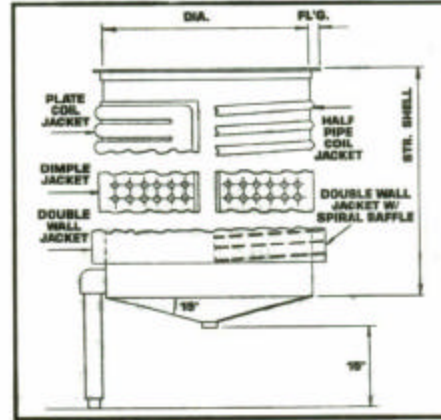


Industrial Processors

G & F's craftsmen fabricate pressure vessels and jacketed tanks in accordance with the latest edition of the ASME Code Standards. As required, the vessels can be ASME Code stamped, Section VIII, Div. I and registered with the National Board. Our engineering staff assures the utmost in accuracy when designing your vessel. ASME pressure vessels and jacketed tanks are hydro-tested and examined by an ASME trained and qualified inspector.

Heat transfer options

- Dimple jacket
- Half Pipe
- Open Jacket
- Internal Coil
- Self Contained Electric Band Heater
- Internal Hot Water Generator



ASME CODE TANK

OPTIONS

- VACUUM
- INTERNAL PRESSURE
- INSULATION
- 304L STAINLESS STEEL
- 316L STAINLESS STEEL
- ALLOY FABRICATION
- SANITARY DESIGN
- MECHANICAL SEALS
- NOZZLES
- GAUGES
- GASKETS
- MANWAYS



Open and Closed Top Vertical Tanks

Our extensive line of standard size tanks allows us to offer short lead times and a very competitive price.

Choose from our many standard models or allow us to custom design a tank to meet your exact needs. We offer a variety of finishes from 2B, No 4, No. 7 (mirror) to electropolish.

We pride ourselves on our up to date Computer Assisted Design (CAD) engineering group. Our engineers have many years of experience in designing tanks, pressure vessels and other processing equipment. Exacting drawings and photo-realistic renderings can be generated and delivered to our customers by E-mail, fax or conventional mail.



Series D Deluxe Vertical Tanks

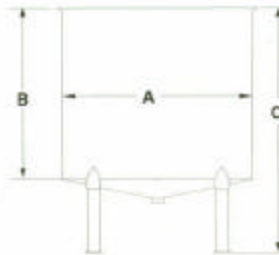
- Seamless sanitary construction
- Polished sanitary (No. 4) finish inside and out
- Complete drainage
- Heavy gauge construction
- Tanks can be supplied with or without mixers
- Heavy duty adjustable pipe legs
- Stainless steel leg sockets eliminate strain and metal fatigue at the tank interface
- Many standard designs allow for fast delivery
- Open top or closed top with manway
- Variety of different bottoms available i.e. cones, dished, sloped flat, etc.

Series E Economy Vertical Tanks

- Same high quality as D series
- 2B finish is suited for applications where polished surfaces are not required

Units

Rated Gallons	Actual Gallons	A	B	C	Approximate empty weight
30	36	21	24	37	52
60	63	22.8	36	49	70
100	114	30.5	36	49	90
160	176	38	36	49	155
200	235	38	48	61	190
300	341	45.8	48	61	227
500	551	52	60	73	375
800	850	64	60	74.5	537
1000	1114	67	72	87	824
1500	1686	76.3	84	99.5	1042
2000	2150	86	84	99.5	1330
3000	3025	95.5	96	120	1678
5000	5240	108	132	156	2624



Batch Cans

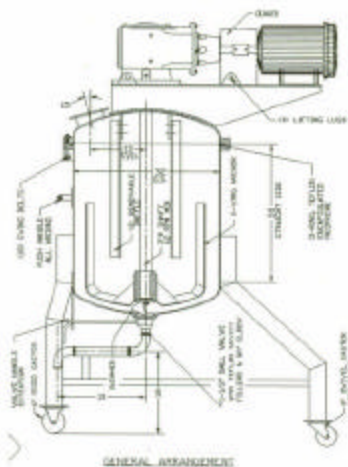


Features

- Sizes up to 150 gallon
- 16ga. 304 Stainless Steel
- #2B finish
- Bottom reinforcement ring keeps the bottom of the tank off the floor
- Options available:
 - Loose fit cover (one piece or two piece)
 - Mixer slot in cover
 - Handles (std. on 75 gal. and larger)

Model	Gallon Capacity	Inside Diameter	Overall Height	Gauge
BC20	20	16 1/4"	24"	16
BC30	30	18"	30"	16
BC50	50	22 3/4"	30"	16
BC60	60	22 3/4"	36"	16
BC75	75	28"	30"	16
BC100	100	30"	36"	16
BC125	125	30"	42"	16

Mix Tanks



Features

- Top entering or side entering
- Propeller, axial blade, scraped surface or high shear
- Tanks can be atmospheric or pressurized
- Specializing in custom configurations



Hemispherical Steam Jacketed Kettles

- Kettles are built to the latest ASME code and meet the requirements of the USDA.
- The rim of the kettle is reinforced and the legs are attached by means of heavy-duty load pads to ensure long operating life.
- A sanitary polish (No. 4) inside and out is standard with other finishes such as mirror finish or electropolish available as an option.
- Product outlets can be supplied in a variety of configurations.
- Sizes from 30 gallons to 2,000 gallons
- Short lead times are normally available.



Model V



Agitation Style

Model V

- Kettle without anchor agitator
- Can be equipped with mixer bracket
- Typically used as a holding vessel or for processing low viscosity products

Model SA

- Scraped surface anchor agitator
- Heavy duty anchor with removable nylon scraper blades covers all heated surfaces
- Mixing baffles prevent product from moving as one mass

Model DMA

- Double Motion Agitator
- Scraped surface agitator and counter rotating inner agitator
- Each agitator has independent drive

Model TMA

- Twin Motion Agitator
- Scraped surface agitator
- Secondary paddle agitator

Model IMA

- Inclined Agitator
- Scraped surface agitator inclined at a 20 degree angle
- Agitator lifts product while mixing
- Good for particulate laden products such as soups, stews, pie fillings, chili, etc.

G&F