



International Machinery Exchange



214 N.Main Street-Deerfield, Wisconsin. 53531.
Phone: (608)764-5481 Fax: (608)-764-8240

Visit Our Website: www.imexchange.com
E-mail: sales@imexchange.com

IME IS MAKING USED MACHINERY BETTER

NEW PRODUCT: SANI STIR VAT AGITATION SYSTEM

Improve your existing vat agitators by upgrading to state-of-the-art cheese vat or finishing vat agitation.



Ø No more belts and pulleys!

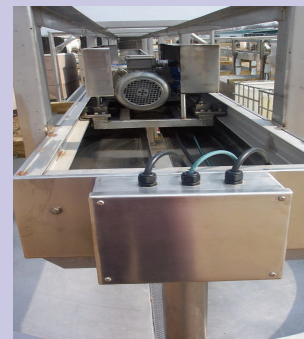
Ø No more overhead cords!

Ø No more mild steel carriage rails!

Ø No more leaky oil seals!

SANI-STIR AGITATORS FEATURE

- ALL S/S CARRIAGE RAIL AND MOTOR SUPPORT SYSTEM
- SEPARATE ELECTRONIC VARIABLE SPEED CONTROL FOR STIR AND TRAVEL
- RIGHT ANGLE HOLLOW SHAFT STIR MOTOR
- HORIZONTAL GEAR HEAD TRAVEL MOTOR
- S/S HARDENED TRAVEL GEAR WITH COMPOSITE GEAR RACK
- AVAILABLE CUSTOM BUILT FOR ANY MAKE OF VAT
- MINI "SANI-STIR" AGITATORS AVAILABLE FOR SMALLER VATS OF 8 TO 16 FT. LONG
- HEAVY DUTY MODEL FOR LARGE VATS & FINISHING TABLES



Contact IME for Details
On Pricing & Availability!

**INTERNATIONAL MACHINERY EXCHANGE
IS YOUR COMPLETE EQUIPMENT DEALER**

- FULL LINE OF CHEESE MACHINERY & ACCESSORIES
- OVER 300 TANKS IN STOCK, SIZES FROM 10 TO 50,000 GALLONS
- VERTICAL, HORIZONTAL, REFRIGERATED, SINGLE WALL & SPECIALTY TANKS
- PROCESSORS, KETTLES & MIXING TANKS 5 TO 5,000 GALLONS
- POSITIVE & CENTRIFUGAL SANITARY PUMPS
- WATER, HYDRAULIC, BOILER FEED & SPECIALTY PUMPS
- FREON OR AMMONIA REFRIGERATION, ICE BUILDERS & CHILLERS
- COMPRESSORS, RECEIVERS, CONDENSORS, COOLERS & EVAPORATORS
- CUSTOM DESIGNED PROCESS PACKAGES & SKID MOUNT SYSTEMS
- MILK & WHEY SEPARATORS & FINES SAVERS
- HTST SYSTEMS: CUSTOM BUILT W/ NEW CONTROLS
- HOMOGENIZERS & HIGH PRESSURE PUMPS: LAB SIZE TO 5,000 GPH
- CIP SYSTEMS, WASH TANKS, TABLES & SANITATION ACCESSORIES
- FLOW METERS, INSTRUMENTS, MOTOR CONTROLS, & VFD'S
- PRODUCT CONVEYORS: BELT, AUGER, INCLINE & MORE

IME....YOUR BETTER CHOICE AND HERE IS WHY:

- IN HOUSE DESIGN AND ENGINEERING/FULL CONTROL DEPARTMENT
 - NEW MACHINERY LINES TO SUPPLEMENT NEEDS
 - QUALITY BACKED BY OVER 25 YEARS OF EXPERIENCE



