GUILORIVER[®]

Fast, Sanitary Reduction of Hard Cheeses, Frozen Food Products



MEETS STRINGENT SANITARY REQUIREMENTS

The GuiloRiver features polished and filleted internal corners and stainless steel product contact surfaces. Hinged throat and discharge permit quick, tool-free access. All product contact surfaces are accessible for cleaning and inspection when

chamber is hinged open.

IMMEDIATE PRODUCT USAGE

Eliminates thawing, reduces handling and bacterial growth. Results in faster processing and more flexible product scheduling.

IDEAL FOR MULTIPLE APPLICATIONS

The GuiloRiver reduces both round and rectangular shapes, and is the perfect solution for frozen eggs, frozen cream, butter, citrus juice, frozen fruits, berries, wheels of cheese as well as other materials.

SAVES SPACE

Compact unit saves valuable floor space and has low power consumption.

THE FITZPATRICK COMPANY



SPECIFICATIONS

Quality Stainless Steel Construction

- · Hinged cover and discharge for quick and complete internal access
- Full internal fillet-welded construction for easy clean-up
- No internal cracks or crevices to catch material, and no parts to lift or remove
- ·Legs up to 36" (915mm), equipped with casters made of food grade material
- Throat and discharge can be custom designed to specific requirements
- · Welded and hardened stainless steel riving pins





CORPORATE HEADQUARTERS

832 Industrial Drive Elmhurst, IL 60126 Phone: 630-530-3333 Fax: 630-530-0832 E-mail: info@fitzmill.com www.fitzmill.com

EASTERN DIVISION

4219 S. Clinton Ave. South Plainfield, NJ 07080 Phone: 908-561-1500 Fax: 908-561-9636 E-mail: info_nj@fitzmill.com

FITZPATRICK EUROPE N.V.

*Dimensions can be customized

Entrepotstraat 8 9100 Sint-Niklaas, Belgium Phone: 03-777-7208 Fax: 03-766-1084 E-mail: info@fitzpatrick.be www.fitzpatrick.be