



Do More

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Food Processing Equipment



Your needs continue to change.

With today's increased competition, changing regulations, greater emphasis on sanitation and safety, and adapting to the demands of a diverse consumer market, you need equipment that will do more to serve your processing needs both now and into the future.

MTC understands and meets your needs.

Through innovation, experience, and dependability, MTC continues to set the standard with a full line of equipment for the meat, poultry and food processing industries. With the goals of providing you greater yield and higher profit margins, our systems and individual components provide the maximum in efficiency and economy.

MTC DOES MORE

Since 1946, companies all over the world have depended on MTC for the finest in dumpers, blenders, cookers, conveyors, and other processing equipment. Utilizing the latest in design capabilities, MTC's engineering team designs all of our products to be high quality, fast, safe, and expandable.

The MTC team invests the time to study individual needs and challenges, and creates innovative solutions for specific applications. MTC backs every product with responsive and professional staff with the strongest commitment to customer service.

MTC does more to serve the needs of meat, poultry, and food processors, providing quality and dependability at a cost to fit any budget. MTC sets the standard with individual components and systems that provide the maximum in efficiency and economy while providing the cleanest design available.

DUMPERS



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Made in the USA

BLENDERS



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Dumpers

All MTC Dumpers are known for their quality construction, fast and safe operation, and the cleanest designs available. Utilizing years of experience, our systems engineers have the knowledge and understanding to design dumpers and dumping systems that combine efficiency and dependability for your specific application. Each unit comes complete with a power unit and controls. Numerous options provide the flexibility you need, from portability to powered travel, special hold downs, liners, and chutes.



Model H-LE High Lift Dumper

MTC's H-LE Dumper, an industry standard for more than forty years, is designed for heavy dumping applications of up to 4,000 lbs. This dumper permits the discharge of product at higher levels with low ceiling heights, and with extended reach. The H-LE is designed to dump product at heights starting at 60 inches.

Features

- Heavy duty construction
- Stainless steel construction
- Complete electrical including starter
- Floor level loading
- Curved arm design on model H-LE
- Self-contained hydraulic power unit



Powered Traveling LE with discharge chute for tumbler

MTC's LE pivot style dumpers are designed for heavy dumping applications of up to 4,000 lbs. This versatile dumper has numerous options available including powered travel, special liners, hydraulic hold-downs, and adjustable chutes. The LE is capable of discharge heights up to 72 inches.

Note: With higher load in (as shown) the discharge height can exceed 72 inches. Contact your representative for more information.

Benefits

- Long life and trouble free operation
- Assures long life and ease of sanitation
- Easy to install and ready to operate
- Safe and easy loading
- Can be used in low ceiling areas
- Eliminates need for external hydraulics



MTC Dumper Options

- Portable models
- Powered travel
- Hydraulic hold-downs
- Special hold-downs
- Capacities to 4000 lbs.
- Special carriages and liners
- Special discharge heights
- Explosion proof electrical



Model H-LE-S
High Lift Dumper

The standard design of the H-LE-S is an all tube and channel construction with minimal floor contact for easy sanitation. It features the same design as the H-LE High Lift Dumper except for the straight stationary frame.



Model H-LE
High Lift Dumper

The MTC H-LE showcases a curve feature at the top, which allows for high discharge in low ceiling areas and for extended reach beyond the face of the stationary frame.



Model LE
Low Lift Dumper

The model LE Dumper is hydraulically powered for controlled product flow. This unit can be customized for your specific application.



Model HLC-2
Column Dumper with roller barrel carriage

The MTC model HLC-2 is available with a barrel carriage and rollers, one of many special carriages manufactured for your needs. The optional infeed roller conveyor aligns with the roller carriage when in the load position.



Model HLC-2
Column Dumper

There's no better way to dump product than with the HLC-2, the original Column Dumper. For more than 40 years, the meat processing industry has relied on the HLC-2 for many applications to dump 400 lb. and 600 lb. capacity kitchen carts.

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Features

- All stainless steel exterior
- Hinged access door
- Anti-drop safety mechanism
- Complete electrical, including starter
- Curved arm design on model H-LE
- Mechanical and electrical components totally enclosed

Benefits

- Assures long life and ease of sanitation
- Provides for easy maintenance and cleaning
- Prevents carriage from falling in event of lift chain failure
- Easy to install and ready to operate
- Can be used in low ceiling areas
- Reduces maintenance costs and increases component life



Blenders

Whether you're adding to an existing system or purchasing as part of a larger system, MTC Blenders provide many unique design features that offer tremendous advantages for your specific application. These state of the art blenders are electrically or hydraulically powered, and additional cover configurations are available as needed. MTC Blenders are used in meat, poultry, convenience food, pet food and seafood processing applications.

