



THE FRED D. PFENING COMPANY
DEDICATED TO THE BAKING
INDUSTRY SINCE 1919

LIQUID TOTE SYSTEM

A Liquid tote system stores, conditions, inventories, and automatically transfers the exact amount of liquid ingredients needed for each batch. These systems are extremely versatile, low maintenance, and can eliminate change over downtime.

The basic liquid tote system includes:

- ◆ Stainless steel tote frame
- ◆ Level controls – for inventory and system control
- ◆ Pump – sized for your specific application
- ◆ Tubing – specified and fitted for your application
- ◆ Control system to operate system

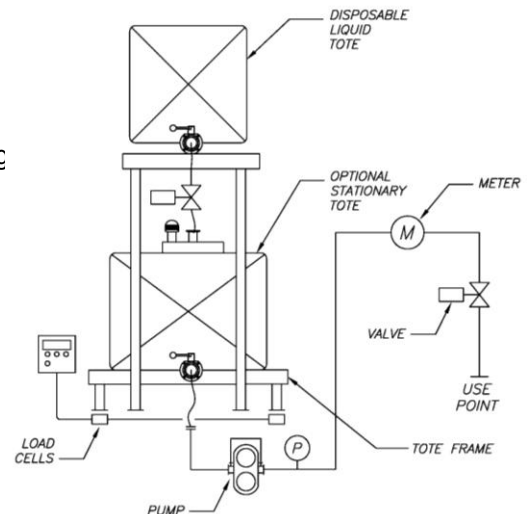
More sophisticated systems may include:

- ◆ Liquid metering to multiple use points
- ◆ Storage vessel to eliminate downtime during tote changeover
- ◆ Sanitary systems include 316 SS tubing and CIP conformance
- ◆ Tote tempering and heating for maximum flow
- ◆ Load cells – for inventory and system control



Typical ingredients:

- ◆ Honey
- ◆ Molasses
- ◆ Malts
- ◆ Syrups
- ◆ Eggs
- ◆ Oils
- ◆ Shortening
- ◆ Sugar
- ◆ Vinegar
- ◆ Glycerin
- ◆ Lecithin



THE FRED D. PFENING COMPANY
MANUFACTURERS OF
MATERIAL HANDLING, PROOFING,
AND LIQUID METERING SYSTEMS
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SPECIFY TO ORDER:

- INGREDIENT CHARACTERISTICS
- TOTE DIMENSIONS
- FLOW RATE
- TRANSFER DISTANCE