IME

INTERNATIONAL MACHINERY EXCHANGE

POSTAGE

**INTERNATIONAL MACHINERY EXCHANGE
PRODUCT & SERVICES BROCHURE**

**INTERNATIONAL MACHINERY EXCHANGE
PO BOX 438
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DEERFIELD, WI 53531
PHONE: (608) 764-5481
FAX: (608) 764-8240
VISIT OUR WEBSITE AT:
WWW.IMEXCHANGE.COM
E-MAIL:
SALES@IMEXCHANGE.COM**

RECIPIENT ADDRESS:

INTRODUCING OUR BRAND NEW LINE OF RAPID RESPONSE MILK TESTERS

INTERNATIONAL MACHINERY EXCHANGE YOUR EXCLUSIVE DEALERS FOR THESE QUALITY, AFFORDABLE, PORTABLE MILK TESTERS.

**MILKOSCOPE
JULIE C2**



**MILKOSCOPE
JULIE C3**



**MILKOSCOPE
EXPERT**



FEATURES:

- WORKS WITH ANY MILK (COW, GOAT, SHEEP, ETC.)
- EASY TO READ LCD DISPLAY
- POWERED BY 110 OR 12 VOLT POWER SOURCE
- EXCELLENT ACCURACY & REPEATABILITY
- SIGNAL WARNING WHEN FLUSHING IS REQUIRED
- VERY FAST SAMPLE TIME
- COMPUTER INTERFACE FOR EASY MONITORING ANALYSIS
- ADD PRINTER FOR ONLY \$199.00
- ONE YEAR WARRANTY

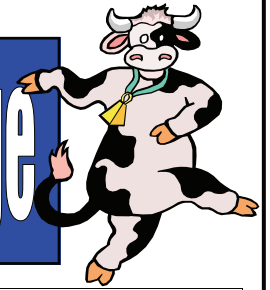
**3 MODELS OF MILKOSCOPES TO CHOOSE FROM,
WORKS FOR COW, GOAT, SHEEP & BUFFALO MILK.
THESE UNITS HAVE LARGE EASY TO READ LCD DISPLAYS
THEY ARE MANUFACTURED TO THE HIGHEST QUALITY
STANDARDS FOR DURABILITY. FEATURES INCLUDE
PORTABILITY, EASY CONNECTIVITY TO PC AND PRINTER,
EXCELLENT ACCURACY AND REPEATABILITY.**

MEASURED COMPONENTS	MEASURING RANGES	ACCURACY
FAT	FROM 0.01 TO 25.00%	PLUS/MINUS 0.04%
SOLIDS-NON-FAT (SNF)	FROM 3.00 TO 15.00%	PLUS/MINUS 0.1%
DENSITY	FROM 15.0 TO 40.0 DENSITY	PLUS/MINUS 0.5 DENSITY
PROTEIN	FROM 2.00 TO 7.00%	PLUS/MINUS 0.1%
LACTOSE	FROM 0.01 TO 6.00%	PLUS/MINUS 0.1%
ADDED WATER	FROM 1.00 TO 70.00%	PLUS/MINUS 0.5%
TEMPERATURE OF THE SAMPLE	FROM 5 TO 40 DEGREES C.	PLUS/MINUS 1 DEGREE C.

**For More Information, Contact
International Machinery Exchange, Inc.
214 N. Main St., P.O. Box 438
Deerfield, WI 53531**



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IME HAS RECENTLY EXPANDED OUR SALES DEPARTMENT. WE ARE FORTUNATE TO HAVE GEORGE BAMMAN JOIN OUR STAFF. CONTACT GEORGE FOR ASSISTANCE IN FILLING ANY OF YOUR EQUIPMENT NEEDS. GEORGE HAS OVER 30 YEARS OF EXPERIENCE IN DAIRY PRODUCT MANUFACTURING AND PACKAGING OPERATIONS. HE HAS SERVED AS A SALES REPRESENTATIVE FOR INSTRUMENTATION, CONTROLS, AND MACHINERY COMPONENTS & SYSTEMS. HIS EXPERTISE INCLUDES MOZZARELLA & SPECIALTY CHEESE SYSTEMS.

