Multi-Purpose PROCESSORS
Standard Capacities
200 to 2000 U.S. Gallons
Larger Sizes Available
Upon Request

Heating and Cooling
All units have Pressure Wall providing high-velocity, baffle-controlled turbulent flow of heating or cooling media — steam, hot water or chilled water. An all-stainless steel pressure wall assures long life, maximum efficiency and uniformity in heating and cooling. Zoned areas permit flexibility for partial batches.

Pressure Wall Details:
A  Stainless steel inlets and outlets.
B  Dimpled, baffled stainless steel.
C  Zone-controlled section.
D  Close-spacing of dimples adds to strength and increases media turbulence.

NOTE: Equipment to be operated as pasteurizers. DCI processors are available with accessories for use as pasteurizers in compliance with 3A requirements.
Agitation Systems

For ease of cleanability, the DCI agitator design eliminates necessity of take-apart couplings or assemblies in the product zone.

- The Full-Bottom Sweep Agitators are designed for heavy-duty performance. They achieve rapid and thorough mixing and blending with most efficient heat transfer on light-through-heavy bodied products.
- The Bottom and Side Sweep Agitators are designed for most rapid heating or cooling of heavy-bodied products without blade contact on processor surfaces.
- The Scraper Blade Agitators are designed for extremely heavy-bodied or viscous products.
- All center-mounted agitators include baffles.
- Propeller-Type Agitators are mounted off-center for fast, effective, "rotate and lift" mixing on light to medium-bodied liquids.
- Turbine Agitators are available for high-speed, sheer-type mixing and blending.

PITCHED BOTTOM

CONED-BOTTOM

Bottom-Sweep

Bottom and Side Sweep

Scraper Combinations

Propeller Type
(4) Blade Axial Turbine Type
Radial Turbine Type
DCI Stainless Steel Processors

Standard Specifications — Atmospheric Operation

LINER — 18-8 type 304 #4 polish stainless steel.
OUTER JACKET — 18-8 type 304 #4 polish stainless steel with 2B finish stainless steel exterior bottom. (Coned-bottom units have #4 polish stainless steel outer coned bottom.)
INSULATION — 2" insulation of sidewall and bottom.
TOP HEAD — Dome top with 18" diameter hinged and gasketed manhole cover. (Center bridge and hinged covers optional.)
INLET — 2" stainless steel, removable no-foam inlet in top head or center bridge.
OUTLET — 2" ferrule on all processors.
AGITATOR — Bottom sweep with baffle standard. Two-speed, 3-phase, 60 cycle, 230 volt; totally enclosed gear motor, agitator drive. (Side-sweep scraper blade and turbine-type agitators available.)
THERMOMETER OPENINGS — Projectile wells for indicating and recording thermometers; standard on all models.
LEGS — Stainless steel legs and adjustable sanitary-type ball feet.

* Can also be provided for applications requiring pressure and/or vacuum operation.

Dimensions

MODEL PWP

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ALL DIMENSIONS & WEIGHTS APPROXIMATE

DCI Products

DCI serves the Beverage, Chemical, Dairy, Food and Pharmaceutical Industries. Whatever your equipment needs, our capabilities, experience and craftsmanship will provide the quality, design, engineering and performance you require.

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