FPDL Equipment

Drying Capabilities
- Model 1 Niro Atomizer Versatile Utility Spray Dryer - 22 kg/hr evaporative capacity
- 100SRC Virtis Freeze Drier—45.5kg condenser ice capacity
- Model GA 31 Yamato Pulvis Mini Spray Dryer—1600mL/hr evaporative capacity
- Buflovak Laboratory Atmospheric Double Drum Dryer—8” drying width

Evaporator
- Model Type E—Anhydro Laboratory Vacuum Evaporator (rising film)

Ice Cream Freezers
- Technogel 80 - continuous freezer
- Armfield 25 BA Scraped Surface Processing system—continuous freezer 20 L/hr
- Emory Thompson - 20 qt batch freezer

Plate Heat Exchangers
- 1 pt/min to 15 gal/min

HTST/UHT Pasteurizing Equipment
- PMS Universal Pilot Plant –3L/min (HTST)
- Microthermics 25DH—1-2 L/min (HTST/UHT indirect)

Vat Pasteurizing Equipment
- Walker Cone Bottom Processor—40 min-100gallon max capacity
- PMS Universal Pilot Plant—2-15gallon vats
- Additional Jacketed Vats—2-400gallons

Extruder
- Wenger TX 52

Mixing Equipment
- Various high and low shear mixers
Cheese Making Equipment
- Kusel A-Frame cheese press
- Kusel L/I Laboratory cottage cheese vat
- Damrow S4-2M Starter Tank
- Supreme Mini Mixer Mozzarella cheese stretcher
- 2-250 gal cheese vats
- 300 gal Cheddar cheese vat

Gaulin Two Stage Homogenizers
- 42 gal/hr to 1000 gal/hr

Butter Churn
- Model A 50SS Vane Churn

Canning Equipment
- Model 23 Dixie Canner

Separators/Clarifiers
- Equipment Engineering Model 590
- DeLaval Model 340
- DeLaval Model 366
- 1750 lbs/hr to 13,000 lbs/hr

CO2 Incorporation System

Various Membrane Systems

Packaging Systems
- Koch Multivac vacuum sealer
- Filler Specialties ½ gallon and gallon plastic Jug Filler

Utilities
- Electrical, Chilled Water, Steam (Culinary and Regular), Reverse Osmosis Water, and Pressurized Air

Coolers:
- Various walk-in coolers and wind tunnels
- Temp Range from -35F to 105F