

Rapid introduction and wetting out of dry solids

The Optifeed-EZ is designed to handle higher viscosity brines and marinades. Its simplified design uses vacuum pump technology instead of eductors to create consistent powder feed rates even as viscosity changes, which maximizes yields and ingredient functionality.

Operational Benefits

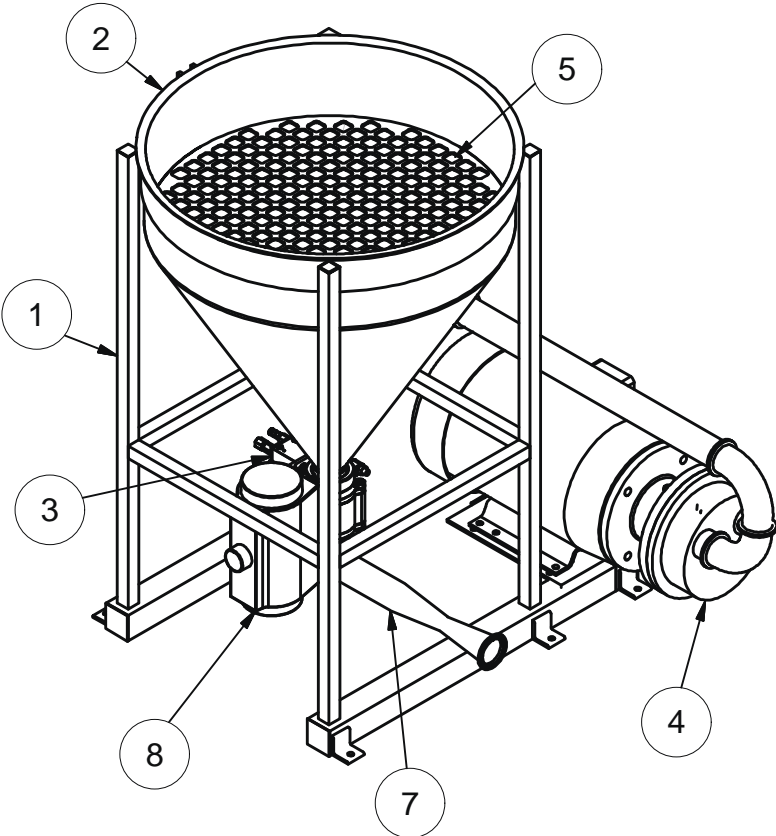
- Air-actuated powder valve and powder-dumping at waist level to improve operator ergonomics
- Single switch that opens/closes the powder valve and turns on/off the vibrator
- Fixed powder feed rates that are optimized for key brine/marinade ingredients
- No need for operator decision making or equipment adjustment

Process Benefits

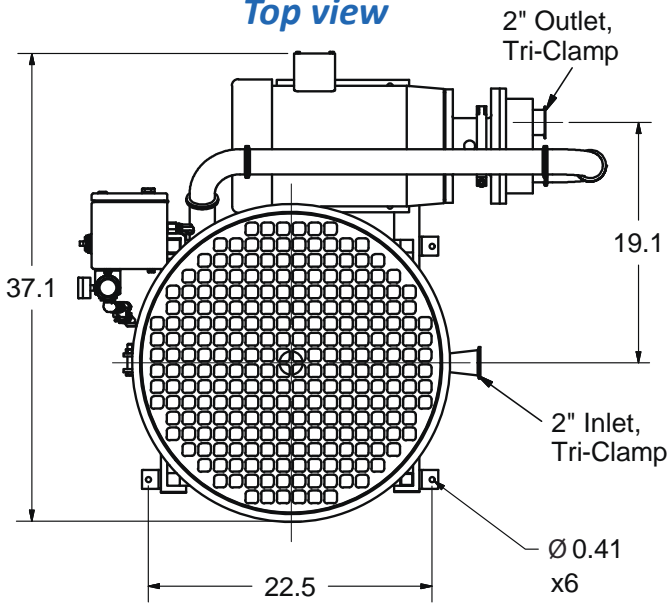
- Reduced risk of operator injury and accidents
- Improved product quality
- Increased ingredient functionality
- Shorter mix times
- Higher quality, maximized yields

Optifeed-EZ Specifications

The Optifeed-EZ is constructed in the United States of 304/316 stainless steel and all fittings are standard Tri-Clamp® type with fewer connections. The unit is easy-to-use, cost effective, and easily adapted to your specific requirements and space restrictions.



Top view



Item	Component
1	Hopper support frame assembly
2	24" hopper with 2" TC outlet
3	Hopper outlet vibrator module
4	Sanitary vacuum pump, with 7.5 HP SS J-pump motor
5	Grate for 24" hopper
6	Air controls for actuated ball valve and vibrator
7	2" hopper tee with 1" reducing orifice
8	2" ball valve, 316L, TFM seals and seats, NON-cavity filled, with clamp ends & 304 SS actuator

Side views

