

Packaging - Processing

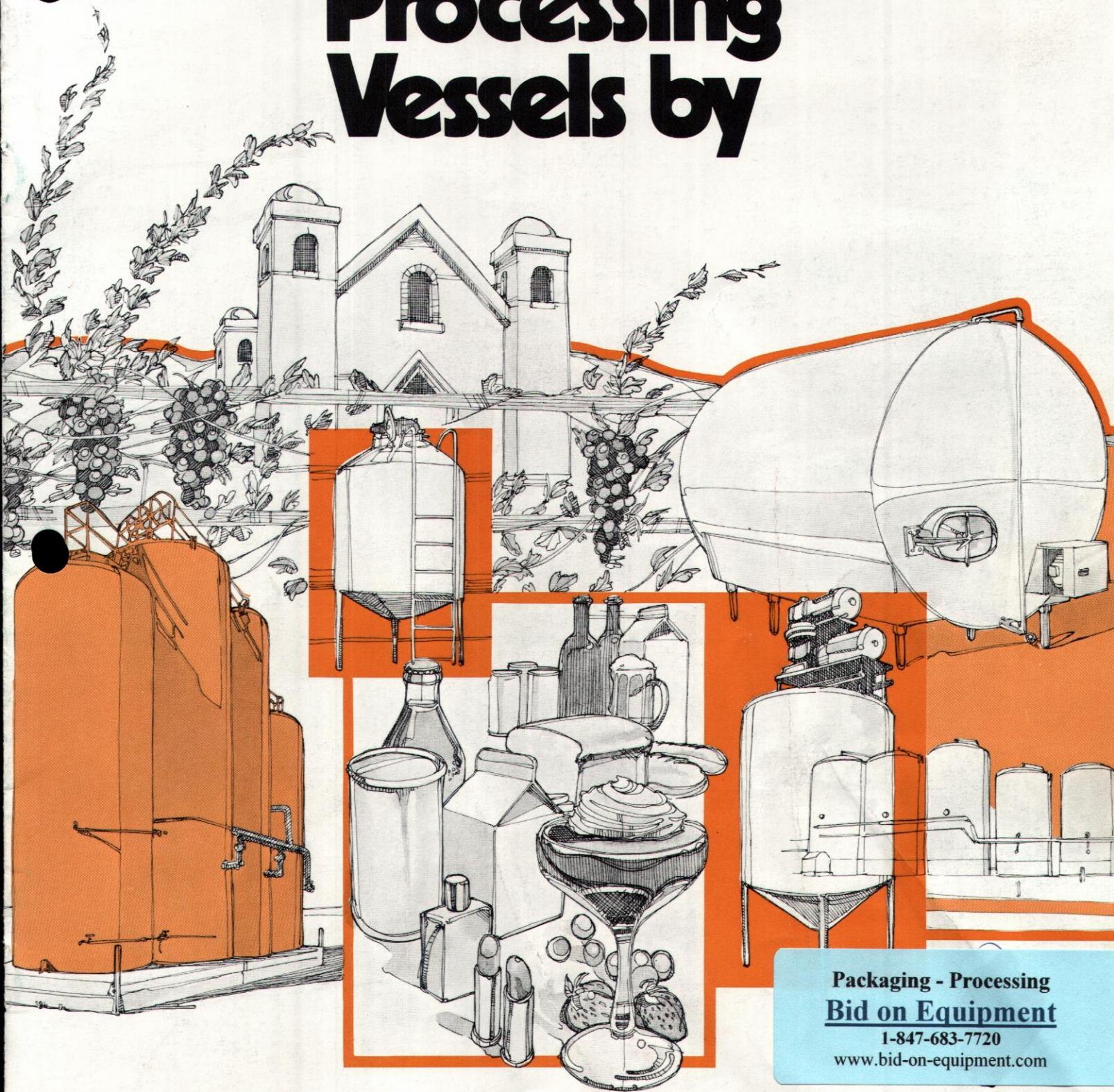
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Processing Vessels by



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CHERRY-BURRELL

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Processors built for performance

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At Cherry-Burrell, food, dairy and chemical processing vessels are designed to more than meet job requirements. We expect our equipment to contribute to the overall efficiency of your operation.

