Mepaco
RELIABLE BY DESIGN

FOOD PROCESSING SYSTEMS & EQUIPMENT
RELIABLE BY DESIGN
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 drop tank which is jacketed for maintaining temperature and includes an agitator for 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 ThermaBlend™ 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.
Product staging and storage can be an important factor in getting the maximum throughput from a grind/blend system. Placing surge loaders between a grinder and a blender allows the processor to accumulate and stage a full batch of products that will be fed into a blender.

This system allows the processor to select different volumes of products from a fresh grinder and a frozen block grinder and feeds them together into the surge loader. As soon as the downstream blender is empty, the surge loader quickly refills the blender to begin the next batch. This solution saves valuable minutes off each batch that would be spent waiting if the grinders were directly feeding a blender.

Above: System is set up in the Apache’s factory for visual FAT (Factory Acceptance Test)

Following Page Top: A 3D model of the complete accumulation system
EQUIPMENT HIGHLIGHTS

Screw Elevator with CIP
Designed with CIP (clean-in-place) spray balls, featuring a fixed base with elevated pivot track to reduce sanitation time

High Capacity Loader
Hopper was designed with extended side walls for high capacity loading
PRE-BLEND SYSTEM

Engineered by the Mepaco team, this 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 loader 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

**Clean Sweep Surge Loader**
Has an off-set agitator designed to clear the hopper as it meters product downstream

**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!
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

TRANSPORT

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)
- 10 Mil (Heat) Shrink wrapping available by request
- TWIC: All drivers are TWIC certified
- Perfect DOT Safety Rating
As stated in our mission, “Reliability must be realized by all who come in contact with our products and services.” We talk to and survey customers every month to make sure they have a good experience with our products, our people and our 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 fieldservices@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:

- Baking & Snack
- Dairy
- Fruits & Vegetables
- Meat & Poultry
- Pet Food
- Prepared Foods

Apache has been 100% employee-owned since 2006.