MTC Blender Options

- Vacuum construction
- Multiple cover configurations
- Various agitator configurations
- Hydraulic drive
- Variable speed drives
- High pressure steam jacket
- Sampling system
- CO2 injection

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Model MTBV-28-040-P
4000 lb. capacity Vacuum Blender

Our 4000 lb. capacity Vacuum Blender is a rugged vacuum blender that is available in various sizes and with CO2 injection for constant temperature control. MTC's exclusive paddle agitators assure a thorough blend of your product's ingredients every time.



Model MTB-18-010
1000 lb. capacity single screw Blender

FEATURE

All of MTC's Blenders feature the over center latching discharge door mechanism. This assures that the door will remain closed in the event of a loss of air pressure.



Large door opening allows for rapid product discharge.

Model MTBV-34-060-P

6000 lb. capacity Vacuum Blender - This blender features a hydraulically operated vacuum cover and the large opening discharge door.

Note: Blender is shown without discharge cover for illustration only. Discharge cover must be in place for blender operation.



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Features

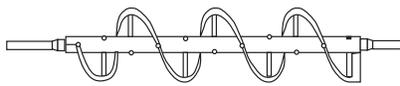
- Clean design
- Stainless steel construction
- Over-center lock on discharge doors of 3000 lbs. models and larger
- Innovative paddle configuration
- Wide opening discharge doors
- Hinged drive end doors
- Removable shaft seals

Benefits

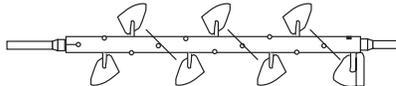
- Ease of sanitation
- Assures long life
- Prevents loss of product in event of air supply failure
- Provides a uniform product mix in minimal time
- Allows for rapid discharge of product
- Provides easy access for maintenance
- Provides for easy cleaning



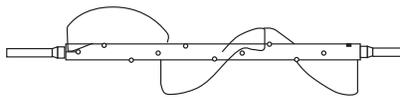
Agitator Options



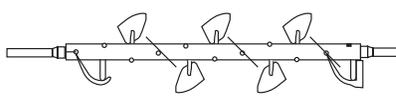
Ribbon



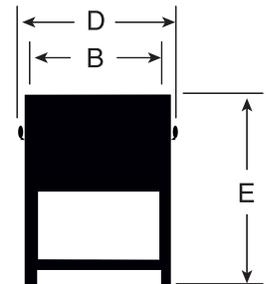
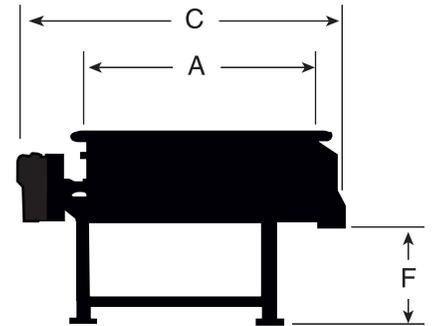
Paddle



Massaging



Paddle with Ribbon



Model No.	Cap./lbs./Kg	in/cm					
		A	B	C	D	E	F
MTB-15-005	500/227	42/107	30.5/77	69/175	49.5/126	61/155	40/102
MTB-18-010	1,000/454	60/152	36.5/93	91/231	53/135	66/168	40/102
MTB-23-020	2,000/907	72/183	46.5/118	112/284	63.5/161	71/180	40/102
MTB-28-030	3,000/1361	72/183	56.5/144	106/269	69.5/177	79.5/202	40/102
MTB-28-040	4,000/1814	96/244	56.5/144	130/330	69.5/177	79.5/202	40/102
MTB-28-050	5,000/2268	120/305	56.5/144	154/391	69.5/177	79.5/202	40/102
MTB-34-060	6,000/2722	96/244	68.5/174	134/340	84/213	87.5/222	40/102
MTB-40-100	10,000/4536	120/305	80.75/205	165/419	96/244	103/262	45/114
MTB-40-120	12,000/5443	144/366	80.75/205	189/480	96/244	103x/262	45/114



IQF Breakers



Final Breaker

MTC's Final Breaker has rotating breakers to break up IQF product such as meat and vegetables. The sizer bars allow you to dictate the size of the product after it's broken up. The discharge options include direct discharge into buggies or combos and an integrated screw conveyor to move your product out. This easy to use, easy to clean breaker can make your facility more efficient.