That means you can expect Cherry-Burrell equipment to process more product using less space, time, energy and manpower.

Quality is economy.

Because your processing vessel is an important tool in your operation, our engineers and craftsmen pay attention to every production detail from raw material inspection to finished installation.

Strict quality control throughout the manufacturing process pays off in longterm dependability with an absolute minimum of maintenance.

Innovation for efficiency.

Channelwall construction, for example, was developed by Cherry-Burrell to provide more speed and control for heating and cooling operations.

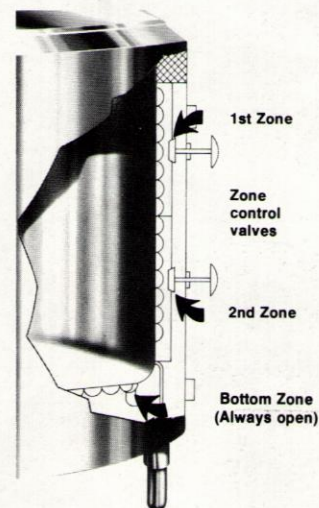
Each channel is carefully welded to the vessel lining one-at-a-time to expose more of the lining surface to the heating/cooling medium. Cherry-Burrell's exclusive deep penetration welding technique assures maximum strength and eliminates warpage.



Heat transfer takes place quickly and efficiently and the medium can be pressurized at up to 150 psi.

Channels are grouped in zones to allow precise medium control. Zone control eliminates hot spots and

burn-on when heating partial batches and conserves energy by not heating or cooling the unfilled portion of the vessel.



Dimplewall surfaces are available for certain heating and cooling applications.

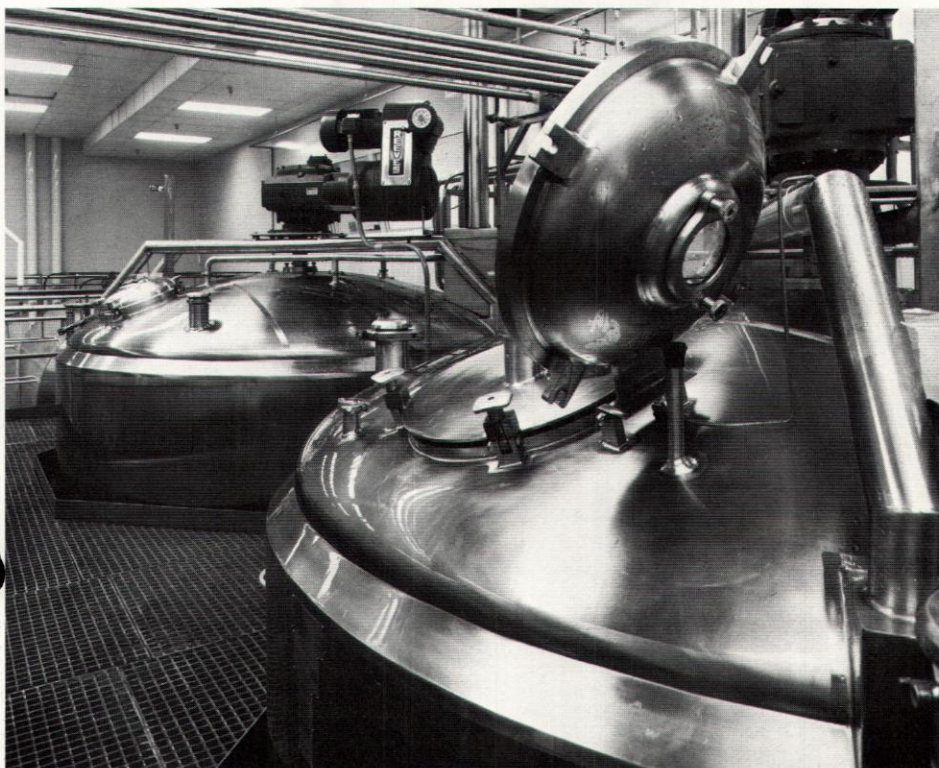
The same research and engineering commitment that brought about the Channelwall construction technique is evident in every detail of Cherry-Burrell processing vessels. Long experience in building stainless steel vessels for all sorts of processing operations has resulted in equipment that represents the state of the art today.

