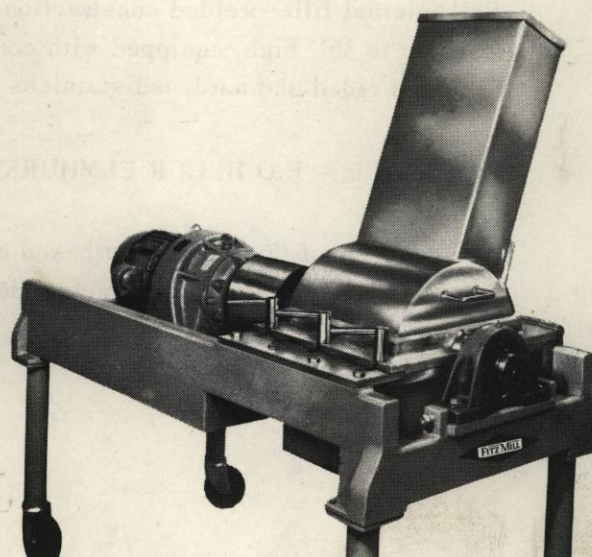
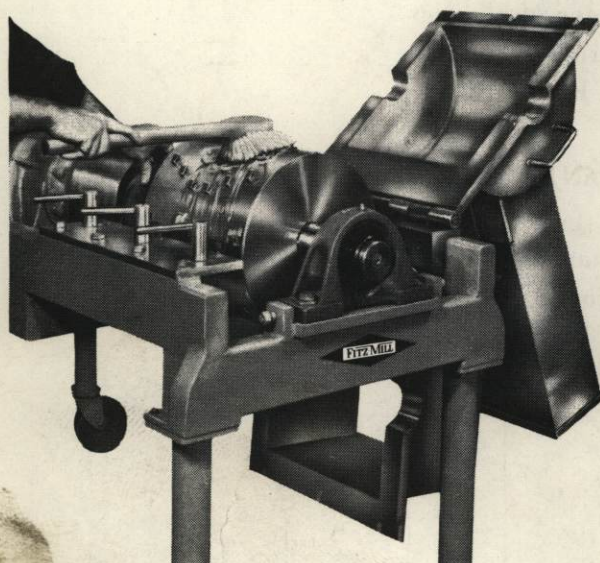


GuiloRiver®

The GuiloRiver® is designed to meet the most stringent sanitary requirements in the utilization of frozen eggs and similar products.



The GuiloRiver® is used for the rapid reduction of frozen eggs, frozen cream, cheese, butter, citrus juice, frozen fruits and berries.

This gravity-fed machine is suitable for both round and rectangular shapes.

Some notable advantages are:

- Immediate usage of frozen product.
- Improved sanitation.
- Eliminate thawing.
- Reduce bacteria growth.
- Reduce handling.
- Reduce floor space used for ingredient preparation.
- Increase flexibility of product scheduling.

Some notable features are:

- No internal cracks
- No parts to lift or remove.
- All Stainless Steel contact parts.
- Low Power requirements.
- Hinged throat and discharge.
- Complete accessibility for cleaning.
- Quiet, almost noiseless operation.
- Quick opening without tools.

Let us discuss this and other equipment and systems with you in relation to your processing problems. Call or write for further information.



THE FITZPATRICK COMPANY

832 INDUSTRIAL DRIVE • ELMHURST, ILLINOIS 60126 Area Code: 312/832-1700

Eastern Division: 4219 South Clinton Avenue, South Plainfield, New Jersey 07080 Area Code: 201/561-1500

Offices and sales engineers in principal cities throughout the United States. Representatives in Foreign Countries.

Printed in U.S.A.

NO. 113

MODEL 20 GUILORIVER for the sanitary processing of food products, constructed of stainless steel and with the following specified equipment:

MOTOR SPECIFICATIONS

5 HP, 3 Phase, 60 Cycle, 230/460 Volts, Totally Enclosed, Fan Cooled Gear Motor. Manually Operated, Thermal Protected Starter. Mounted in water-tite enclosure and with twelve (12) ft. 4-conductor rubber covered cord.

OTHER SPECIFICATIONS

Hinged Cover and Discharge for quick internal access

Full internal fillet-welded construction for ease of cleanup

Legs up to 36" high, equipped with composition casters

Special welded and hardened stainless steel Riving Pins

NET PRICE – F.O.B. OUR ELMHURST PLANT – ON REQUEST

The capacity of this equipment based upon hard frozen whole eggs is approximately one 30 lb. container in 30 seconds reduced to a particle size of approximately $\frac{3}{8}$ ".