Powerful hydraulic operation

Cluster Breaker

MTC's Cluster Breaker is used for breaking up IQF and refrozen products in combos or tempered block form. The consistent high yields provide minimal product loss and reduced labor. The enhanced ergonomics mean less employee injury and greater productivity.



Smart Cooker

The Smart Cooker is a flexible, state-of-the-art cooker that provides consistency while cooking a wide variety of products. Its PC-based controller makes it smart enough to remember cooking times and temperatures. Its low pressure indirect steam or direct injection steam yields a consistent, flavorful product every time.



SC-3000 Cooker



Quick disconnect direct steam injector.

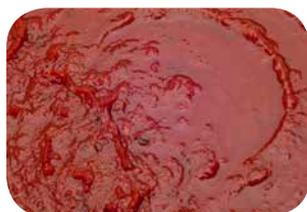


Air-operated liquid drain.

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Taco Meat



Meat Sauces



Rice

Smart Cooker products/applications

- Stuffing
- Ground sausage
- Sweet potatoes
- Scrambled eggs
- Collard greens
- Rice
- Pinto beans
- Chili
- Pizza topping meat
- Turnip greens
- Black-eyed peas
- Diced vegetables
- Taco meat
- Green lima beans
- Diced potatoes
- Barbeque sauce
- Diced chicken or beef
- Processed cheese
- Italian meat sauces
- Beef stew
- Meat pie filling

Continuous Cooker



Continuously cooks your products with direct steam.



The stainless steel screw continuously moves product through the Continuous Cooker.



Low velocity steam injectors with quick opening cover for sanitation.

Model MTCC-36
ProCooker



Continuous Cooker products/applications

- Ground sausage
- Pasta
- Meatballs
- Rice
- Pinto beans
- Green lima beans
- Diced potatoes
- Diced chicken or beef
- Meat pie filling
- Meat braising
- Pizza topping meat
- Diced vegetables
- Vegetable blanching



Positive side discharge paddle for products that sink or float.



Meatballs



Cooked Legumes



Blanched Vegetables



Lab Smart Cooker/Mixer

The smart way to test your product

Use it to cook. Use it to blend. Use it to test batches as small as 200 pounds.

Features

- Indirect steam-jacket heating
- Direct steam injection heating
- Paddle, ribbon (with scrapers) and solid agitators
- Self-contained controls
- Dual discharge doors
- Variable speed drive



MTCB-13 LAB
Smart Cooker/Mixer

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Inside the SmartCooker/Mixer:
a scraper and one of the steam
injection valves



Air operated discharge doors
(discharge cover must be in
place when unit is in operation)

Use the Lab Smart Cooker/Mixer to test these products and more

- Stuffing
- Ground sausage
- Sweet potatoes
- Scrambled eggs
- Collard greens
- Rice
- Pinto beans
- Chili
- Pizza topping meat
- Green lima beans
- Diced potatoes
- Barbeque sauce
- Diced chicken
- Diced beef
- Processed cheese
- Italian meat sauces
- Beef stew
- Meat pie filling