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The Cherry-Burrell design allows precise customization.



Chances are, you'll find exactly what you need in our full line of processing equipment. But keep in mind that our processing vessels are engineered for easy variation.

You choose the basic model and select features to fit your particular operation. Our application engineers will work with you to strictly define your processing needs and specify customized equipment that meets those needs most efficiently.

Match the agitator to the job.

Cherry-Burrell offers a wide variety of agitation systems to assure process efficiency and product uniformity. Choose from our Longsweep, Sidesweep, or Scraper agitators and you can be confident of complete mixing and maximum heat transfer where needed.

Baffles will be added to suit any mixing process.

We make our agitators specifically for our processing vessels and if you have a unique processing problem, we'll design an agitation system to solve it for you.



Consider the options.

Be sure to investigate all the optional equipment for your Cherry-Burrell processing vessels.

For example, your unit can be equipped with our unique Load Cell Construction for automatic ingredient measuring and control to assure product consistency.

And you may want to consider automatic valves, automatic steam and hot water systems, control panels, CIP equipment, heaters and thermometers.

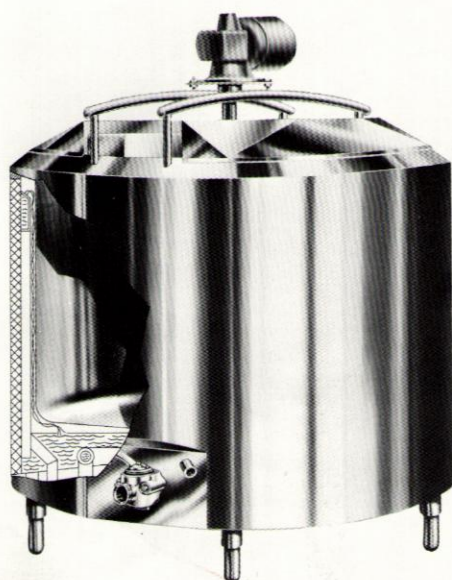
We offer a long list of optional equipment so you can fit your processing vessel precisely to the job at hand.

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The WP Processor- speed and control in a spray type processor.



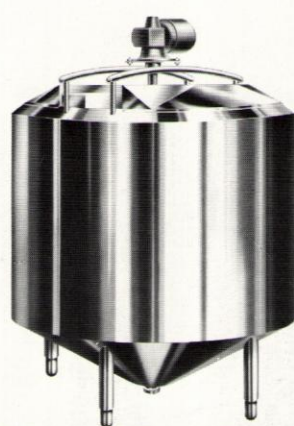
Bridge and Cover Top with cone bottom

Construction is welded stainless steel with #4 bright finish. All surfaces are pitched for thorough draining. A specially designed mount provides extra support for agitator motor.

Designed for steam or hot water heating to 200° F or cooling to within 10° F of water supply temperature at atmospheric pressure.

Heating and cooling is accomplished by direct contact of medium with processor lining. Unit is equipped with a bottom steam ring and upper spray ring for heating and cooling operation.

Longsweep, Sidesweep and Scraper Blade agitation systems are available and baffles are added to suit your specific process.



Dome top with flat, pitched bottom

For processing under atmospheric conditions when CIP cleaning is desired, the Dome Top features an 18" manhole, optional light fixture and no-glare peephole.

