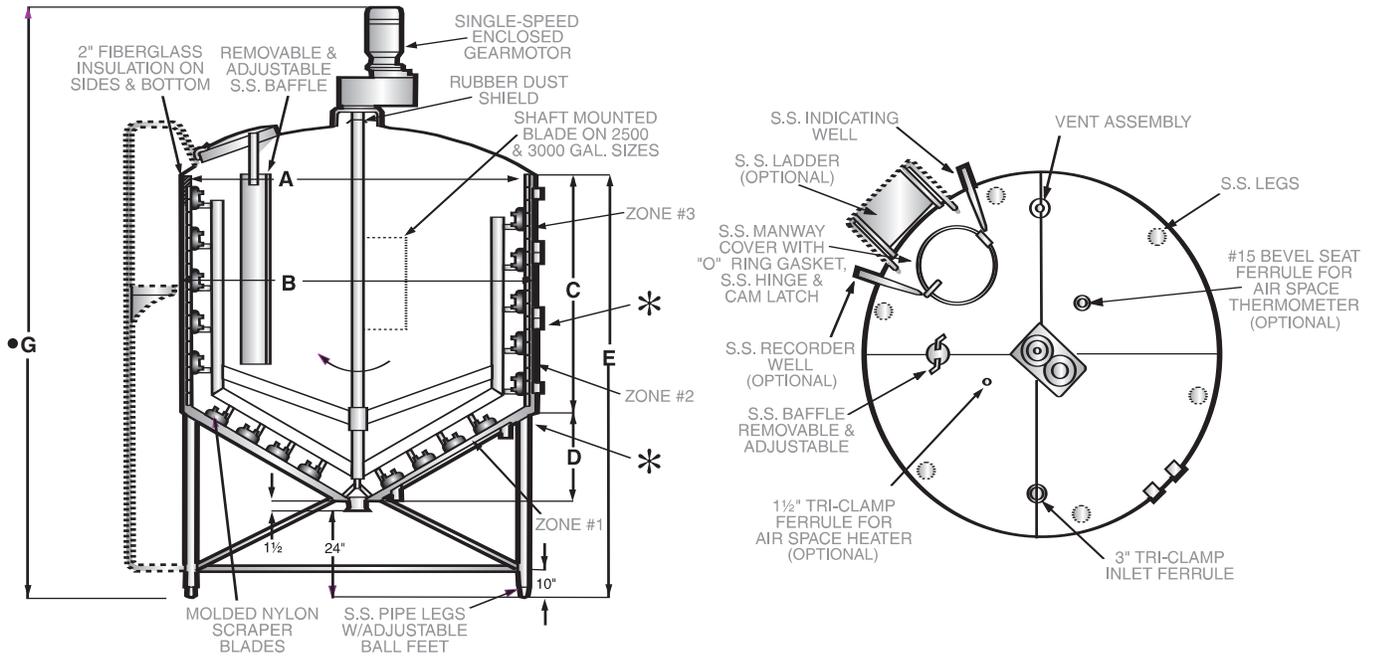




# SPECIFICATIONS FOR PROCESSOR PZ-CB CONE BOTTOM, CENTER OUTLET



## PZ DIMENSIONS

Rated Capacity	300	400	500	800	1000	1500	2000	2000	2500	3000
Actual Capacity	365	460	570	950	1175	1600	2200	2200	2700	3350
<b>Dimensions (in)</b>										
A=Inside Diameter	51	51	51	72	72	84	84	90	90	90
B=Outside Diameter	56	56	56	77	77	89	89	95	95	95
C=Shell Length	36	48	60	48	60	60	84	72	90	114
D=Cone Depth	15	15	15	21	21	24	24	26	26	26
E=Height to Top of Shell	75	87	99	93	105	108	132	122	140	164
F=Height to Dome Top	81	93	105	102	114	117	141	132	150	174
G=Overall Height	112	124	136	136	148	153	179	168	186	210
<b>Agitator Assembly</b>										
Std Duty Scraper - HP	2 HP	2 HP	2 HP	3 HP	3 HP	3 HP	3 HP	5 HP	5 HP	5 HP
Std Duty Scraper - RPM	25 RPM	25 RPM	25 RPM	19 RPM	19 RPM	19 RPM	19 RPM	12 RPM	12 RPM	12 RPM
Heavy Duty Scraper - HP	3 HP	3 HP	3 HP	5 HP	5 HP	5 HP	5 HP	7-1/2 HP	7-1/2 HP	7-1/2 HP
Heavy Duty Scraper - RPM	25 RPM	25 RPM	25 RPM	17 RPM	17 RPM	17 RPM	17 RPM	11 RPM	11 RPM	11 RPM
<b>Number of Legs</b>										
	4	4	4	4	4	4	4	6	6	6
<b>Approx. Shipping Weight</b>										
	1800	2100	2400	3200	4000	5000	6000	6000	7000	8000