Diced vegetables



Chili

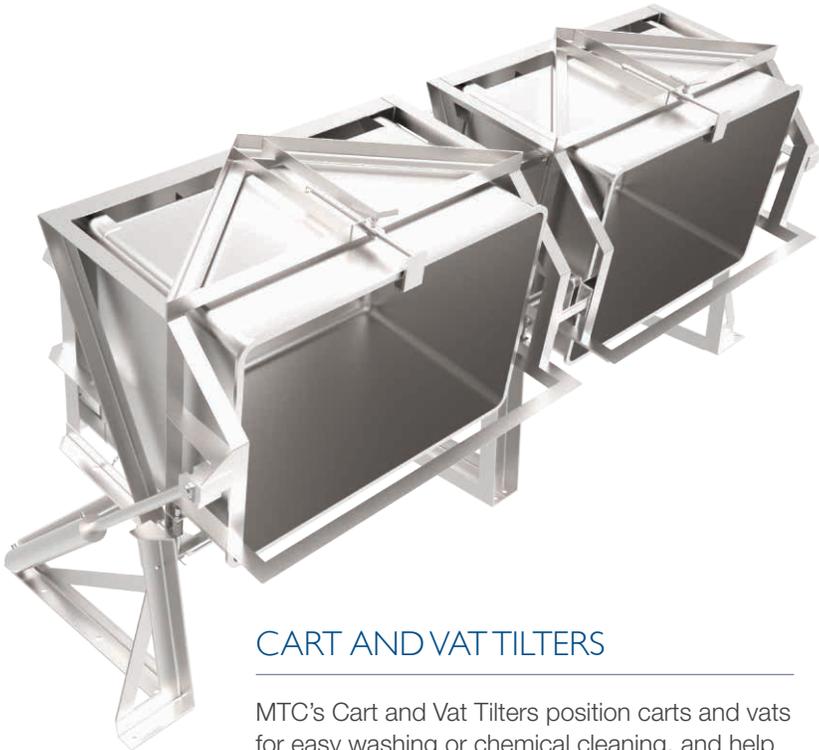


Beef stew



Scrambled eggs

Ergonomic Equipment



CART AND VAT TILTERS

MTC's Cart and Vat Tilters position carts and vats for easy washing or chemical cleaning, and help eliminate damage during the cleaning process.



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LIFT TABLE

The MTC Lift Table elevates your product or ingredient bags vertically to any desired height including from the floor to the next floor or a mezzanine.



EASY PICKER

MTC's Easy Picker lifts and rotates to keep product at a convenient height at all times, making it indispensable for hand picking or loading operations.



Conveyors

MTC Conveyors provide customers with reliable and durable transport to move any product seamlessly and efficiently throughout an integrated process system. System options include screw conveying, belt conveying, positive displacement or vacuum transfer pumps.



Belt Conveyors

MTC Belt Conveyors come in many different sizes, widths, and lengths. They are also available in reversible models, with metal detectors, and various types of belts.



Screw Conveyors

MTC Screw Conveyors are designed to fit every need, from customized hoppers to horizontal screws. Pivot and elevated tracks options are available. All units feature stainless steel construction, sanitary design, and hinged trough covers with safety interlocks.

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Pump Transfer

MTC offers a wide variety of Positive Displacement Pumps (PD Pumps) to continuously feed products throughout your process system. Our custom hopper configurations allow surge control and holding capacity required by today's bulk processor and offer unparalleled flexibility.

Screw Conveyors

MTC's Screw Conveyors are available in diameters from 6" to 24". They are designed to fit every need, from customized hoppers to inclines, pivot and elevated tracks. All MTC Conveyor units feature stainless steel construction, sanitary design, and hinged trough covers with safety interlocks.

Note: Hopper safety grate is not shown for illustration purposes. Screw Conveyor will not operate unless safety grate is in place.



MTCS-18-14
Incline Screw Conveyor



MTCS-16-14
Standard Incline Screw Conveyor

Standard Incline Screw Conveyor with 500 lb. transfer hopper.



MTCS-18-16
Incline Screw Conveyor

Incline Conveyor with 2000 lb. round hopper and power pivot.

MTC SCREW CONVEYOR OPTIONS

- Various screw diameters and lengths
- Various hopper configurations
- Power pivot
- Hydraulic drive
- Liquid tight clean-out
- Lowering units for easy cleaning



Storage Loaders

Storage Loaders are a variation of screw conveyors used for temporary storage or surge in a production process. They can be used for continuous formulation or metered control.

MTCS-24-24
Incline Formulation Conveyor
with 5000 lb. capacity



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Note: Equipment is shown without hopper safety grate for illustration purposes. Safety grate must be in position for operation.

MTCS-16-15
4000 lb. Metering Hopper

MTCS-18-10
5000 lb. Horizontal Storage Loader



Inside hopper, showing feed screw and metering screw

TPS: Tomato Paste Dump & Blend System

Higher yields for years to come.



TPS Dumper Features

- Dumps Bag-N-Box containers
- Bag retention system
- Rugged design
- Type 304 stainless steel construction
- Controls to suit your application
- Hydraulic operation including power unit
- Safety features for loading system

Options

- Water flushing system
- Specialized hold down retention system
- Safety cage, with audible & visual safety features



TPS Blend Tank Features

- Direct electric drive system
- Safety grate with proximity switch
- Bottom or end discharge pump
- Type 304 stainless steel standard
- Sanitary, double easily removed shaft seals
- Unique agitator design for aggressive blend and standardizing times

