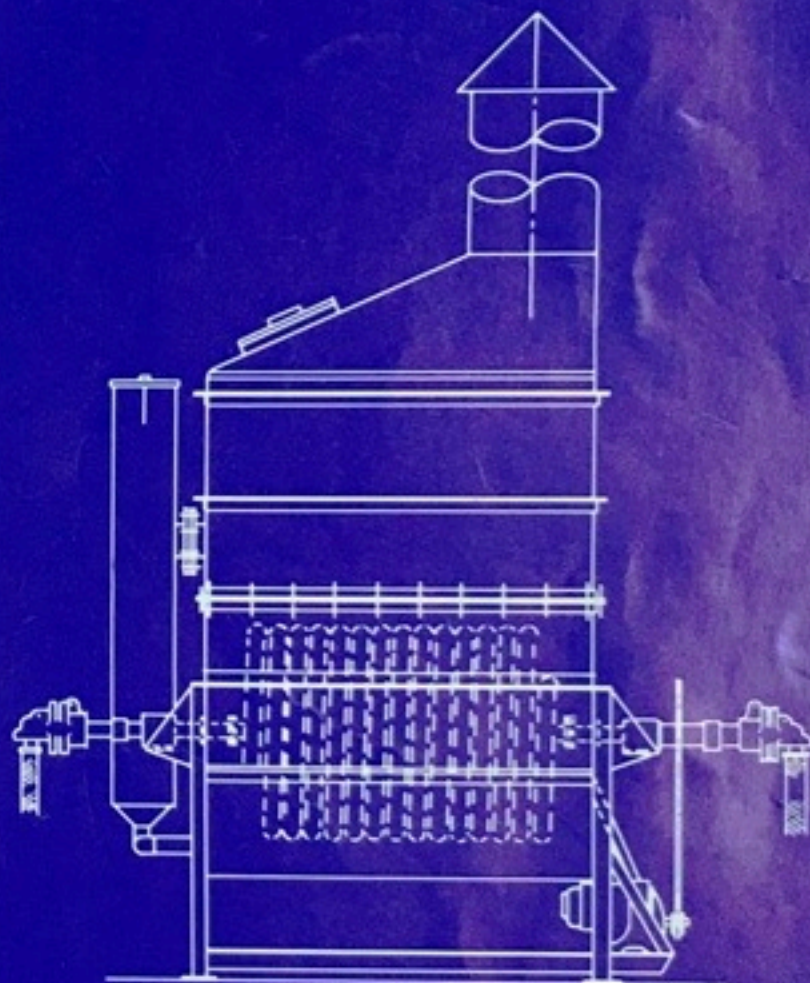


L&A Rotary Coil Tank Applications:

- Rapid heating of vegetable or fruit juice slurries
- Vacuum evaporation of purees, sauces and concentrates
- Pressure, vacuum and atmospheric hot breaking
- Processing of tomato catsup and pizza sauce
- Cooking of jams and jellies
- Standardization of ice cream toppings
- Cooking of bean products
- Thermal vinification

Equipment Furnished:

- Coils of T-304 S.S., T-316 S.S., copper
- Extra heavy S.S. center shaft fitted with stub shafts for easy coil removal
- Extra deep S.S. packing glands
- Sanitary finish on all product wetted surfaces
- Frame of T-304 S.S.
- Heavy duty shaft bearings
- Rotary joints and flex line connectors
- T.E.F.C. gear motor drive
- Temperature controller
- Optional surface condenser and vacuum pump



