

Mepaco®

RELIABLE BY DESIGN



Equipment Catalog

www.mepaco.net

Welcome to experience, application ingenuity and service support to drive your food processing goals.

Mepaco®

RELIABLE BY DESIGN

Thank you for your interest in Mepaco® food processing equipment solutions.

The Mepaco® food processing equipment brand has been supporting processors for over 90 years. We are known for our formulating, cooking and blending equipment and systems.

In the past few years, we have been interviewing and surveying customers to learn how we can bring more value to our equipment and service. Your feedback has brought on a lot of initiatives to strengthen our partnerships.

- Investing in cooking, blending and pumping equipment offerings with test units and a test kitchen.
- Researching process solutions that solve unmet processing needs.
- Strengthening parts, maintenance and field service support by leveraging experienced technicians and providing technical expertise, media and documentation.

Customers surveyed indicated that equipment quality and attention to food safety, sanitation efficiency, and personnel safety is the reason why they partner with Mepaco®. Application engineering that drives food processing goals and our continued service support, keeps customers coming back.

Mepaco® is part of the Apache Stainless Equipment Corporation family. Apache is a wholly owned ESOP (Employee Stock Ownership Plan), and is located in Beaver Dam, Wisconsin. We have a strong work-ethic, created by our rural roots and employee-owner culture.

We have a strategic team with tenured technical and engineering professionals working alongside technology-driven graduates to assure consistency and innovation with our products and services in the years to come.

Whether you are a long-time customer who is looking at equipment updates, or someone checking out our equipment and service solutions to solve a processing goal, welcome to Mepaco®!

The Mepaco® Team

INDUSTRIES

DAIRY

FRUITS/
VEGETABLES

MEAT/
POULTRY

PET
FOOD

PLANT
BASED
FOODS

PREPARED
FOODS

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RELIABLE BY DESIGN

Reliability is the cornerstone that transcends our products and services. Great strides are taken to exceed expectations in performance, quality, workmanship, longevity, safety, sanitary design and overall value. Reliability must be realized by all who come in contact with products, services and team from Mepaco®.



Customers can now test their recipes in our new test kitchen, the Validation Lab, with testing, conference and refrigeration capabilities.



Mepaco® has a single or dual agitator test cooker for processors that have products or recipes that require cooking and blending trials.



Apache Stainless is adding capacity to passivation and electropolishing operations to satisfy an increase in demand for high-end food safe stainless finishes.

THERMABLEND® COOKERS

The ThermaBlend® provides up to 50% more heat transfer area than conventional hemispherical kettle or other conventional jacketed cookers. The agitator design minimizes shear and the bidirectional scraper system minimizes burn-on, making these cookers a superior thermal processing solution.



Single Agitator Unit



Dual Agitator Unit

ThermaBlend® cookers are engineered for multiple processes:

- Cooking
- Cooling
- Chilling
- Sautéing
- Blending



Single Ribbon



Dual-Ribbon



Patented, metal detectable scraper system showing coil spring design

Agitator Options

- Single and dual ribbon
- Paddles
- Split ribbons
- Thermal screws



Thermal Screw

MIXER-COOKERS

Mixer-Cookers are also a versatile thermal processing solution used in applications absent of burn-on challenges. Mepaco®'s thermal processing solutions are modified to meet production goals.

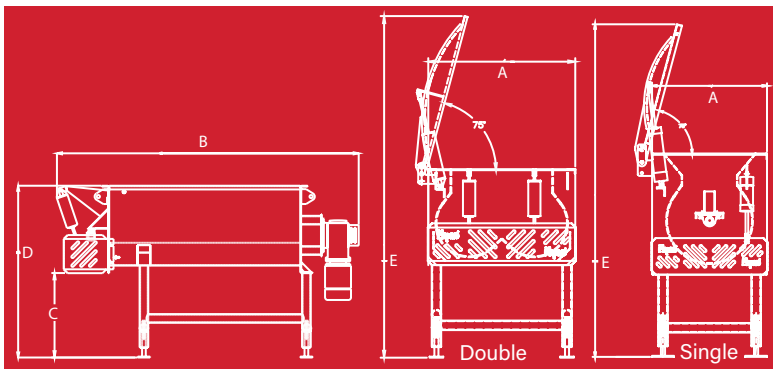


APPLICATION CUSTOMIZATION

- Reversing agitators with VFD speed control from 6 - 30 RPM
- Wrap around steam jacket, 90 - 130 PSI with SS heat shields
- RTD probe with digital steam controller
- Hinged, air operated, domed gasketed cover
- Single or dual air-operated discharge doors
- Solenoid air valves control cover and discharge doors
- Direct or indirect steam injection
- Vacuum cooling package
- Electropolished interior finish
- Cryogenic cooling
- Direct steam injection
- Kettle valve options
- Serpentine liquid jacket
- CIP seal assemblies, spray balls

