

Warming/Cooling Pasteurizing Warmer



Features:

- All stainless steel modular construction
- High volume designed water distribution systems for efficient heat transfer
- Large stainless steel orifice non-clogging nozzles
- Sloped sump for easy cleaning
- Extra large stainless steel marine style cleanout doors
- VFD controlled drive system
- Sanitary interior design
- Adjustable discharge air knife system to remove excess water from the containers
- Welded stainless steel interior and exterior piping
- Automatic level control and water feed system
- All stainless steel machined drive and idle shafting - Exclusive stainless steel center bearing supports for wide machines

Barry-Wehmiller

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In 2001, Barry-Wehmler Companies, Inc. purchased the intellectual rights of I & H Engineered Systems. FleetwoodGoldcoWyard now designs and manufactures the most technically advanced and innovative line of bottle and can beverage warmers in the the industry for warming of carbonated and non-carbonated beverages.

Our warmers represent the latest in technology and efficient heat transfer, utilizing our exclusive BIS (bottom immersion system) System. This proven system, developed by I&H over thirty years ago, now re-engineered and manufactured by us, requires less floor space than our competitors.

Our customers are demanding higher output rates, at lower temperatures (typically 100°F - 110°F) with a limited amount of floor space available in their production facilities.

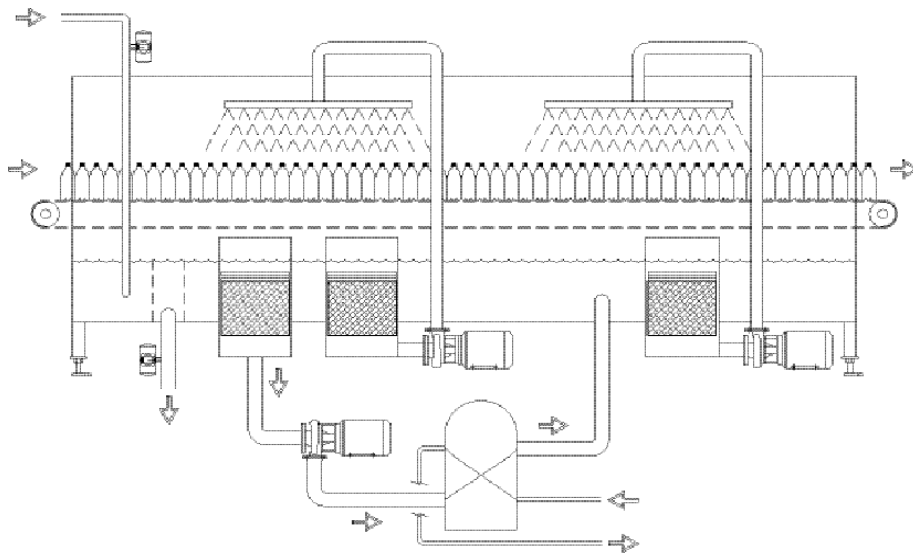
Our new line of re-designed I&H Bottle and Can Warmers, along with additional FleetwoodGoldcoWyard products, can be combined to provide the most advanced processing systems in the industry today.

Additional Features:

- NEMA 4x stainless steel U.L. approved control panel with Allen Bradley components
- Removable stainless steel top covers
- Drop boxes with removable stainless steel mesh screens or basket strainers with removable stainless steel baskets
- Exclusive BIS System (bottom immersion system) - Flooded bottom on a level plane, which provides for the optimum in heat transfer to the bottles or cans

Options:

- .75" pitch mattop belting for dynamic transfers at the infeed and discharge - no deadplates
- Automatically controlled CIP system
- A variety of efficient heating systems, including high and low pressure steam and solution heaters
- Automatically controlled heat evacuation systems available
- Totally enclosed infeed with stainless steel sliding access panels



FleetwoodGoldcoWyard **AMBEC**

1305 Lakeview Drive • Romeoville, IL 60446 • 630/759-6800

• Loveland, CO
970/663-4770

• Lino Lakes, MN
651/464-4000

• St. Albans, England
+44 1727 836101

• Hunt Valley, MD
410/785-1934

• Lynchburg, VA
434/582-1200

www.FGWA.com • sales@FGWA.com