Dome Top .....10 ga  
 Inner Shell .....12 ga  
 Inner Bottom .....10 ga

Outer Jacket.....12 ga  
 Product Inlet .....3"  
 Product Outlet.....3"



## SPECIFICATIONS FOR PROCESSOR PZ-CB CONE BOTTOM, CENTER OUTLET

A multi-purpose unit designed to handle products such as sour cream, chip dips, yogurt, salad dressings, relishes, etc. It features a cone bottom, pitched to a center outlet and a scraper blade agitator assembly with removal molded nylon blades, which continuously wipe the bottom and side walls to blend the product, increase heat transfer efficiency and to aid in unloading. The stainless steel heat transfer surface covers the side walls and bottom and is divided into 3 or 4 (depending on size) separately controllable zones for maximum efficiency, flexibility and control when processing partial batches.

### CONE BOTTOM

#### STANDARD

- 30° cone

#### OPTIONAL

- 15° cone
- Other configurations of cone available upon request

### TANK MATERIAL

#### STANDARD

- 304 stainless steel top dome, inner side wall and inner bottom.
- Sanitary # 4 finish all product contact surfaces
- T304 stainless #4 industrial finish on exterior surfaces

#### OPTIONAL MATERIAL

- T316L stainless steel top dome, inner side wall and inner bottom

#### OPTIONAL FINISHES

- OD, # 4 finish with welds stripe buffed
- Other finishes available upon request

### INSULATION

#### STANDARD

- 2" fiberglass sides & bottom

#### OPTIONAL

- Insulated stainless steel outer top dome

### AGITATOR ASSEMBLY

#### STANDARD

- Stainless steel, #4 polish side & bottom scrape ass'y designed for CIP operation & ease of disassembly. Removable scrapers of nylon with viton o-ring retainers.
- Tubular shaft, nylon bearings
- Opening - flared in center of dome with rubber dust shield
- Agitator Motor - single speed totally enclosed, fan cooled, gear motor, 230/460V/3/60 Hz
- Motor mounting bracket -type T304 stainless steel, # 4 polish

#### OPTIONAL

- Motor horsepower & RPM can be changed based on application.
- Sealed agitator port with two piece rotary seal & dust shield

### AGITATOR DESIGN OPTIONS

- Side & Bottom Sweep
- Offset baffle with Scraper Blade Agitator
- Offset turbine with Scraper Blade Agitator
- Finger Baffle with Scraper Blade Agitator
- Counter rotating Agitator with Scraper Blade Agitator

Further details please refer to the data sheet "Agitator Options for Process Vessels"

### HEAT TRANSFER SURFACE

#### STANDARD

- Preformed stainless steel pressure wall panels are welded to outer surface of liner and divided into separate zones.
- One zone on bottom and remainder on side walls are designed for operating pressures up to 100 psig.
- All internal connections are stainless steel.



## SPECIFICATIONS FOR PROCESSOR PZ-CB CONE BOTTOM, CENTER OUTLET

### OPTIONAL

- Heat transfer jacket and pressure drop requirements based on application, contact factory for options.
- ASME code stamp vessel
- CRN code Stamp Vessel

### MANWAY

#### STANDARD

- 18" diameter non-insulated stainless steel with "O" ring gasket in door
- Stainless steel hinge & latch

### AIR VENT

#### STANDARD

- 3" vent tube with 4" vent screen up to 1000 gallon
- 4" vent tube with 5" vent screen on 1500 gallon and larger

### PRODUCT INLET

#### STANDARD

- 3" stainless steel sanitary ferrule in dome

#### OPTIONAL

- 2" removal no-foam inlet assembly
- Removal double spray ball

### CIP

#### OPTIONAL

- 3" Sanitary ferrule in dome for CIP assembly

### BAFFLE

#### STANDARD

- Removal, adjustable stainless steel #4 finish

### THERMOMETER FITTINGS

#### STANDARD

- One stainless steel projectile-type well through side wall for indicating thermometer

### OPTIONAL

- Stainless steel mounting lugs for recording thermometer
- Additional ferrules as required.

### AIR SPACE

#### OPTIONAL

- 2" clamp type ferrule in dome for air space thermometer
- 1-1/2" clamp type ferrule in dome for air space heater connection

### PRODUCT OUTLET

#### STANDARD

- Standard tri-clamp ferrule
- Variety of valve options, contact factory for information.

### LEGS

#### STANDARD

- Stainless steel legs with adjustable ball feet & steel bracing, # 4 finish

#### OPTIONAL

- Extended legs & bracing

### LADDER

#### OPTIONAL

- Optional stainless steel exterior ladder with platform permanently mounted at convenient working height