Controls

- NEMA 4x controls: recipe and batch
- Multistep control packages
- Heavy-duty drive upgrade
- Cooling water control package
- Dual zone steam jackets
- Load-cell weighing system
- Storage and data acquisition
- HMI (Human Machine Interface)



THERMABLEND® COOKER

Specifications and Dimensions

All specifications are approximate and are subject to change pursuant to the application. Models range from 75 gallon capacity to 1000 gallons.

MODEL	0075 SGL	DBL	0100 SGL	DBL	0300 SGL	DBL	0500 SGL	DBL	0750 SGL	DBL	1000 SGL	DB
Capacity	75 gal	75 gal	100 gal	100 gal	300 gal	300 gal	500 gal	500 gal	750 gal	750 gal	1000 gal	1000 gal
Working Volume	10 ft ³ 284 ltr	10 ft ³ 284 ltr	13 ft ³ 379 ltr	13 ft ³ 379 ltr	40 ft ³ 1136 ltr	40 ft ³ 1136 ltr	67 ft ³ 1893 ltr	67 ft ³ 1893 ltr	100 ft ³ 2839 ltr	100 ft ³ 2839 ltr	134 ft ³ 3785 ltr	134 ft ³ 3785 ltr
Heat Transfer Surface Area	13 ft ²	13 ft ²	23 ft ²	17 ft ²	41 ft ²	42 ft ²	56 ft ²	57 ft ²	73 ft ²	81 ft ²	92 ft ²	97 ft ²
Motor Size (1 sgl, 2 dbl)	3 hp 2.2 kw	3 hp 2.2 kw	3 hp 2.2 kw	3 hp 2.2 kw	7.5 hp 5.6 kw	7.5 hp 5.6 kw	10 hp 7.5 kw	10 hp 7.5 kw	15 hp 11.2 kw	15 hp 11.2 kw	20 hp 14.9 kw	20 hp 14.9 kw
ELEC REQ	-	-	-	-	-	-	-	-	-	-	-	-
Volts AC	460/230	460/230	460/230	460/230	460/230	460/230	460/230	460/230	460/230	460/230	460/230	460/230
Phase	3	3	3	3	3	3	3	3	3	3	3	3
Hertz	60	60	60	60	60	60	60	60	60	60	60	60
Amps	9/18	9/18	9/18	9/18	22/44	22/44	27/54	27/54	38/76	38/76	52/104	52/104
A Overall Width	28 in 71 cm	58 in 147 cm	32 in 81 cm	58 in 147 cm	46 in 117 cm	68 in 173 cm	53 in 135 cm	74 in 188 cm	59 in 150 cm	84 in 213 cm	65 in 165 cm	84 in 213 cm
B Overall Length	74 in 188 cm	97 in 246 cm	92 in 234 cm	113 in 287 cm	114 in 290 cm	120 in 305 cm	130 in 330 cm	155 in 394 cm	138 in 350 cm	168 in 427 cm	158 in 401 cm	192 in 488 cm
C Discharge Height	30 in 76 cm	30 in 76 cm	30 in 76 cm	30 in 76 cm	30 in 76 cm	30 in 76 cm	34 in 86 cm	34 in 86 cm	34 in 86 cm	34 in 86 cm	34 in 86 cm	34 in 86 cm
D Load Height	60 in 152 cm	59 in 150 cm	65 in 165 cm	59 in 150 cm	80 in 203 cm	68 in 173 cm	92 in 234 cm	76 in 193 cm	100 in 254 cm	78 in 198 cm	108 in 274 cm	78 in 198 cm
E Overall Height	84 in 213 cm	91 in 231 cm	102 in 259 cm	91 in 231 cm	131 in 333 cm	117 in 297 cm	150 in 381 cm	130 in 330 cm	163 in 414 cm	130 in 330 cm	177 in 450 cm	162 in 411 cm

MIXER - BLENDERS

The Mixer-Blender Series is designed for versatility to meet a range of application challenges. Our application expertise will drive quick, accurate homogeneous blends with reduced cycle times to maximize productivity goals.

