



B.R.S. BACTERIAL REDUCTION SYSTEMS

Not Just A System, It's The Solution
The Ultimate In Brine Treatment & Conditioning

Technologically Advanced Fluid Treatment Methods for the Meat, Poultry and Related Processing Industries



TWT-BRS/3 Central System for Multiple Injector Applications (Refrigerated) • Filtration • Deposit Control Technology • UV Disinfection & Purification (System Treatment Up To 3000 GPH)



TWT-BRS/1 Central System for Multiple Injector Applications (Refrigerated) • Filtration • Deposit Control Technology • Ozone & UV Disinfection/Purification (System Treatment Up To 3000 GPH)



TWT-BRS/2 Central System for Multiple Injection Lines. Filtration • Deposit Control Technology • UV Disinfection & Purification (System Treatment Up To 1500 GPH)



TWT-BRS/4 Point-Of-Use Single Injection Application. Filtration • Deposit Control UV Disinfection & Purification (System Treatment Up To 1000 GPH)



The BRS advanced treatment methods, guarantee the reduced bacteria load in the brine solution, this ensures a cleaner, safer product for processing and consumption.

- Technologically Advanced • Multi Process • Self Contained Units
- High Capacity Output • Automatic Programming • Ruggedly Constructed
- Exceptional Performance

The bacterial reduction systems are designed and engineered to integrate with existing treatment processes and equipment configurations.

Distributed by

NU-MEAT TECHNOLOGY, INC.

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Don't wait...contact Nu-Meat Technologies, Inc. today for additional information about their complete line of fluid treatment and food processing equipment.