

Design Engineering Butter/Dairy/Fat & Oil Process



Description

From concept to on-site testing and installation, GD Process Design satisfies all your engineering requirements. Utilizing the latest SolidWorks 3D modeling and AutoCad software, we provide expert mechanical design and accurate technical drawings. GD Process Design can also work with your company's engineering team to assist in the development of any project. Our experienced engineers specialize in creating unique, effective mechanical designs to reduce costs and provide the solutions to your demands in a timely manner.

Application

- Butter processing
- Shortening/margarine processing
- Mayonnaise
- Dressing/sauces processing
- · Ice cream processing
- Ketchup and other fine food products

Services

- Project management, on- or off-site
- Millwright install
- Piping install
- Electrical install
- Process equipment
- Turn-key solutions





Design Engineering

Butter/Dairy/Fat & Oil Process

Equipment Specification

- Sizing/calculation/recommendation of:
 - ⇒ suitable processing equipment
 - ⇒ auxiliary equipment
 - ⇒ packaging and filling equipment
- Detailed equipment list with tag numbering cross-referenced to both P&ID and Layout drawings
- Utility consumption list (air, water, steam, nitrogen)
- Ingredients consumption list (ingredients, oils, packaging)
- Equipment cost sheet, budget costing for installation, start-up, commissioning, training, spare parts
- Functional Description Specification (FDS)





Drawings

Ph: 262-361-4080

Fax: 262-966-0312

- Complete set of:
 - ⇒ Process P&ID drawings (with equipment tag # referring to detailed equipment specification lists)
 - ⇒ Suggested factory layout
 - ⇒ Process/packing equipment layout
 - ⇒ Process tank drawings, platforms and other process equipment related design drawings



CONTACTS

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