Designing sanitary and safe equipment is vitally important to the users of our equipment and consumers of the product produced in our mixer-blenders. Our engineers constantly innovate on even the smallest details to exceed our customer's sanitation efficiency and regulatory compliance goals.



*Vacuum
Mixer - Blender*



VERSATILE OPTIONS & CONFIGURATIONS

Mixer-Grinders

Our Mixer-Blenders can be equipped as a Mixer-Grinder. With superior blending paired with a precision grinder, the Mixer-Blender can be adapted for small and large production demands.

Product Temperature Control

Code-stamped, ASME rated, high-pressure dimple or stay-bolt jackets (including heat shields) are available with direct or indirect steam options. Cooling jackets, insulation/cladding or injection systems (CO₂ or N₂) are also available with applicable solenoid controls, manifolds, injectors and exhaust covers.

Vacuum Sampling Systems

The optional sampling system quickly and systematically retrieves random samples from the product blend providing a safe and sanitary method for obtaining samples.



*CO₂
Mixer-Grinder*



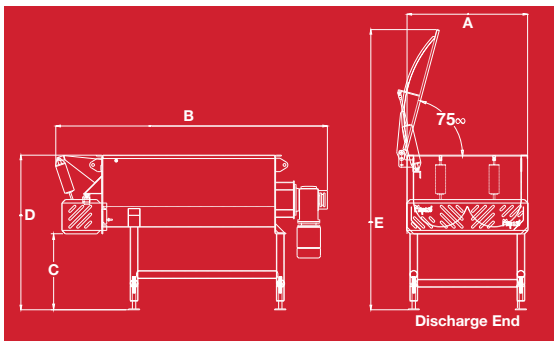
Vacuum Sampling

APPLICATION CUSTOMIZATION

- CO₂ or N₂ systems
- Direct or indirect steam injection
- Vacuum construction system
- Cover options: split, rear or side hinge, and slide
- Variable speed drives
- Vacuum cooling package
- Electropolished interior finish
- Cryogenic cooling
- Direct steam injection
- Kettle valve options
- CIP seal assemblies, spray balls

Controls

- NEMA 4x controls: recipe and batch
- Multistep control packages
- Heavy-duty drive upgrade
- Full temperature control
- Storage and data acquisition
- HMI (Human Machine Interface)



MIXER-BLENDER

Specifications and Dimensions

All specifications are approximate and subject to change pursuant to the application. In most applications, Mixer-Blenders up to 160 ft³, are equipped with a solid agitator shaft, and those greater than 160 ft³ are outfitted with a hollow agitator shaft.

*Working capacities are based on an assumed product density of 50 lbs/ft³ and could vary.

