



Stainless Steel Silos

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with strong, long-lasting equipment.



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Silo Storage Tanks

Silos are constructed with 304 Stainless Steel, 11 Gauge interior wall with #4 finish and 14 Gauge exterior wall with 2B finish. A 304 Stainless Steel dimple plate heat transfer surface is located on the lower sidewall and tank bottom with 2" polyurethane insulation. Bottom sweep agitation with propeller agitator blade at 50% elevation of tank. Optional Alcove available for indoor/outdoor installations.

Standard Sizes

1,000 Gallons

2,000 Gallons

3,000 Gallons

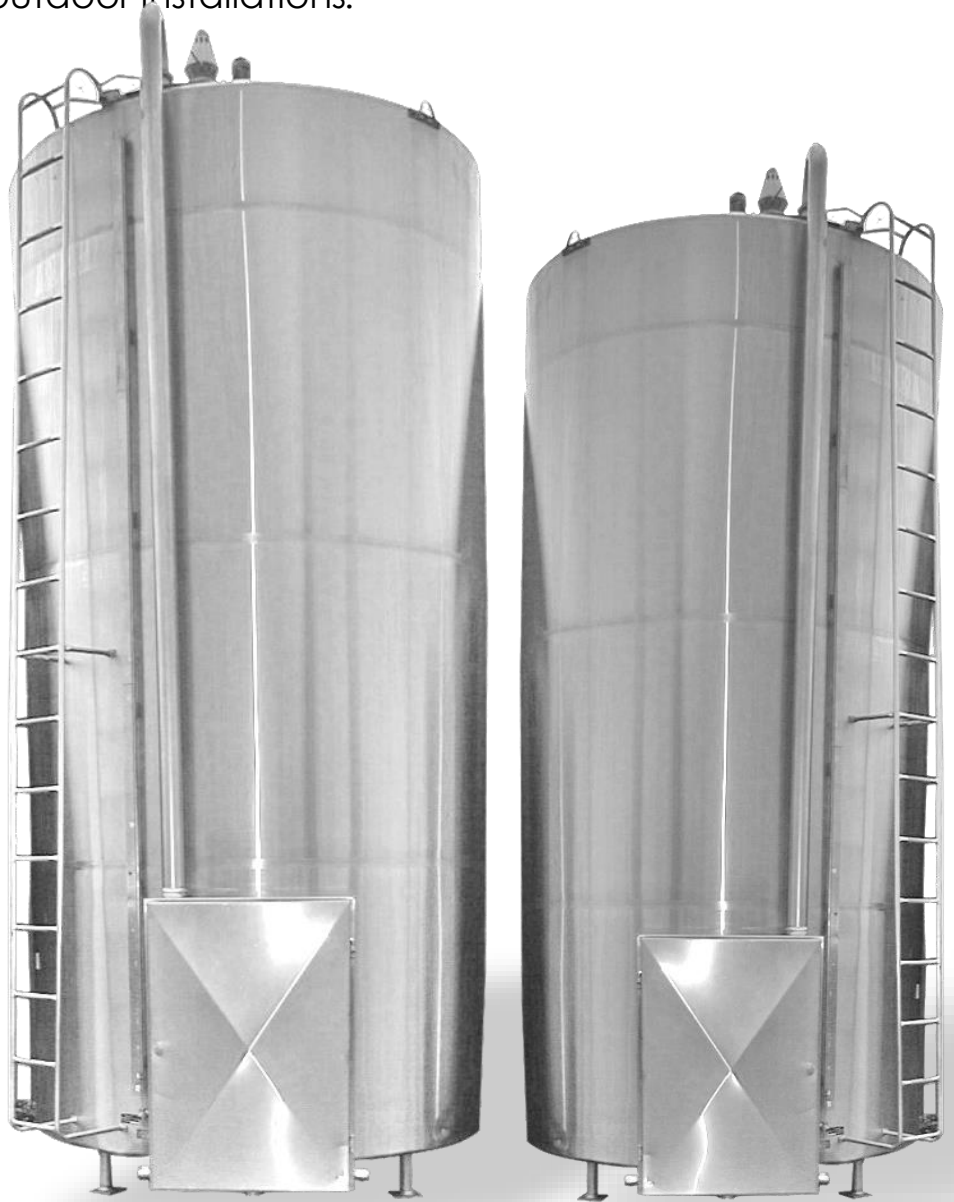
4,000 Gallons

5,000 Gallons

6,000 Gallons

8,000 Gallons

10,000 Gallons



Silo Construction & Design Features:

Material: All product contact to be type 304 stainless steel.

Inner Lining: 11 Gauge T304 stainless steel, No. 4 finish.

Inner Top: 9 Gauge T304 stainless steel, No. 4 finish, 15 degree conical.

Inner Bottom: 9 Gauge T304 stainless steel, No. 4 finish.

Insulation: 2" polyurethane rigid insulation on sides and bottom, glass-wool on top.

Outer Jacket: 14 Gauge stainless steel, 2B finish with welds buffed.

Outer Top: 14 Gauge stainless steel, 2B finish with welds buffed, 15 degree conical.

Outer Bottom: 3/8" carbon steel plate with inner bottom head stud welded and with shell banded circumferentially to base support, anti-rust prime painted.

