Your Complete Trusted Equipment Dealer Specializing in Reliable, Rebuilt Cheese, Food & Dairy Processing Equipment & Accessories

If you are expanding your processing plant or just starting up, IME offers a variety of services that can help. Engineering Services to get your project off the ground with Plant Drawings, Mechanical Specifications, and Motor Schedules. A Full Line of Cheese Machinery & Accessories, along with Tanks, Processors, Kettles, Mixing Tanks, Positive & Centrifugal Sanitary Pumps, Water, Hydraulic, Boiler Feed & Specialty Pumps, Freon or Ammonia Refrigeration, Ice Builders & Chillers, Compressors, Receivers, Condensers, Coolers & Evaporators, Milk & Whey Separators, Fines Savers, HTST Systems, CIP Systems, Homogenizers & High Pressure Pumps, Flow Meters, Instruments, Motor Controls & VFDs, as well as Product Conveyors, Evaporators, Dryers & More!

If you are in need of Appraisal Services, we have an American Society of Appraisers fully accredited Senior Appraiser on staff. We also handle Auctions, Rigging & Complete Plant Liquidation Services.

IME IS YOUR BEST CHOICE- BACKED BY OVER 35 YEARS OF EXPERIENCE!!!

International Machinery Exchange, Inc.
PO Box 438 * 214 N. Main Street
Deerfield, WI 53531
T: 608-764-5481 * F: 608-764-8240
Email: sales@imexchange.com
Website: www.imexchange.com
OUR LARGEST SELECTION OF EQUIPMENT EVER! INVENTORY INCLUDES:

**Sanitation Equipment & CIP Systems**
- Packaged CIP Systems
- 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 GPH
- Fully Rebuilt to Your Needs

**Heat Exchanger & HTST Systems**
- Pasteurizer Systems; All Capacities
- Plate Heat Exchangers; Heat or Cool
- Scrapped Surface Heat Exchangers
- Triple Tube & Double Tube Units
- Shell & Tube Heat Exchangers

**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 to 50 HP, offered Rebuilt or Cleaned & Tested.
- **Miscellaneous Pumps:** Over 200 Centrifugal Water Pumps, Diaphragm Pumps, Vacuum, Hydraulic & Other Specialty Pumps
- **Motors:** Over 100 Assorted Standard, C-flange, Gearhead Motors, Fractional to 150 HP
- **Electrical Accessories:** Transformers, Disconnects, Starters, VFDs & Motor Control Centers

**Cheese Equipment**
- Damrow DMC Curd Draining & Matting Systems
- Cheese Vats & Finishing Vats, Capacity from 1,000 to 50,000 Lbs.
- Vertical/Horizontal Cheese Presses
- Fines Savers
- Process Cheese Equipment
- Cheese Cutters
- Brine Tanks
- Cheese Forms
- Mozzarella & Specialty Cheese Equipment
- High Capacity Automatic Chiller/Molder Systems
- Numerous Process Cheese Cookers
- Over 1,000 Cheese Items on Hand

**S/S Tanks, Processors & Kettles**
- **Vertical Storage Tanks:** Including Silo Tanks, 1,000 to 60,000 Gallons
- **Horizontal Tanks:** Over 100 Insulated & Refrigerated S/S Tanks, 100 to 10,000 Gallons
- **Single Wall Tanks:** Over 300 Various Single Wall Product Tanks, 10 to 15,000 Gallons
- **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
**COMPLETE MACHINERY SELECTION * QUALITY YOU CAN TRUST!**

**Boilers**
*Steam & Hot Water Boilers, 5 to 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, Cross Body & Stop; Valves In Clusters*  
*Plug, Tank & Compression Valves*  
*All Types of Sanitary Accessories*

**Separators & Clarifiers**
*Models by Delaval & Westfalia, Manual Cleaned to 30,000 Lbs/Hr. CIP Separators to 70,000 Lbs./Hr.*

**Ammonia Refrigeration**
*Compressors to 500 HP*  
*Condensers to 300 Ton*  
*Receivers, Chillers & Accumulators*  
*Evaporators (All Sizes)*

**Freon Refrigeration**
*Over 15 Package Chillers*  
*Compressors, 1 to 100 HP*  
*Evaporators, Coolers, & Freezer Boxes*

**Powder/Condensing/ Evaporating Equipment**
*Evaporators for Milk or Whey*  
*Spray Dryers & Drying System Components*  
*Powder Tanks, Valves & Accessories*

**Food Plant/Meat & Related Equipment**
*Dicers, Grinders, Paddle Mixers, Ribbon Blenders, Slicers, Cookers, Augers, Stuffers & More*

**Conveyors**
*All S/S Units: Belt, Incline, Table Top & Screw*  
*Customized to Your Needs, Over 50 Units to Choose From!*

**Ice Cream & Butter Equipment**
*Continuous Ice Cream Freezers*  
*Soft Serve Freezers*  
*Ice Cream Packaging Equipment*  
*Continuous Butter Churns*  
*New Custom Batch Butter Churns*

**Lab Equipment**
*Ovens, Centrifuges, Testers, Milkskopes, Water Baths, & More!**
NEW PRODUCTS: SANI STIR VAT AGITATION SYSTEM & MILKOSCOPE, A FULL LINE OF RAPID RESPONSE MILK TESTERS

SANI STIR AGITATION SYSTEM
*All S/S Carriage Rail & Motor Support System
*Separate Electronic Variable Speed Control for Stir & 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-Stirs available for smaller vats 8 to 16 Ft. or Heavy Duty Models for Large Vats
No more belts & pulleys! No more overhead cords! No more mild steel rails! No more leaky oil seals!

MILKOSCOPE MILK TESTERS
8 MODELS TO CHOOSE!
*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

*Features include portability, easy connectivity to PC and Printer, and One Year Warranty. Printers are additional. IME is your Exclusive Dealer for these quality, affordable, portable milk testers.

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

CONTACT IME FOR ALL YOUR PLANT SYSTEM NEEDS!
FIND US AT WWW.IMEXCHANGE.COM OR CALL 608-764-5481 TODAY!

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