Options

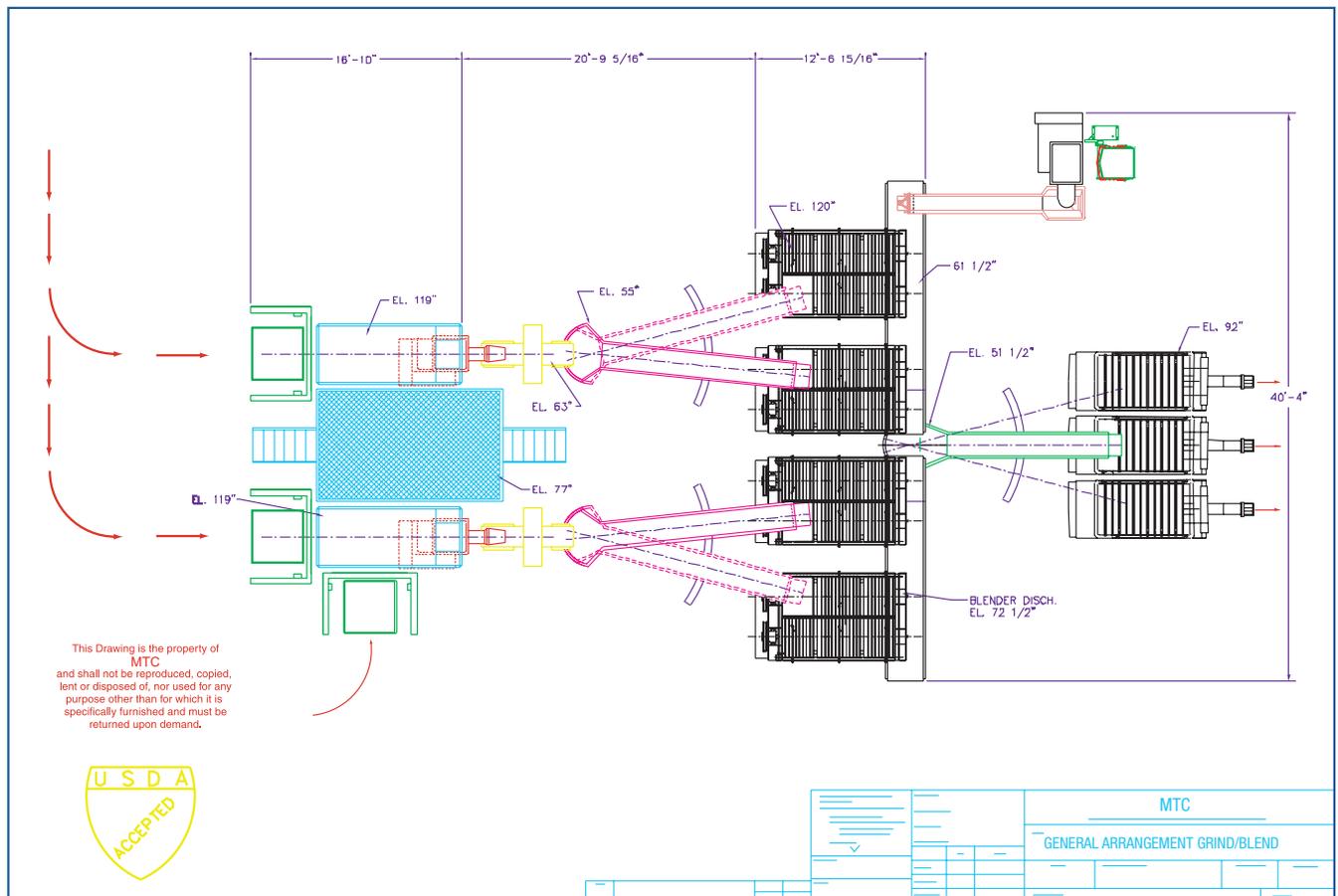
- Type 316 stainless steel
- Polished finish on product contact surfaces



Systems Design Capabilities

MTC's staff of systems engineers are uniquely qualified to survey and evaluate your needs and develop systems designed for your specific application. Utilizing the very latest in state-of-the-art computer-aided drafting systems, we provide you with a complete proposal that includes detailed layout drawings. If you need a totally new system, we'll design one that is customized for your needs. Or we can design a system that incorporates equipment that already exists in your facility. In either case, our engineers and designers will work to utilize your floor space in the best possible way and to achieve optimum product now.

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Food Processing Equipment



The experienced team of engineers, designers and manufacturers at MTC set the standard in the food processing industry for quality, durability and increased productivity.



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