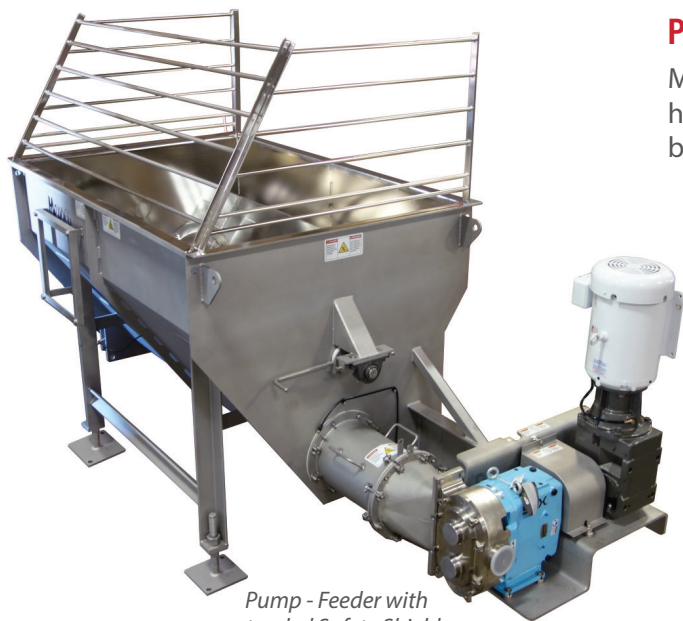
WORKING CAPACITY* lbs (kg)	WORKING VOLUME ft ³ (L)	MOTOR SIZE x2 hp (kW)	A - OVERALL TUB WIDTH in (mm)	B - OVERALL TUB LENGTH in (mm)	C - DISCHARGE HEIGHT in (mm)	D - LOAD HEIGHT in (mm)	E - CLEARANCE VACUUM CVR in (mm)
50 (23)	1 (28)	1 (.75)	24 (610)	39 (991)	30 (762)	45 (1143)	65 (1651)
100 (45)	2 (57)	1 (.75)	27 (686)	51 (1295)	30 (762)	50 (1270)	81 (2057)
250 (113)	5 (142)	2 (1.5)	27 (686)	70 (1778)	30 (762)	50 (1270)	81 (2057)
500 (227)	10 (283)	3 (2.2)	38 (965)	70 (1778)	30 (762)	60 (1524)	101 (2564)
750 (340)	15 (425)	3 (2.2)	38 (965)	93 (2362)	30 (762)	60 (1524)	101 (2564)
1000 (454)	20 (566)	5 (3.7)	46 (1168)	88 (2235)	30 (762)	64 (1626)	114 (2896)
1500 (680)	30 (850)	5 (3.7)	46 (1168)	106 (2692)	30 (762)	64 (1626)	114 (2896)
2000 (907)	40 (1133)	7.5 (5.6)	54 (1372)	110 (2794)	30 (762)	69 (1753)	125 (3175)
2500 (1134)	50 (1416)	7.5 (5.6)	54 (1372)	122 (3099)	30 (762)	69 (1753)	125 (3175)
3000 (1361)	60 (1699)	10 (7.5)	54 (1372)	134 (3480)	34 (864)	73 (1854)	129 (3277)
4000 (1814)	80 (2265)	15 (11.2)	68 (1727)	129 (3277)	34 (864)	82 (2083)	152 (3861)
5000 (2268)	100 (2832)	20 (14.9)	68 (1727)	151 (3835)	34 (864)	82 (2083)	152 (3861)
6000 (2722)	120 (3398)	25 (18.6)	68 (1727)	166 (4216)	34 (864)	82 (2083)	152 (3861)
8000 (3629)	160 (4531)	30 (22.4)	78 (1981)	176 (4470)	34 (864)	90 (2286)	171 (4343)
10000 (4536)	200 (5663)	40 (29.8)	78 (1981)	201 (5105)	46 (1168)	102 (2591)	182 (4623)
12500 (5670)	250 (7079)	50 (37.3)	93 (2062)	202 (5131)	46 (1168)	110 (2794)	186 (4724)
15000 (6804)	300 (7620)	60 (45.76)	102 (2591)	202 (5131)	46 (1168)	114 (2896)	195 (4953)

PUMP-FEEDERS

Mepaco® pumping solutions provide an alternative material handling option to the traditional methods of dumping, screw or belt conveying.

Mepaco® Pump Feeders provide low-profile surge capacity where space is limited. Depending on the application, an optional leveling ribbon can be added to prevent bridging or recirculation of product.

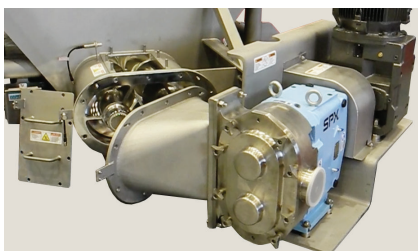
The benefit of a Mepaco® Pump Feeder design is to provide a “first in – first out” product delivery to mitigate shear, temperature rise or other changes that would impact product integrity.



Pump - Feeder with extended Safety Shields



Pump - Feeder with ASME heat transfer jacket to maintain product temperature and CIP (clean-in-place) system



Swing away pump mount with compression tube access cover removed



Electropolished food contact surfaces



Leveling Ribbon

APPLICATION CUSTOMIZATION

- Single or dual agitators
- Heating or cooling jackets
- Insulation and cladding
- Vacuum construction system
- Cover options: split, rear or side hinge, and slide
- Variable speed drives
- Vacuum construction
- Vacuum cooling package
- Electropolished interior finish
- CIP seal assemblies, spray balls

Controls

- NEMA 4x controls: recipe and batch
- Multistep control packages
- Heavy-duty drive upgrade
- Full temperature control
- Storage and data acquisition
- HMI (Human Machine Interface)

VACUUM STUFFER

The Mepaco® Vacuum Stuffer is designed to pull and maintain full vacuum (29" Hg.) The stuffer gently agitates product in its vacuum chamber to expose more area to deaeration, which results in greater density and yield. It also prepares the product for gas or vacuum packaging with better color and shelf life.