OVER 10,000 ITEMS
IN STOCK



CONSULTATION,
DESIGN, &
TECHNICAL
ASSISTANCE IN
ALL FOOD AREAS

WE HAVE SEVERAL FANTASTIC NEW PRODUCT LINES INCLUDING:

- MILK-O-SCOPE ANALYZERS
- VACUUM SEALERS, SHRINK TANKS & TUNNELS
- ALL STAINLESS STEEL VFD CONTROLLED AGITATION SYSTEMS COMPATABLE TO UPGRADE WITH ANY BRAND OF CHEESE VAT
- CUSTOM CONTROLS, DESIGN, FABRICATION & INSTALLATION
- REPAIRS, MODIFICATIONS & PROTOTYPE WORK

REVIEW THE ENCLOSED UPDATED INFORMATION & CONTACT US

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AL BANGS, PARTS & TRANSPORTATION alb@imexchange.com

FOR A FULL LIST OF OUR INVENTORY VISIT OUR WEBSITE AT:
WWW.IMEXCHANGE.COM

OUR LARGEST SELECTION EVER! INVENTORY INCLUDES:

SANITATION EQUIPMENT & CIP SYSTEMS

- PACKAGED CIP SYSTEMS ARE DESIGNED FOR YOUR NEEDS
- CHOOSE FROM SINGLE TO 4 TANKS OR MORE
- PLC BASED CONTROLS ARE PROVIDED OR TANKS ONLY
- COP WASH TANKS, ALL SIZES, TUNNEL WASHERS, CASE WASHERS, SPRAY DEVICES & ACCESSORIES.



HOMOGENIZERS:

- MACHINES BY APV GAULIN & CHERRY BURRELL 65 TO 5,000 GALLONS PER HOUR
- FULLY REBUILT TO YOUR NEEDS



HEAT EXCHANGER & HTST SYSTEMS

- PASTEURIZER SYSTEMS
- PLATE HEAT EXCHANGERS
- SCRAPPED SURFACE HEAT EXCHANGERS
- TRIPLE TUBE & DOUBLE TUBE UNITS
- SHELL & TUBE HEAT EXCHANGERS



CHEESE EQUIPMENT

- (2) DAMROW DMC CURD DRAINING & MATTING SYSTEMS
- OVER 50 CHEESE VATS & FINISHING VATS, CAPACITY FROM 1,000—40,000 LBS.
- VERTICAL/HORIZONTAL CHEESE PRESSES
- FINES SAVERS
- PROCESS CHEESE EQUIPMENT
- CHEESE CUTTERS
- BRINE TANKS
- CHEESE FORMS
- MOZZARELLA & SPECIALTY CHEESE EQUIPMENT
- 2 HIGH CAPACITY AUTOMATIC CHILLER/MOLDER SYSTEMS
- NUMEROUS PROCESS CHEESE COOKERS
- OVER 1,000 CHEESE ITEMS ON HAND



PUMPS

- POSITIVE PUMPS: OVER 75 UNITS BY WAUKESHA, TRI-CLOVER, CREPACO, G&H SIZES FROM 1" TO 6"
- CENTRIFUGAL PUMPS: OVER 200 S/S CENTRIFUGAL PUMPS BY TRI-CLOVER, CREPACO, WCB, FRISTAM, THOMSEN & AMPCO, .75-50 HP, OFFERED REBUILT OR CLEANED & TESTED.
- MISC. PUMPS: OVER 200 CENTRIFUGAL WATER PUMPS, DIAPHRAGM PUMPS, VACUUM, HYDRAULIC, & OTHER SPECIALTY PUMPS
- MOTORS OVER 100 ASSORTED STANDARD C-FLANGE, GEARHEAD MOTORS, FRACTIONAL—150 HP.
- ELECTRICAL ACCESSORIES: TRANSFORMERS, DISCONNECTS, STARTERS, VFD'S & MOTOR CONTROL CENTERS.