The "WP" is available with side outlet, flat, pitched bottom or cone bottom for more viscous products.

Dimensions of Model WP Processor*

Capacity (U.S. Gal.)	Outside Diameter	Rail Height
385	63 ⁷ / ₈ "	50 ³ / ₈ "
495	63 ⁷ / ₈ "	60 ¹ / ₄ "
624	72 ⁷ / ₈ "	57 ³ / ₄ "
732	72 ⁷ / ₈ "	65 ¹ / ₁₆ "
968	78 ⁷ / ₈ "	70 ¹¹ / ₁₆ "
1188	78 ⁷ / ₈ "	83 ³ / ₁₆ "
1770	90 ⁷ / ₈ "	90 ³ / ₈ "
2320	90 ⁷ / ₈ "	113 ³ / ₈ "

*Dome Tops

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The EP enclosed waterway processor for pressurized temperature control and fast cool-down.

Circulates heating or cooling media (hot water, steam, well water, city water, refrigerated water, etc.) through stainless steel channels welded to entire lining.

Pressure-assisted media circulation (up to 150 psi) offers maximum temperature control to minimize burn-on and protect product flavor.

Individual zone control

Channels are arranged in zones to provide selection of heating surfaces to be used. Partial batches can be processed without burn-on danger. Zone control saves energy by allowing you to withhold heating and cooling any unfilled portion of the vessel.

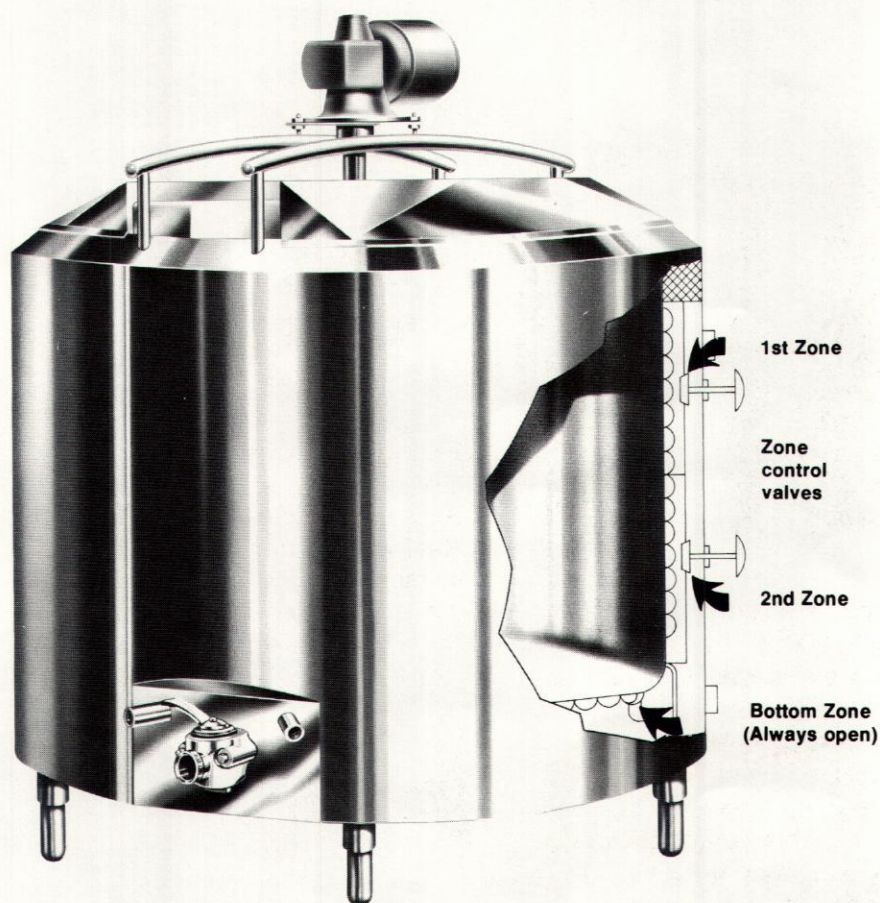
Customizing options

Two types of zone control headers are available. The *Manifold Header* allows control of two or more zones by valves mounted on your pipe connection.

