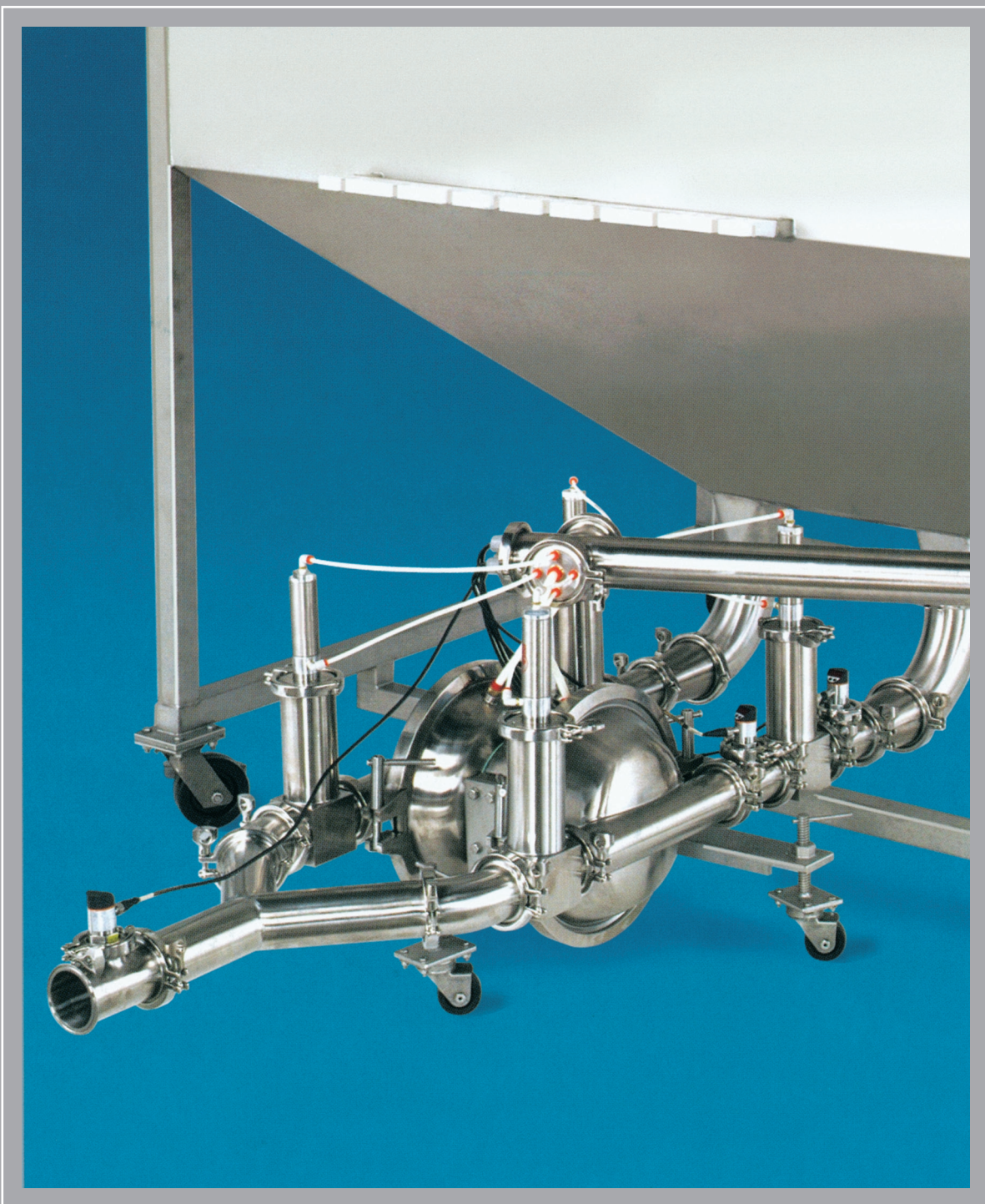


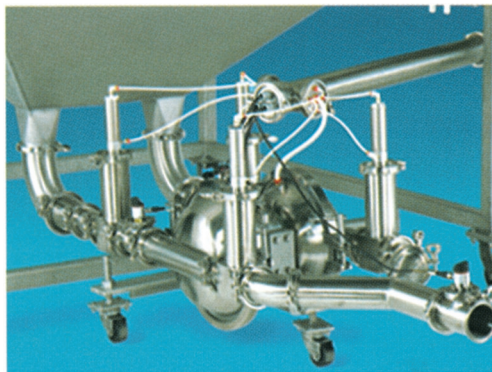
MURZAN

MARINATED PRODUCTS TRANSFER UNIT





PUMP UP PROFITS



INTRODUCING THE MURZAN CBTU-50

The Murzan CBTU-50 can increase yields, increase production, reduce labor costs, and reduce sanitation costs. YES! It can be accomplished without compromising the integrity of your product, **KEEPING VALUE IN YOUR VALUE ADDED CHICKEN.** The Murzan CBTU-50 is a dual discharge pump which provides a consistent product flow, keeping your lines full.

Applications:

The Murzan CBTU-50 is designed to pump directly from your vacuum tumbler discharge to your IQF, frying lines, or breading tumbler. For the first time you can pump chicken tenders, fillets, or disjointed wings without damage. We have successfully pumped product at a rate of 10,000 pounds an hour, at a distance of up to 100 feet.

TOP 10 FEATURES OF THE MURZAN CBTU-50!

1 Increase Yields: By pumping from your vacuum tumbler directly to your process lines, we will increase yields. Product is contained with no dripping. **KEEPING THE MARINADE IN THE PRODUCT!**

2 Increase Production: The Murzan CBTU-50 provides a **CONSISTENT PRODUCT FLOW**, and a variable speed to keep your lines full. It is also capable of pumping in excess of 10,000 pounds an hour, depending on your pumping parameters.

3 Decrease Product Degradation: Our revolutionary valve will not damage your product as flap check valves, shovels, and augers do.

4 Reduce Labor and Sanitation Costs: V-mags, vats, conveyors, augers, dumping systems, shovels, and buckets are forever a thing of the past. Once the pump is started, and the speed is set, no operator is needed.

5 Completely Safe: The Murzan CBTU-50 has no exterior moving parts. Back injuries from moving your product manually are completely eliminated.

6 Oil Free: The Murzan CBTU-50 never needs lubrication. This eliminates the possibility of product, or plant environment contamination. Your Maintenance Department will love this machine.

7 No More Mess: No more meat on the floor, marinade running down the drain, or meat twisting through conveyor sprockets.

8 No Mechanical Seals: The Murzan CBTU-50 has no mechanical seals or packing to replace, and can run dry indefinitely without damage.

9 No Product Contamination: Unlike some pumps being marketed for marinated product transfer, the Murzan CBTU-50 never allows contaminated compressed air to come in contact with your product.

10 Return On Investment: After reviewing features 1 through 9, it is not hard to see how our customers have enjoyed a return on investment in weeks, or months, rather than years.

THE MURZAN CBTU-50 KEEPS THE VALUE IN VALUE ADDED CHICKEN

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