Adaptable Feed Pressure

The speed of the metering pump is adaptable from 0 to 100% in order to maintain the set feed pressure for satisfying the demands of downstream devices.

Simple Operation and Control

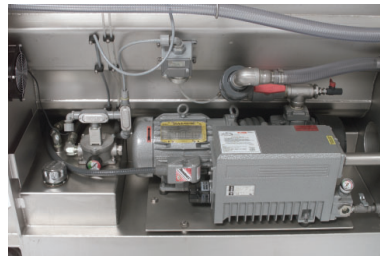
The product continuously feeds through a Deaeration Enhancing Inlet Valve (DEIV) connected by 6" tubing to any upstream device. The inlet valve automatically opens and closes according to the level of product in the chamber. Product entering the vacuum chamber is deflected by the cone-shaped DEIV and is spread out to expose more area to vacuum.

Throughput

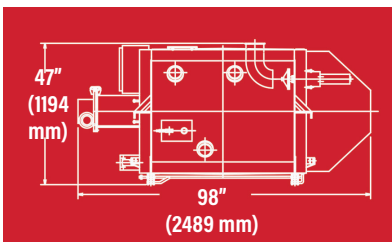
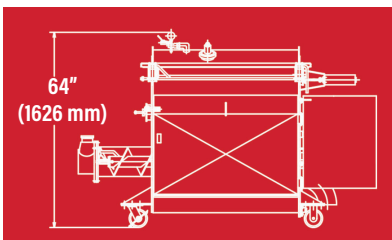
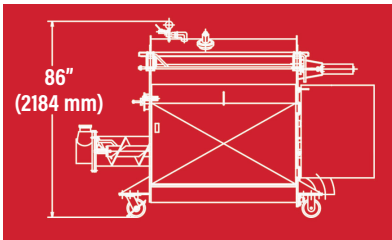
Product feed rate can be set for various operations. The metering pump will generate the required pressure needed to maintain the set feed rate within hydraulic drive parameters.



Vacuum Stuffer with Emulsifier



Onboard Vacuum Pump



SPECIFICATIONS

Size	Length: 98 inches (2489 mm) Width: 47 inches (1194 mm)
Height	Open Height: 86 inches (2184 mm) Closed Height: 64.38 inches (1626 mm)
Deaeration Chamber Capacity	24 cu ft (.68 cu m) 1200 lbs (544 kg) nominal
Maximum Pressure	150 psi (10.34 bar)
Electric Power Unit	20 HP gearmotor on the feedscrew
Vacuum Pump	5 HP (3.7 kw)
Air Required	2 cu ft (.056 cu m) at 100 psi (6.89 bar) per cover opening
Outlet Size	3 inches (762 cm)

*Maximum throughput dependent on product, screw type and drive.

STANDARD EQUIPMENT

- Power operated cover with 1.25" FPT vacuum fitting, Lexan view windows and safety interlock
- Onboard load sensing system
- Conductance style probe Hi/Lo level control system
- Combination solid flight/paddle agitator
- 3" stainless steel feed pump
- Stainless hydraulic oil reservoir and base frame
- Large capacity hydraulic oil heat exchanger (water cooled)
- NEMA 4X control enclosure, 230/460 VAC, 3 phase, 60Hz
- 115 VAC control package with Power On/Off and Feedscrew On/Off

APPLICATION CUSTOMIZATION

- Clean-in-place (CIP) spray ball / system
- Non-standard deaeration chamber size
- Installation supervision and start-up service
- Parts cart

LARGE CAPACITY DUMPERS

Mepaco® dumpers are all stainless and designed to comply with the strictest of sanitary design standards. Throughout our family of dumpers, we pay close attention to designing dumpers that are easily cleanable, reliable and safe.

ETD3000

The Electric Tote Dumper is designed to meet the highest standards for food and operational safety, as well as production efficiency.