The *Deluxe Header* provides zone control with valves mounted on the manifold. No external manifold piping is required.

You can choose between *Bridge and Cover* and *Dome Top* and between *flat pitched bottom* and *cone bottom*.

Three agitator designs are available: *Longsweep*, *Sidesweep* and *Scraper Blade*. Baffles are available as required.



Dimensions of Model EP Processor*

Capacity (U.S. Gal)	Outside Diameter	Rail Height
200	51 $\frac{1}{8}$ "	48 $\frac{15}{16}$ "
300	60 $\frac{1}{8}$ "	50 $\frac{7}{8}$ "
400	60 $\frac{1}{8}$ "	60 $\frac{3}{4}$ "
500	69 $\frac{1}{8}$ "	58 $\frac{1}{4}$ "
600	69 $\frac{1}{8}$ "	65 $\frac{9}{16}$ "
800	75 $\frac{1}{8}$ "	71 $\frac{3}{16}$ "
1000	75 $\frac{1}{8}$ "	83 $\frac{11}{16}$ "
1500	87 $\frac{1}{8}$ "	90 $\frac{3}{8}$ "
2000	87 $\frac{1}{8}$ "	113 $\frac{3}{8}$ "

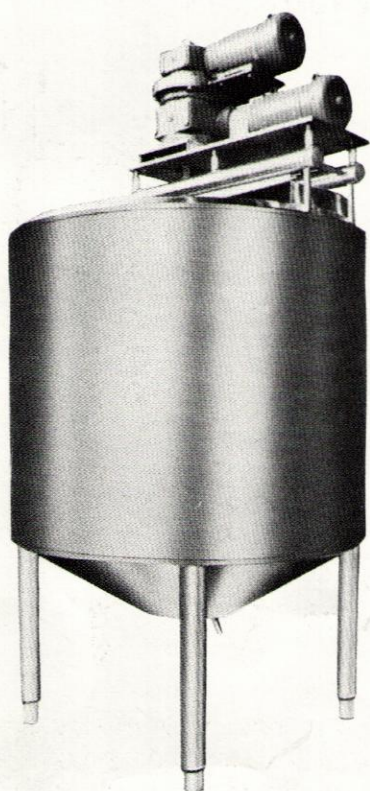
*with Atmospheric Dome Top

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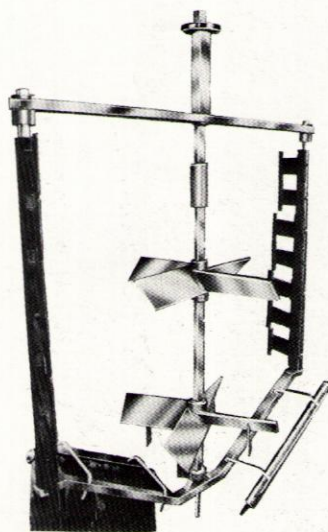
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Thermomixer all-purpose batch processors



You can mix, blend, beat, whip, suspend solids and formulate, with the Thermomixer. This multi-function unit features two mixers, each with its own independent drives for thorough



mixing and heat transfer.

A large diameter axial-flow turbine in the center counter-rotates with an outer scraper agitator to assure rapid heat transfer and mixing and/or agitation best suited to the product or process.

Heat transfer surface is provided on both sidewall and cone bottom. Temperature differential between lining and product is minimized to protect product flavor.

Optional accessories and controls

- Load cell construction
- Automatic valves
- Automatic hot water or steam

Super Mixer



For mixing and blending liquids and soluble ingredients or suspending non-miscible liquids and non-soluble dry ingredients.