**ENGINEERING &
EQUIPMENT, INC.**

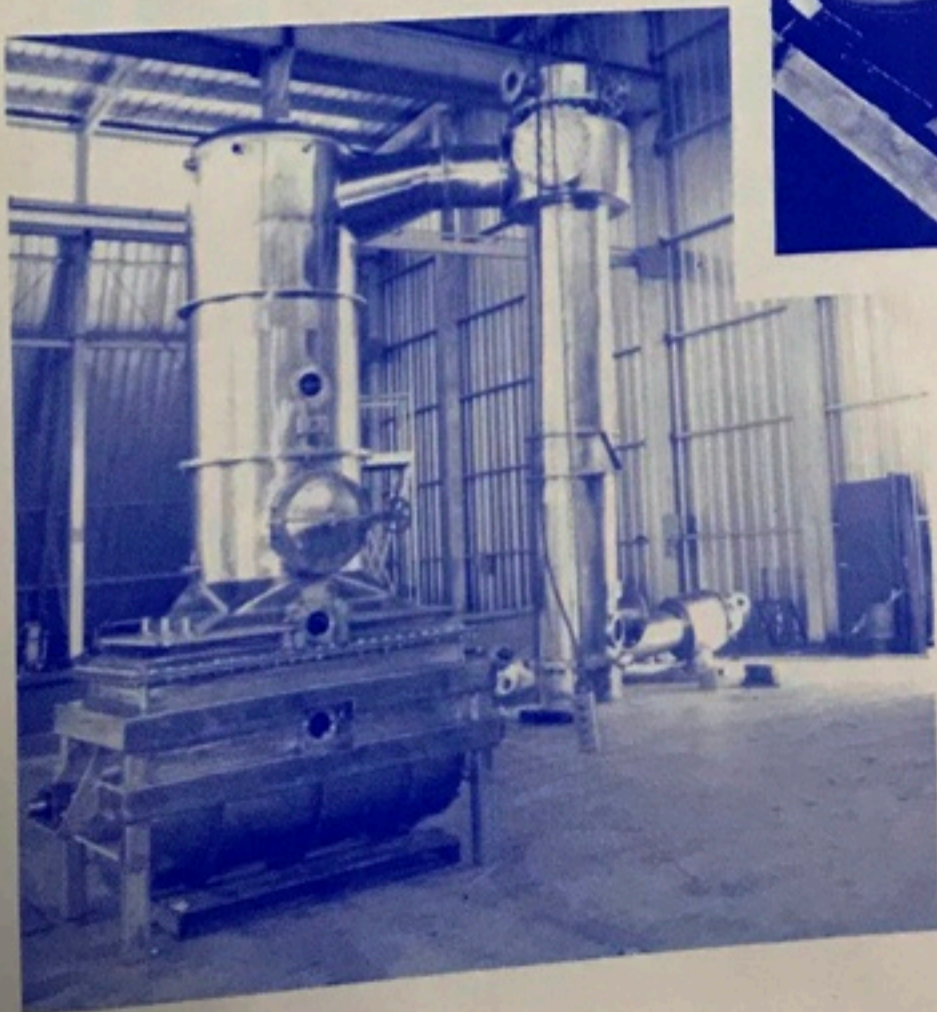
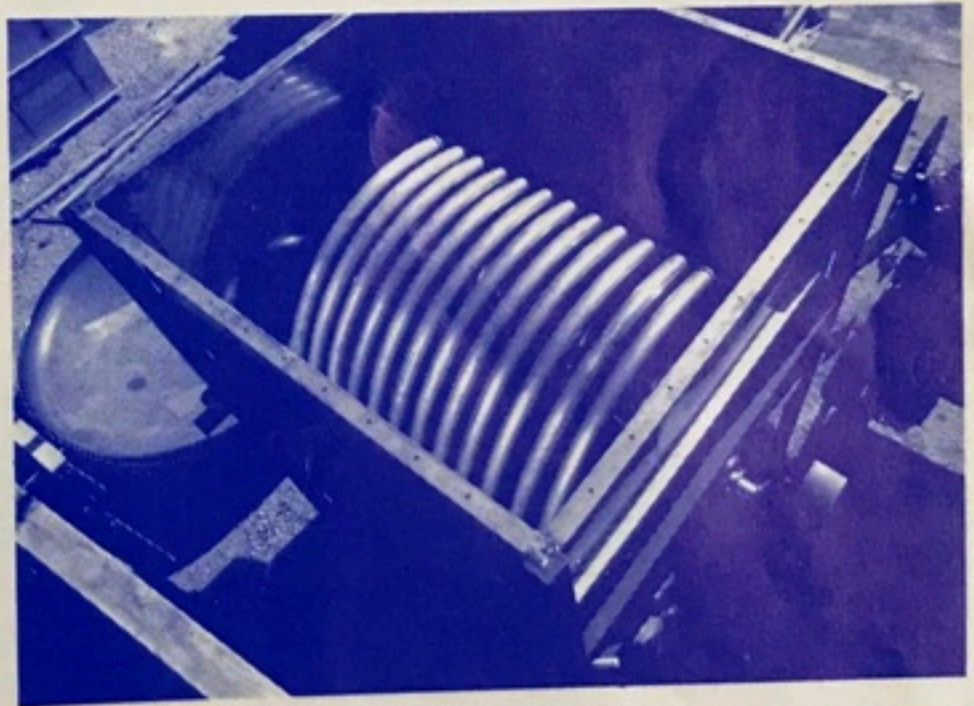
Serving the Food, Beverage and Processing Industries