S/S TANKS, PROCESSORS & KETTLES

- VERTICAL STORAGE TANKS: INCLUDING SILO TANKS 1,000-30,000 GALLONS
- HORIZONTAL TANKS: OVER 100 INSULATED & REFRIGERATED S/S TANKS, 100-10,000 GALLONS
- SINGLE WALL TANKS: OVER 300 VARIOUS SINGLE WALL PRODUCT TANKS 10-6,000 GALLON
- PROCESS TANKS: OVER 75 ALL S/S JACKETED PROCESSING TANKS 15 TO 4,000 GALLONS.
- KETTLES: OVER 25 JACKETED PROCESS KETTLES, WITH OR WITHOUT AGITATION 5-1,000 GALLONS
- LIKWIFIERS: SINGLE SHELL & JACKETED BREDDO & CREPACO LIKWIFIERS 50-200 GALLONS.

COMPLETE MACHINERY SELECTION.... QUALITY YOU CAN TRUST!

BOILERS

- STEAM & HOT WATER BOILERS 5-500 HP
- AIR COMPRESSORS, PISTON OR SCREW



CONTROL COMPONENTS

- NEW PLC BASED PANEL VIEW SYSTEMS
- CUSTOM BUILT ALLEN BRADLEY CONTROL SYSTEMS
- ALLEN BRADLEY PANEL VIEW DISPLAYS
- INDUSTRIAL PLC PROCESS CONTROLLERS
- RECORDING THERMOMETERS
- STEAM & WATER VALVES



PACKAGING EQUIPMENT

- FILLERS, CASE PACKAGING, VACUUM PACKAGING, LABELING, CODING, METAL DETECTION & MORE.



S/S PRODUCT VALVES & FITTINGS

- FLOW DIVERSION VALVES, DIVERT, STOP, VALVES IN CLUSTERS
- PLUG, TANK & COMPRESSION VALVES
- ALL TYPES OF SANITARY ACCESSORIES

SEPARATORS & CLARIFIERS

- MODELS BY DELAVAL & WESTFALIA, MANUAL CLEANED TO 10,000 LBS./HR., CLEAN-IN-PLACE TO 50,000 LBS./HR.



AMMONIA REFRIGERATION

- COMPRESSORS TO 500 HP
- CONDENSORS TO 300 TON
- RECEIVERS, CHILLERS, & ACCUMULATORS
- EVAPORATORS (ALL SIZES)

LAB EQUIPMENT

- OVENS, CENTRIFUGES, TESTERS, MILKSCOPES, WATER BATHS & MORE.



ICE CREAM & BUTTER EQUIPMENT

- CONTINUOUS ICE CREAM FREEZERS, SOFT SERVE FREEZERS
- ICE CREAM PACKAGING EQUIPMENT
- CONTINUOUS BUTTER CHURNS
- NEW CUSTOM BATCH BUTTER CHURNS



FREON REFRIGERATION

- OVER 15 PACKAGE CHILLERS
- COMPRESSORS, 1-100 HP
- EVAPORATORS, COOLERS, & FREEZER BOXES

CONVEYORS

- ALL S/S UNITS: BELT, INCLINE, TABLE TOP & SCREW
- CUSTOMIZED TO YOUR NEEDS, OVER 50 UNITS TO CHOOSE FROM.



FOOD PLANT/MEAT & RELATED EQUIPMENT

- DICERS, GRINDERS, PADDLE MIXERS, RIBBON BLENDERS, SLICERS, COOKERS, AUGERS, STUFFERS & MORE.

POWDER/CONDENSING/ EVAPORATING EQUIPMENT

- EVAPORATORS FOR MILK, WHEY OR JUICE
- SPRAY DRYERS & DRYING SYSTEMS
- POWDER TANKS, VALVES & ACCESSORIES