Outlet: One(1) 3" T304 stainless steel tri-clamp ferrule.

Inlet: One(1) 3" T304 stainless steel tri-clamp ferrule.

Alcove: 14 Gauge T304 stainless steel, 60" x 60" x 24", 2-Degree slope for drain on bottom

Manway: T304 Stainless steel, side entering, oval 17" x 20", inside closing, with stainless steel grab bar located above manway.

CIP Device: Top mounted, two (2) T304 stainless steel 2½" spray balls manifold assembly, removable from top exterior.

CIP Line: T304 stainless steel 2" CIP line, from top connection to connection in alcove.

Vent Line: T304 stainless steel 3" vent line, from top connection to connection in alcove.

Heat Transfer Surface: T304 stainless steel dimple plate heat transfer surface located on tank lower sidewall and tank bottom in one zone. Includes one (1) 2" FNPT inlet and one (1) 2" FNPT outlet connections. Design for chilled water. 70 psig @ 100-Degree Fahrenheit.

Agitation: Vertical bottom sweep type agitation, with a propeller type agitator blade at 50% elevation of vertical agitator shaft or side propeller near manhole.

Agitator Motor: 460 volts, 60 hertz, 3 phase, 7.5HP, 21 rpm. Unless otherwise noted.

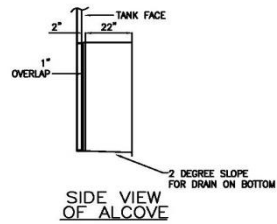
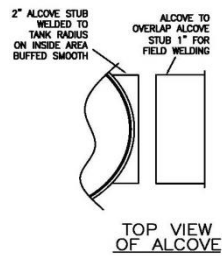
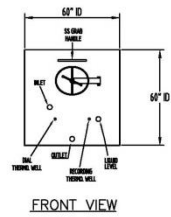
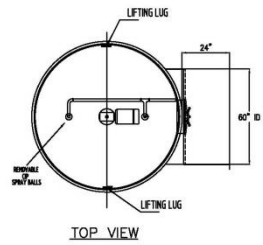
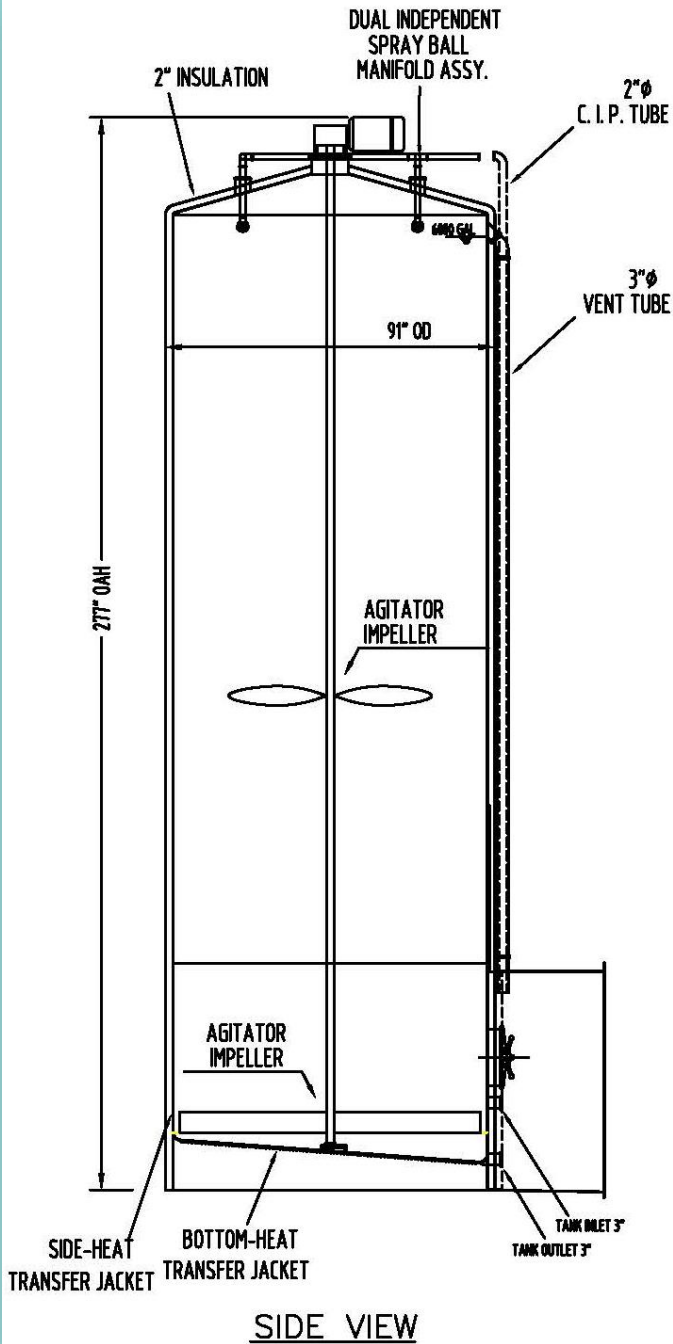
Thermometer Wells: Two (2) projectile wells for recording and dial thermometers.

Liquid Level Shell: One(1) level shell

Lifting Lugs: Two (2) stainless steel, permanently mounted.

Silo Features







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