DP3000 Dumper with PRS (Pallet Retention System)



DP3000 Dumper with PRS (Pallet Retention System)



CD1000 COLUMN DUMPER

- Left or right-handed
- Heavy-duty T304 Stainless Steel construction
- Access doors mounted on hinges with safety interlock
- Motor starter in a NEMA 4 enclosure
- Push button operator controls with e-stop
- 1 1/2 HP brake-motor (1.12kW)
- Lock-out/tag out equipped

- Nickel plated flange bearings
- Working capacity: 750 lbs. (340 Kg)
- Column height: CD1000-120" (305 cm) and CD1000-144 (366 cm)
- Standard discharge height: 60-96" (152-244 cm)
- 3/4" (19 mm) thick base plate
- Pickle passivated finish
- USDA approved
- Customized heights available
- 60 degree dump angle

ETD3000



ELECTRIC TOTE
DUMPER

DP3000



PIVOT DUMPER

HD3000



HIGH DUMPER

LD3000



LIFT DUMPER

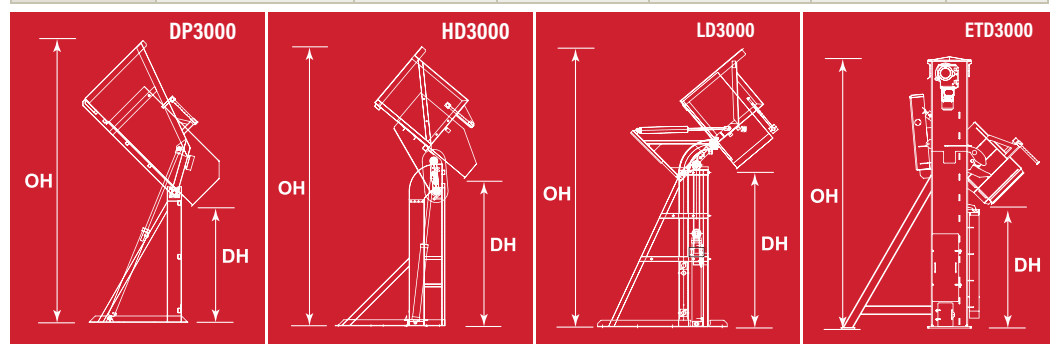
- Heavy-duty T304 Stainless Steel construction
- Nylon bearings
- Manually adjustable combo/container hold-down bar
- Dual hydraulic cylinders designed with counter-balance valves
- Flow divider
- Pickle passivated finish
- USDA approved

APPLICATION CUSTOMIZATION

- Pallet retention system (PRS)
*DP3000 and ETD3000 only
- Combo/liner hold down
- Stainless cylinders
- Push-button controls
- Flashing beacon light
- Hydraulic power-pack (painted mild steel or stainless steel) cover and stand
- Safety side-shields
- Juice/product catcher
- Electropolished surfaces
- Alternative chute designs
- Portability packages
- Side-load configurations
*DP3000 and HD3000 only
- Custom safety cages
- Custom carriages for non-standard containers

Specifications and Dimensions

MODEL	FOOTPRINT	DISCHARGE HEIGHT (DH)	OVERALL HEIGHT (OH)	WEIGHT	REACH	CYCLE TIME
DP3000-48	78" w x 66" d 198 cm x 168 cm	48" 122 cm	141" 358 cm	1913 lbs 868 kgs	9" 23 cm	55
DP3000-60	78" w x 66" d 198 cm x 168 cm	60" 152 cm	162" 411 cm	2032 lbs 922 kgs	9" 23 cm	64
DP3000-72	78" w x 66" d 198 cm x 168 cm	72" 183 cm	183" 465 cm	2165 lbs 982 kgs	9" 23 cm	74
DP3000-84	78" w x 66" d 198 cm x 168 cm	84" 213 cm	203" 516 cm	2287 lbs 1037 kgs	9" 23 cm	79
HD3000-84	78" w x 78" d 198 cm x 198 cm	84" 213 cm	172" 437 cm	2784 lbs 1263 kgs	15" 38 cm	65
HD3000-96	78" w x 78" d 198 cm x 198 cm	96" 244 cm	184" 467 cm	2894 lbs 1313 kgs	15" 38 cm	62
HD3000-108	78" w x 78" d 198 cm x 198 cm	108" 274 cm	196" 498 cm	3019 lbs 1369 kgs	15" 38 cm	71
LD3000-121	78" w x 78" d 198 cm x 198 cm	121" 307 cm	193" 490 cm	3430 lbs 1556 kgs	17" 43 cm	75
LD3000-139	78" w x 78" d 198 cm x 198 cm	139" 353 cm	212" 538 cm	3597 lbs 1632 kgs	17" 43 cm	84
LD3000-157	78" w x 78" d 198 cm x 198 cm	157" 399 cm	230" 584 cm	3765 lbs 1708 kgs	17" 43 cm	92
LD3000-175	78" w x 78" d 198 cm x 198 cm	175" 446 cm	249" 632 cm	3933 lbs 1784 kgs	17" 43 cm	102
ETD3000	108" w x 96" d 274 cm x 244 cm	Depends on application	DH+ 94" DH+ 234cm	6000 lbs 2722 kgs	16" 41 cm	DH*.77 sec/in