The *Longsweep Agitator* moves entire batch and eliminates clumping and assures uniform consistency even with partial batches.

Flanged and dished head allows the *Super Mixer* to accommodate even the heaviest formulation under intense agitation.

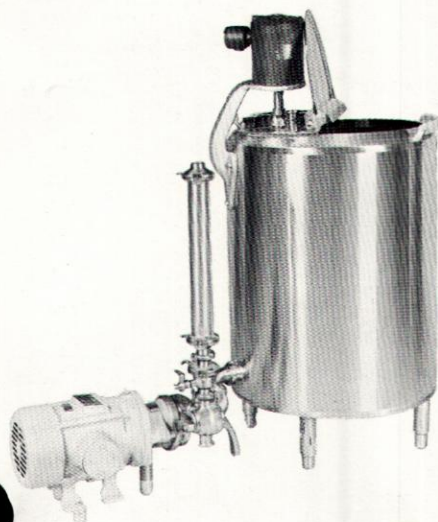
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Specialty Mixers

High speed bakery mixer

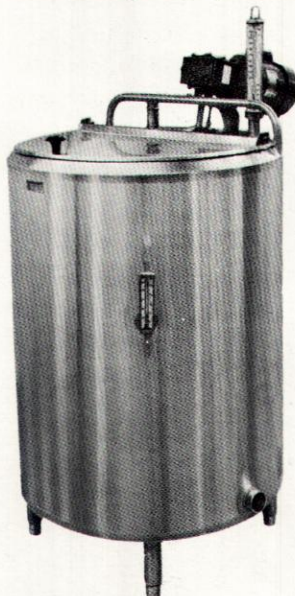


This insulated mixer features Cherry-Burrell Channelwall on sidewall for direct expansion cooling with Freon, refrigerated water or glycol.

The high speed agitation system employs two three-bladed propellers for fast, efficient blending of ingredients in liquid.

A heavy duty 3 HP discharge pump empties mixer in 90 seconds or less and a check valve in discharge riser prevents product back flow.

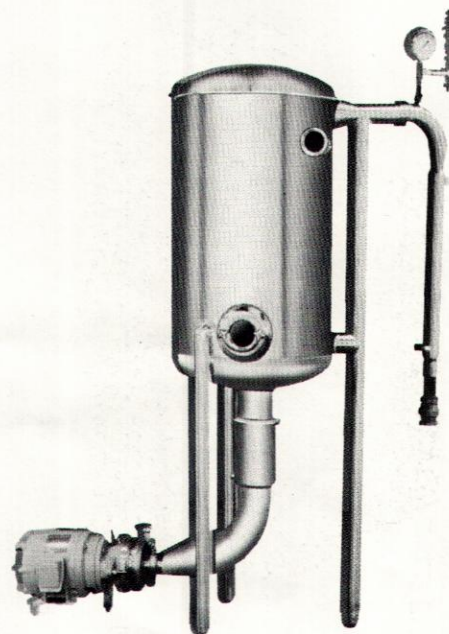
50 and 100 gallon processing vats



Available with or without Channelwall heat exchange surface and Fiberglas insulation.

Three agitation systems are available: bottom sweep, sweep with side arms and *Lightnin' Mixer*. Also available are air space thermometers, rubber dump rail, rollaway dolly mount, air space heater and CIP spray unit.

Aro-Vac® deaerators



A full range of Aro-Vac® deaerators are available from 8,000-50,000 lbs/hr. capacity to remove air and for better product quality and improved processing efficiency.

The Cherry-Burrell Aro-Vac® can also be used to remove volatile off flavors and odors.

Aro-Vac® is designed to operate with a minimum of water and steam and only requires operator attention to start and stop.

Vacuum chambers are positioned for easy cleaning and inspection and CIP fittings are used throughout to allow adaptation to CIP systems.

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Because of Cherry-Burrell's continuing program of improvement, specifications are subject to change without notice.