

G & F SYSTEMS

WORLDWIDE VERTICAL PROCESSING  WORLDWIDE VERTICAL PROCESSING

Pasteurizing

THE G & F SPIRAL PASTEURIZING SYSTEM

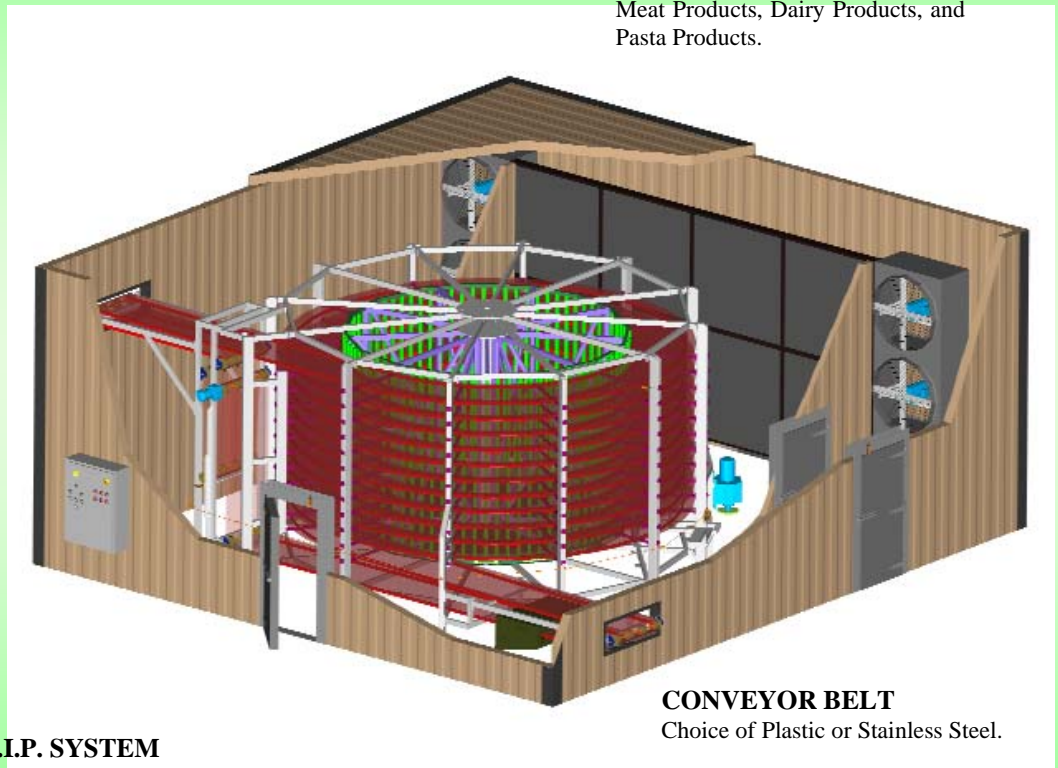
The G & F System provides a cost effective way to reduce and control microbial contamination of high production products. The pasteurizing process is fully automated to control production rates with proven product uniformity. Temperature is regulated between 160-180°F. Insulated enclosures are 4" to 6" thick providing R factors of up to 47.

SYSTEM CONTROLS

Control Packages can be provided with PLC or relay logic, complete diagnostics, customized user interface and graphics, wide choice of enclosure ratings and styles, UL approval standard.

APPLICATIONS

Meat Products, Dairy Products, and Pasta Products.



C.I.P. SYSTEM

Automatically wash the entire system.
PLC operated wash, rinse and drying cycles.

CONVEYOR BELT

Choice of Plastic or Stainless Steel.

Pasteurizing

CONVEYING EXCELLENCE WORLDWIDE  CONVEYING EXCELLENCE WORLDWIDE

PASTEURIZING

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