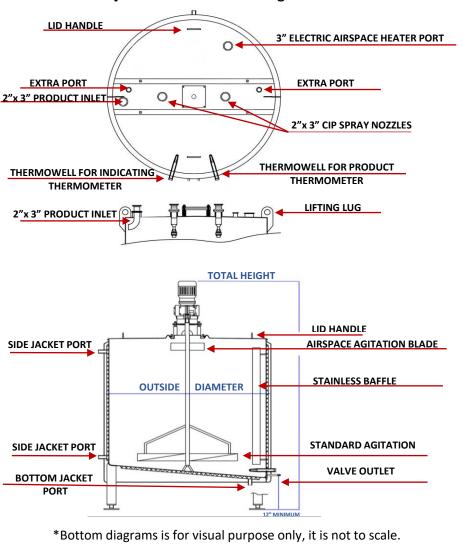


Wing-Top, Slant Bottom, Bottom Sweep Agitation Batch Pasteurizer/Process Tank

Please make adjustments on the drawing.



All these options come standard with purchase; however, you may customize options below. Please make notes and adjustment on the drawing or comment section below.

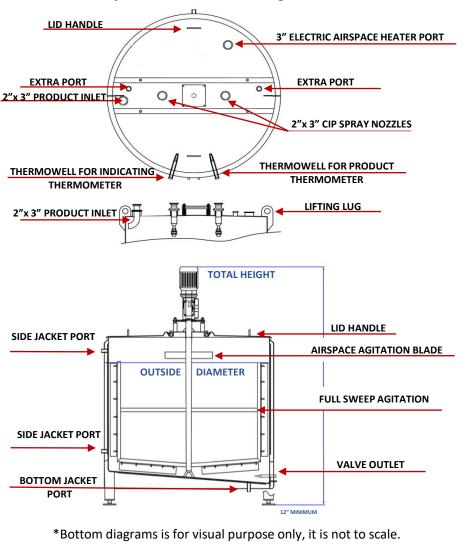
Confirm your tank design	Answer
1. Will this tank be used to pasteurize a milk product?	
2. Are all the ports in the location that works for your facility hook-ups? If not, please make adjustments on drawing.	
3. Power for motor; single or 3 phase	
4. Standard RPM is 28-30, does tank require a VSD? If so what is the max. RPMs required?	
5. Does your facility have height restrictions? i.e. doorway or ceiling height	
6. Does your facility have width restrictions? i.e. doorways or limited floor space	
7. Is one baffle inside the tank enough for your product?	
8. Do you have a preference on heating zones? single, two or three?	

Additional Instructions



Wing-Top, Slant Bottom, Full Sweep Agitation Batch Pasteurizer/Process Tank

Please make adjustments on the drawing.



All these options come standard with purchase; however, you may customize options below. Please make notes and adjustment on the drawing or comment section below.

Confirm your tank design	Answer
1. Will this tank be used to pasteurize a milk product?	
2. Are all the ports in the location that works for your facility hook-ups? If not, please make adjustments on drawing.	
3. Power for motor; single or 3 phase	
4. Standard RPM is 28-30, does tank require a VSD? If so what is the max. RPMs required?	
5. Does your facility have height restrictions? i.e. doorway or ceiling height	
6. Does your facility have width restrictions? i.e. doorways or limited floor space	
7. Do you know the viscosity of your product?	
8. Do you have a preference on heating zones? single, two or three?	

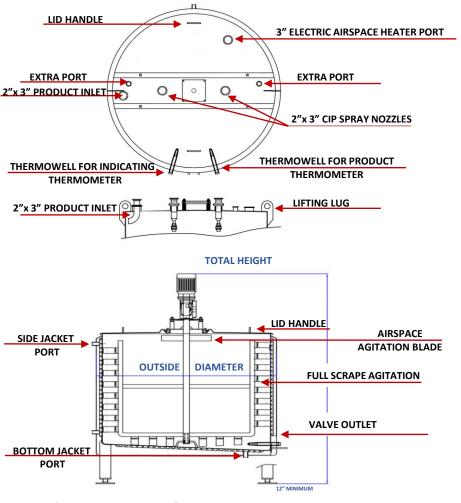
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Questions: (920) 569-3530 or info@ancoequipment.com



Wing-Top, Slant Bottom, Full Scrape Agitation Batch Pasteurizer/Process Tank

Please make adjustments on the drawing.