METERING SCREW CONVEYORS

The Mepaco® line of Metering Screw Conveyor Systems offer a variety of configurations and capacities to allow efficient and effective product formulation. Systems are designed for full bulk product containment and rugged sanitation. Our engineers work with your production experts to examine all project parameters in order to design a system that minimizes space while maximizing flexibility for product formulations and production goals.



Articulating Screw Conveyor



Surge Loading Metering Screw Conveyor with Hopper



Surge Loading Metering Screw Conveyor with Hopper



Screw Conveyor on pivoting track with CIP (clean-in-place) system

APPLICATION CUSTOMIZATION

- Hopper Designs: Clean Sweep, Cross Screw or Center Bottom Screw
- Manual or pneumatically controlled safety grating
- Contoured, solid or domed grated covers
- Dual screws
- Insulation and cladding
- Thermal screws
- Load cells
- Single or dual agitators
- Bead blast, pickle passivated or electropolished surfaces
- Gear box mounting styles: Flange mount, shaft mount with torque arm, or chain and sprocket
- Pivoting screw, drop-down conveyor or rail system design
- Cut flighting for pre-breaking
- CIP / Sprayballs
- Heating or chilling jackets
- Reversing horizontal screws



*Metering Screw
Conveyor with
Clean-Sweep Hopper*



*Metering Screw Conveyor
with Gravity Hopper
Designed for Bulk Dry Food
Application*



*Metering Screw Conveyor with
Cross - Screw Hopper Design*



Clean-Sweep



Cross - Screw



Center Bottom Screw

SANITARY LIFTS

Mepaco® lifts are ergonomically designed and engineered to minimize lost-time injuries. Designed to USDA specifications, these lifts allow for clean-in-place processes. The EZL2500 and EZ4000 are stock units and are available for quick delivery. Portable and rotary top units are available.



EZL2500 shown in raised position

MODEL EZL2500

- Heavy-Duty T304 SS Construction
- Working Capacity: 2,500 Lbs (1,136 Kg)
- Platform Size: 48" (122 cm) x 44" (112 cm)
- Raised Platform Height: 37 1/2" (95 cm) [42" (107 cm) w/Side Rails]

- Beveled Low-Profile Platform
- Relief Valve to Prevent Overloading
- Controlled Descent in Case of Electrical Failure
- Self-Contained Power Unit
- 115 Volt Single Phase Hydraulic Drive w/Power Unit (Remotely Mounted)

- Safety Up-Down Foot Pedal Control
- Narrow 2.5" (6.4 cm) wide sides for easy loading/unloading
- Totally Enclosed Dual (Synchronized) Hydraulic Lift Cylinders
- Pickle Passivated Finish
- USDA Approved Design



