s bottom line. We are evolving our service team to provide quick-response commissioning, ramp-up, maintenance, repair and emergency breakdown support.

Mepaco has a large department of technicians and engineers as well as dedicated field service professionals. Depending on scope of the work, Mepaco field service support may include:

- Project Coordinator
- Electrical Engineer
- Mechanical Supervisor
- Mechanical Laborer
- Field Service Technician

To help you stay satisfied, we provide experienced and proficient industry technicians and engineering support to perform services, including:

- Remote support via phone, e-mail or web conference
- Field repair, service, parts recommendations, troubleshooting
- Start-up and commissioning services
- Operations and maintenance training
- Maintenance diagnosis and identification of spare parts needed
- Audits and service contracts available

Contact Field Services
Main 920.356.9900
E-mail fieldservice@apachestainless.com

Contact Parts
Main 920.356.9900
E-mail parts@apachestainless.com
LONG STANDING HISTORY

Mepaco was founded in 1932 and first supplied stuffing equipment to the meat industry.

In 1993, Apache Stainless Equipment Corporation purchased the company. From the beginning, it was an excellent fit for Apache’s manufacturing capabilities, with extensive fabrication competence and a highly skilled workforce specializing in stainless steel.

Mepaco is the food processing equipment group in the Apache Stainless Equipment Corporation family, which also includes Large Tanks, Small Vessels and Contract Manufacturing.

Numerous mixing, blending and cooking lines across North America utilize Mepaco equipment, and is represented in many food manufacturing industries, including:

- Dairy
- Fruits & Vegetables
- Meat & Poultry
- Pet Food
- Plant-Based Proteins
- Prepared Foods

Apache has been 100% employee-owned since 2006.