

Warming/Cooling/Pasteurizing Hi-Flow Coolers and Pasteurizers

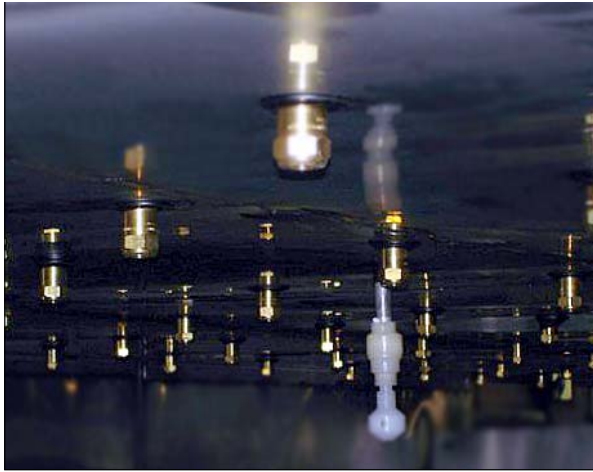


Features:

- Robust stainless steel construction; gauge metal #4 finish polished
- Modular construction for future expansion
- Exclusive “Hi-Flow” design for the most efficient cooling and heating in the industry
- All exterior T304 stainless steel sanitary style piping - no piping on the inside reduces the possibility of interior bacterial growth
- Available internal CIP systems
- Hi-Flow non-clogging nozzles
- Low profile dual screened suction boxes
- High strength plastic modular top belting with dynamic transfers
- Automated level control and water fill
- Self-cleaning stainless steel support bed construction
- Sloped clean design sump bottom
- Large sanitary stainless steel manhole access doors and inspection ports

Barry-Wehmiller

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In 2001, Barry-Wehmiller Companies, Inc. purchased the intellectual rights of I & H Engineered Systems. FleetwoodGoldcoWyard now designs and manufactures the most technically advanced and innovative line of atmospheric coolers and pasteurizers for the processing of hot-filled food products and beverages.

Our complete line of pasteurizers and coolers, created from the finest materials and workmanship, are designed for processing plastic, glass, cans, pouches and fibre packages. Our exclusive MWC (minimum water consumption) systems provide for a minimum of fresh water usage and wastewater costs. We offer closed loop cooling systems, evaporative cooling systems and chilled water cooling systems, all conditional on our customer's requirements.

Our customers are demanding higher output rates with a limited amount of floor space available in their production facilities. We have improved the production rates of our coolers through improvements in heat transfer across the package surface area. Our high flow tests have resulted in a 25-30% reduction in cooling time on a variety of products and beverages. Older I&H coolers can be re-designed to our new high flow system for an increase in throughput.

Our multi-deck pouch coolers incorporate a patented deck-to-deck transfer system for all styles of pouches. This system transfers the pouches to each deck under controlled conditions, which also "massage" the pouches. The end result is more efficient cooling.

Our new line of coolers, pasteurizers, warmers, and pouch cooling systems, along with additional product lines of FleetwoodGoldcoWyard, can be combined to provide the most advanced processing systems in the industry today.

Additional Features:

- Exterior water tower systems
- Fresh water intake systems
- High volume exhaust fans with specially designed ductwork
- Automatically controlled hot hold and tempered water systems
- Stainless steel machined drive and idle shafting
- Sanitary sloped sump bottoms for easy cleaning
- Access ladders and safety rail systems on double deck machines
- CNC perforated stainless steel slider beds to control water carryover between zones
- "Containment" inside guide rail system which prevents bottles from entering the sump
- Enclosed infeed section with separate sump and stainless steel sliding access panels
- UL approved stainless steel control panels
- Pre-wired with stainless steel overhead mounted wireway
- Stainless steel drive and idle shafting
- Excess water blow-off system at discharge - vertically adjustable
- Integrated exterior cooling tower systems with water saving plate and frame heat exchangers
- Automatic PU control for beverage and food product pasteurizers
- VFD rates shaft mounted drive systems

FleetwoodGoldcoWyard **AMBEC**

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