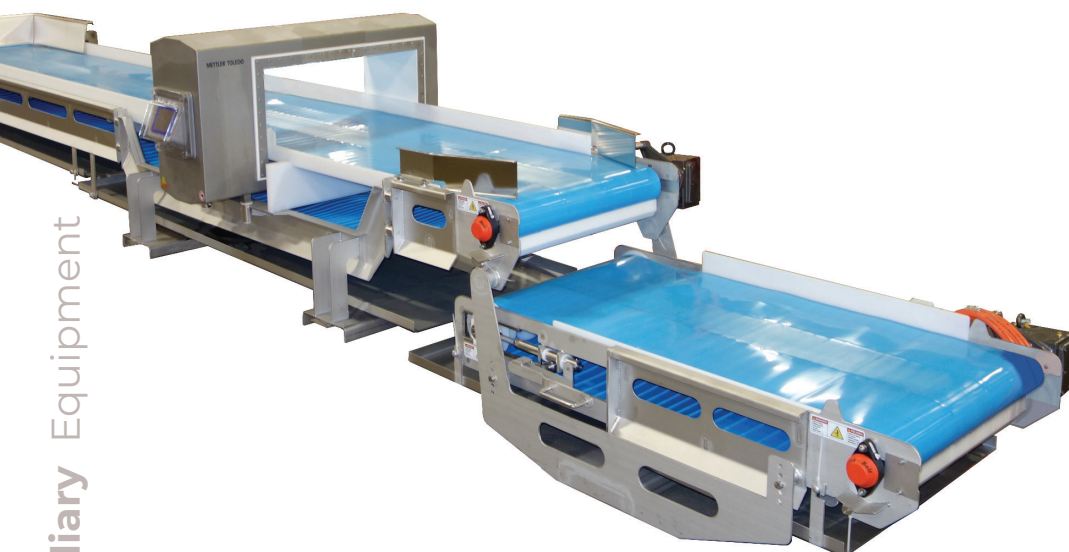
EZ4000 shown with rotary top option

MODEL EZ4000

- Heavy-Duty T304 SS Construction
- Working Capacity: 4,000 Lbs (1,818 Kg)
- Platform Size: 48" (122 cm) x 42" (107 cm)
- Raised Platform Height: 37" (94 cm) [Lowered to 9" (23cm)]

- Relief Valve to Prevent Overloading
- Controlled Descent in Case of Electrical Failure
- Self-Contained Power Unit
- 115 Volt Single Phase Hydraulic Drive w/Power Unit (Integrally Mounted)

- Safety Up-Down Pendant Control
- Dual, Low Pressure Hydraulic Cylinders (White Epoxy)
- Pickle Passivated Finish
- USDA Approved Design



SANITARY DESIGN CONVEYOR

As part of a system, Mepaco® provides sanitary design conveyors following food safety protocols required for the application, including:

- Clean-out holes
- Drive Belt
- Removable wear strips
- Belt Scraper
- Integrated guide rails
- Drip pans
- Portability
- Metal detection

PB3000 PALLET BREAKER

Mepaco® now offers a Frozen Pallet Breaker (PB3000) to high volume food processing industries. As with all our equipment, the PB3000 is manufactured in Beaver Dam, Wisconsin. This robust machine is designed to automate the frozen pallet-breaking process, alleviating time consuming and unsafe hand feeding, while significantly increasing operational efficiency.

- Increased automation
- Capable of breaking sub-zero temperature frozen meat blocks
- 3000 lb. capacity
- All electric operation
- 30,000 lbs. per hour throughput
- Heavy-duty, robust stainless design
- All encompassing safety guarding

Controls

- Storage and data acquisition
- HMI (Human Machine Interface)



Internal view



CLUSTER BREAKER

Our Cluster Breaker machine is designed to streamline the processing of Individually Quick Frozen (IQF) products. This equipment gently breaks up clusters of frozen produces to improve efficiency and consistent product flow to downstream processing equipment.

- Increased automation
- Programmable control
- Full tote capacity
- All electric operation
- Precision breaking
- Heavy-duty, robust stainless design
- All encompassing safety guarding

Controls

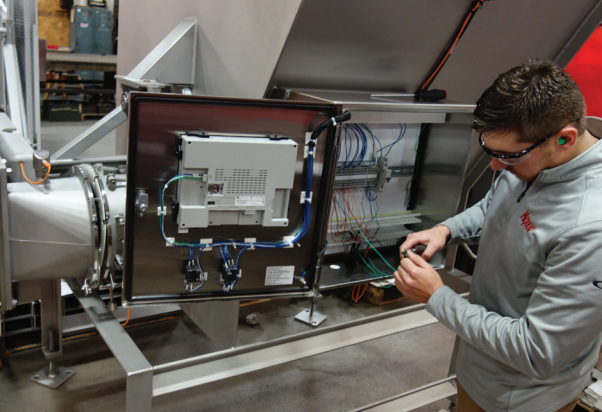
- Optional load cells
- Storage and data acquisition
- HMI (Human Machine Interface)



Internal view



SERVICES



CONTROLS

Mepaco® has in-house controls capabilities that provide the latest in software and device technology to bring the best results in your food processing systems.



TRANSPORT

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



FIELD SERVICE

We are evolving our service team to provide quick response commissioning, training, repair support and maintenance and efficiency audits.

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