



DAIRY

When it comes to storage and processing applications, the dairy industry trusts Feldmeier Equipment. We have manufactured over 25,000 dairy tanks, and our team has earned a reputation for quality in both design and craftsmanship. In addition, we have an unmatched knowledge of the unique requirements of the dairy industry, including 3-A Sanitary Standards. It's a combination of skill and expertise that has made us a leader in the industry – and we're ready to put it all to work for you.



3-A Sanitary Standards

Feldmeier is committed to designing and manufacturing to 3-A Sanitary Standards, and we hold the 3-A authorization symbol for silos, uninsulated tanks, storage tanks, batch processors, batch pasteurizers and kettles.

Model SVW Silo Storage Tanks

Feldmeier Model SVW Spray-Up Silo tanks provide the ultimate design for product protection during storage of your valuable dairy products. Available in sizes ranging from 3,000 to 75,000 gallons, with larger units field-erected on site, the SVW's vertical design allows for maximum product storage in a minimum amount of space.



Features:

- 304 stainless steel product contact surfaces with #4 dairy finish inside
- 3A / FDA / USDA / PMO certified
- Flat-sloped bottom with heavy-duty prime painted honeycomb base
- Chloride- & Asbestos-free 3" polystyrene insulation on sides, 3" fiberglass on top and spray foam on the bottom
- Standard exterior sheathing is light gauge overlapped stainless steel with #2B mill finish outside standard, #4 finish offered as an option
- Designed for pad mounting on a flat concrete base
- Stainless steel alcove 58" x 58" x 20" deep
- 16" x 20" insulated manway door with product sample valve
- Spray-Up CIP System with 4" internal vent and overflow lines and an internal Spray-Up nozzle specifically designed to clean your silo
- Outlet and Inlet connections are Tri-clamp as standard
- 5" dial thermometer with SS thermowell in alcove area
- SS thermowell for RTD also installed in alcove area
- Level Shell only installed in alcove, Anderson, King, or Rosemount
- Seismic design and PE stamped drawings are available upon request
- Horizontally mounted fully CIP-able Agitator, USDA and 3A accepted
- Horizontal CIP-able Agitator
- Omega laser welded heat transfer panels provide precise, consistent temperature control. Standard design is for holding @ 40 deg.

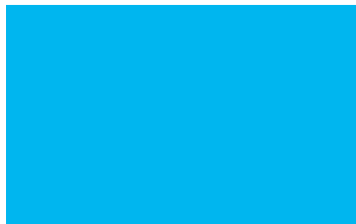


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Options:

- 316L stainless steel product contact surfaces in lieu of 304 SS
- Refrigeration controls
- Conventional external overflow and CIP lines with spray dish in top
- Electric heat tape, insulation, control box and either white PVC wrap or smooth aluminum wrap factory-installed and tested
- SS external caged ladders, catwalks, circumferential safety railings
- Vertical agitation available on sizes up to and including 40,000 US gallons

Feldmeier also offers single-shell storage tank configurations including CVC cone bottom, CVD dish top/bottom, CVF slope bottom, open top or flat top w/ hinged covers and more.



Processor Vessels

With a wide range of materials, technology and options, Feldmeier is the designer and manufacturer of choice for dairy customers seeking quality processor equipment. We offer vessels with capacities ranging from 5 to 15,000 gallons, all designed to meet or exceed 3-A Sanitary Standards. Plus, we make it easy to integrate our vessels into your existing product line.

- Insulated processor configurations
 - EPC cone bottom
 - EPD dish top/bottom
 - CVF slope bottom
 - Open top
 - Flat top with hinged covers
- Agitation configurations
 - Bottom sweep
 - Full sweep
 - Scraper
 - Turbine
 - Dual motion
 - High sheer
- Heat transfer options
 - Channel wall on side wall
 - Dimple on bottom cone
 - Dish and half pipe for high-temperature applications

