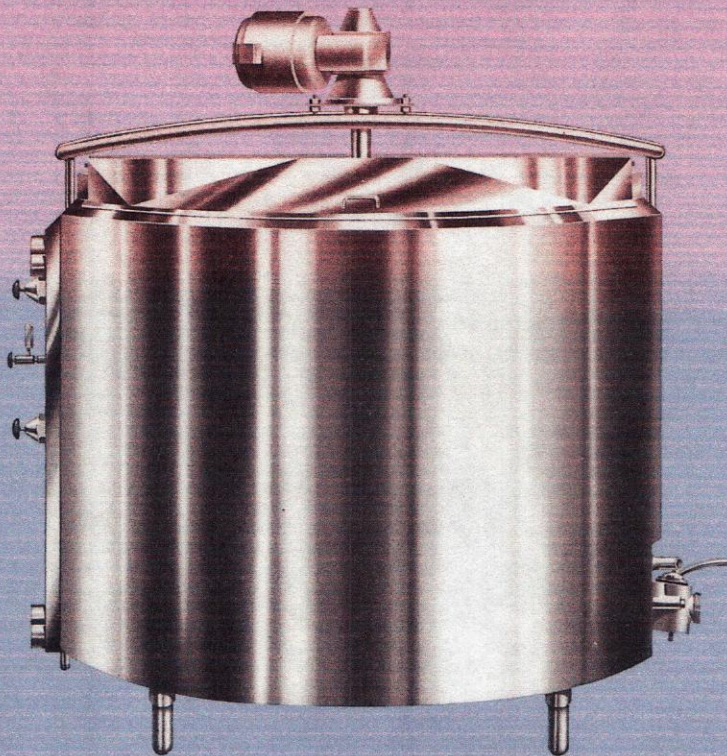


CHERRY-BURRELL MODEL "EP" ENCLOSED WATERWAY PROCESSOR

For low temperature cooling . . . hot water
or steam heating of fluid products



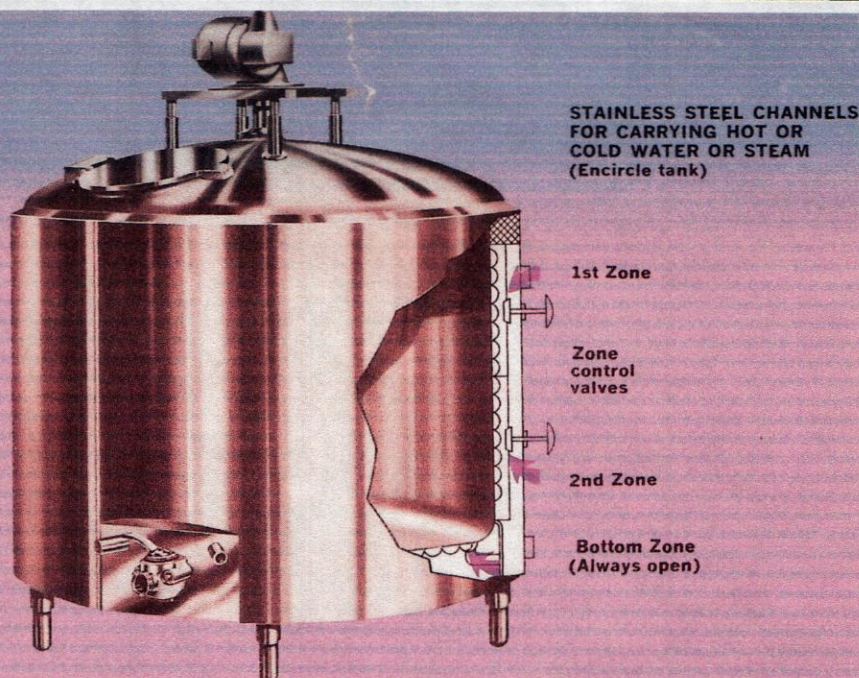
- **ENGINEERED AGITATION**—Specially designed agitators minimize the height to which product will "climb" tank walls and adjustable baffle provides control of turbulence and vortex . . . product circulates faster over heat transfer surfaces speeding the processing.
- **ZONE HEATING**—One on the bottom is always open and the side zones can be opened or shut off as required. Permits control of amount of heating surface that is to be used . . . facilitates heating small batches and permits heating while filling the processors.
- **ENCLOSED SYSTEM**—The heating or cooling agent is pumped under pressure through stainless steel channels to the lining on both sidewalls and bottom . . . hot water, steam, city or well water or refrigerated water can be used as the medium in this non-corrosive, deep-penetration welded channeling. Provides most accurate temperature control and is recommended for low temperature cooling where refrigerated water is available.
- **VERSATILE**—Cherry-Burrell's advanced processor design provides unmatched flexibility and product control through wide selection of agitator types with control of agitation and choice of covers and bottoms.
- **GREATER EFFICIENCY**—With the increased control of heating temperatures, areas and product agitation, processing is faster and more economical . . . more profitable.

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Cherry-Burrell "EP" processor reduces burn-on...saves flavor

DIMENSIONS OF MODEL EP PROCESSOR*

Size	Outside Diameter	Rail Height
200	51 $\frac{1}{8}$ "	48 $\frac{1}{16}$ "
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 $\frac{7}{16}$ "
1000	75 $\frac{1}{8}$ "	83 $\frac{1}{16}$ "
1500	87 $\frac{1}{8}$ "	90 $\frac{3}{8}$ "
2000	87 $\frac{1}{8}$ "	113 $\frac{3}{8}$ "

*with Atmospheric Dome Top

The "EP" processor operates by circulating heating or cooling media (hot water, steam, well or city water, or refrigerated water) through stainless steel channels welded to the lining on both sidewalls and bottom of the tank.

Circulating media at high velocity through the enclosed waterways permits strict regulation of the temperature differential between the tank lining and the product . . . minimizes burn-on, protecting natural product flavor. The channels are divided into zones which enable control of the amount of heating surface to be used.

Specially engineered agitation systems permit Cherry-Burrell "EP" processors to handle practically any fluid product with the maximum rate of heat exchange, mixing and blending. Adjustable baffles and three types of agitators accurately control fluid products . . . from light and delicate to heavy bodied. This control reduces the height of "climb" up the sides of the tank, permits faster rotation, increases the rate of heat exchange. The adjustable baffle regulates the vortex and currents in the fluid to reduce aeration and foaming. Heavy bodied products are scraped or swept off heat transfer surfaces to speed processing.

"EP" processors can be equipped with a Cherry-Burrell semi-automatic system for mix blend and standardizing. This system controls batching operations through sensitive load cells which support the processor. Load cells accurately weigh base product entering the processor and automatically shut off the individual product pumps at the exact moment—insuring uniformity of finished product. Only one man is required to control the entire blend operation.

For more detailed information, contact a Cherry-Burrell Process Engineer in your area or write Cherry-Burrell.

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



CHERRY-BURRELL CORPORATION

CEDAR RAPIDS, IOWA 52406

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