2548 Paulson Rd.
P.O. Box 2997
Turlock, CA 95381
(209) 668-8107
TELEX 88-1183

A Subsidiary of **graham**
Corporation

L&A Rotary Coil Tank Advantages:

- Replaces conventional steam jacketed kettles with increased efficiency and continuous operation
- Provides complete and uniform heating or cooling of product
- Eliminates product scorching
- Processes product with a wide range of viscosities
- Operates under pressure or vacuum
- Features automatic temperature and level controls
- Constructed from sanitary stainless steel
- Every unit is designed to meet each customer's specific application





ENGINEERS
FABRICATORS
CONSTRUCTORS

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Serving the Food, Beverage and Processing Industries

Robert J. Wimmer
President

July 13, 1987

Subject: L & A Rotary Coil
Heaters and Coolers

Gentlemen:

I would like to introduce you to the L & A Rotary Coil Heater & Cooler. This product offers advantages over steam kettles and scraped surface heat exchangers, and can be used in a wide variety of food, dairy and industrial applications where normal tubular exchangers will not fit the bill!

The unit is ideal for the heating and cooling of high viscosity, temperature and shear sensitive products. With the help of L & A Rotary Coil Exchangers, jams, jellies, sauces and food slurries are being cooked and cooled today by major U.S. food product companies. Industrial and chemical companies are also looking to the rotary coil for the heating and cooling of slurries and viscous materials. There is no end to the list of products which can be accomodated by an L & A coil exchanger.

What are some of the advantages of the L & A Rotary Coil as compared to the conventional jacketed kettle or scraped heat exchanger?

- * more efficient than jacketed kettles
- * gentler handling of the products
- * easy cleaning
- * lower maintenance costs
- * complete and uniform heating & cooling of product
- * no product scorching
- * continuous or batch flow operation
- * pressure or vacuum operation

FEMCO

FOOD EQUIPMENT MANUFACTURING COMPANY

P.O. Box 257
175 Mitchell Road
Hollister, CA 95023
(408) 637-1624

QUOTE # 0053

January 11, 1985



We are pleased to quote you on a rotary coil tank. This unit will include the following:

Item #1

The over all dimensions are 48" x 60" x 96" high, as per our drawing #D-0192.

item #2

Taylor 440 temperature controller and 2" steam control valve.

Item #3

Johnson rotary joints.

Item #4

A 42" diameter rotary coil with 3" Type 304 SS tubing, consisting of 90 sq. ft. of heating surface, able to raise 10,000 lbs. of product per hour from 35° F to 212° F, evaporating approximately 1,000 lbs. of flash per hour.

Item #5

Drive to be a 3 HP gear head motor.