*Bottom diagrams is for visual purpose only, it is not to scale.

All these options come standard with purchase; however, you may customize options below. Please make notes and adjustment on the drawing or comment section below.

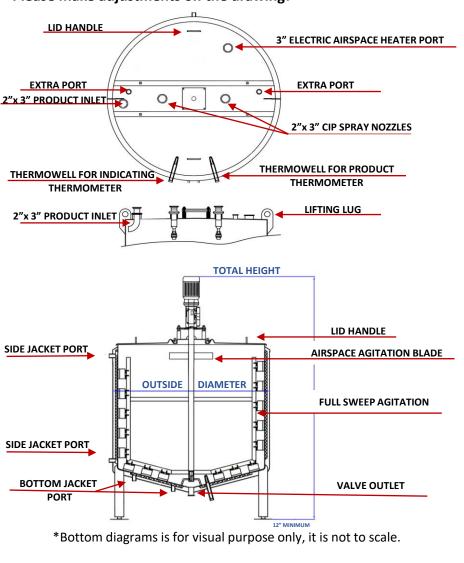
Confirm your tank design	Answer
1. Will this tank be used to pasteurize a milk product?	
2. Are all the ports in the location that works for your facility hook-ups? If not, please make adjustments on drawing.	
3. Power for motor; single or 3 phase	
4. Standard RPM is 28-30, does tank require a VSD? If so what is the max. RPMs required?	
5. Does your facility have height restrictions? i.e. doorway or ceiling height	
6. Does your facility have width restrictions? i.e. doorways or limited floor space	
7. Do you know the viscosity of your product?	
8. Do you have a preference on heating zones? single, two or three?	

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Wing-Top, Cone Bottom, Full Scrape Agitation Batch Pasteurizer/Process Tank

Please make adjustments on the drawing.



All these options come standard with purchase; however, you may customize options below. Please make notes and adjustment on the drawing or comment section below.

Confirm your tank design	Answer
1. Will this tank be used to pasteurize a milk product?	
2. Are all the ports in the location that works for your facility hook-ups? If not, please make adjustments on drawing.	
3. Power for motor; single or 3 phase	
4. Standard RPM is 28-30, does tank require a VSD? If so what is the max. RPMs required?	
5. Does your facility have height restrictions? i.e. doorway or ceiling height	
6. Does your facility have width restrictions? i.e. doorways or limited floor space	
7. Do you know the viscosity of your product?	
8. Do you have a preference on heating zones? single, two or three?	

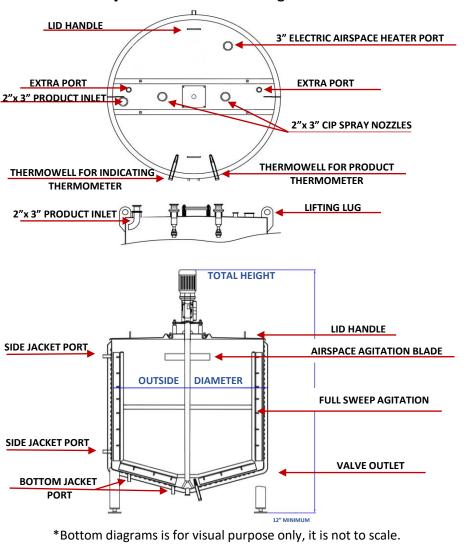
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Questions: (920) 569-3530 or info@ancoequipment.com



Wing-Top, Cone Bottom, Full Sweep Agitation Batch Pasteurizer/Process Tank

Please make adjustments on the drawing.



All these options come standard with purchase; however, you may customize options below. Please make notes and adjustment on the drawing or comment section below.

Confirm your tank design	Answer
1. Will this tank be used to pasteurize a milk product?	
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	Additional Instructions
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