



Process Expo/PACK EXPO Int'l 2007

Show Portraits

Special Advertising Section

Chester-Jensen Co. Inc.

For over 90 years, Chester-Jensen has produced stainless steel heat exchange and food processing products for the food, dairy, meat, beverage and allied industries. Displayed this year at the 2006 Process Expo will be Instant Water Chiller and recently modified Cooker-Cooler.



The model 70N2.5 Cooker-Cooler designed to cook, cool and superblend in the same vessel. Built to the same rugged specifications as its larger capacity units,



but at a 25-gallon nominal capacity, is perfectly sized for smaller volume producers like laboratory and products development applications. The unique dual agitation configuration, along with heat exchange jacket on the entire cone bottom, provides the operator with the capability to effectively combine and blend ingredients and, in doing so, process the most uniform finished product possible.

The Chester-Jensen "Short Gas Flow" Chiller is designed to provide a sanitary means to instantly, continuously and safely chill water, brine, glycols and other homogeneous fluids to within 1 degree F of their freezing points. Evaporator plates are ASME certified for operation at 200 PSIG at 200 degree F. Units operate equally well on all standard refrigerants.



Visit the website and learn more about how Chester-Jensen can let its experience work for you.

Contact:

Chester-Jensen Co. Inc.
Fifth & Tilghman Sts., P.O. Box 908
Chester, PA 19016-0908
800/685-3750 or 610/876-6276 phone
610/876-0485 fax
Email: htxchn@chester-jensen.com
www.chester-jensen.com



DCI, Inc.

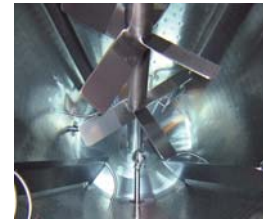
DCI, Inc., an employee owned company, has been a leader in the design, manufacturing and servicing of stainless steel/other alloy equipment since 1955.

The sizes and shapes of DCI manufactured equipment are as varied as the customers we serve. From 5 gallon process vessels to 500,000 gallon field-fabricated tanks, DCI tanks process, blend, store, heat, cool, mix and ferment the most trusted products and brands in the market. As a custom fabricator, we proudly serve the food, dairy and beverage industries with:



- Tanks/Vessels (silo tanks, processors, starter tanks, whey crystallizers, round horizontal tanks, mix/blend tanks, Dynamixer & Dynamixer Processor tanks, and DCI Site-Fab field-fabricated tanks).
- Mixers/Agitators
- Manways, Heads, Components
- Replacement Parts
- Field Service/Repair

The DCI Dynamixer is designed to mix dry solids, semi-solids or liquids into a slurry or liquid product. This high speed mixer/blender may also be used to blend, disperse, reconstitute, dissolve, re-hydrate, prebreak or rerun soluble solids, soluble pastes and liquids quickly, efficiently and completely. Insoluble products are dispersed into liquids to make suspensions and slurries with greater stability and homogeneity. Models are available in a variety of shapes, sizes and motor horsepower to fit a broad range of applications.



DCI's Dynamixer Processor combines all the features of Dynamixer high speed mixer with the benefits of a cone bottom processing tank. It can perform three separate process functions all in the same tank. Mixing dry or semi-solids into a liquid, chopping and chipping solids, and heating and/or cooling the mixed batch.



Contact:

DCI, Inc. – Corporate Headquarters
600 North 54 Avenue (56303)
P.O. Box 1227 (56302-1227)
St. Cloud, MN – USA
Phone: (320) 252-8200
Fax: (320) 252-0866
sales@dcinc.com
www.dciinc.com