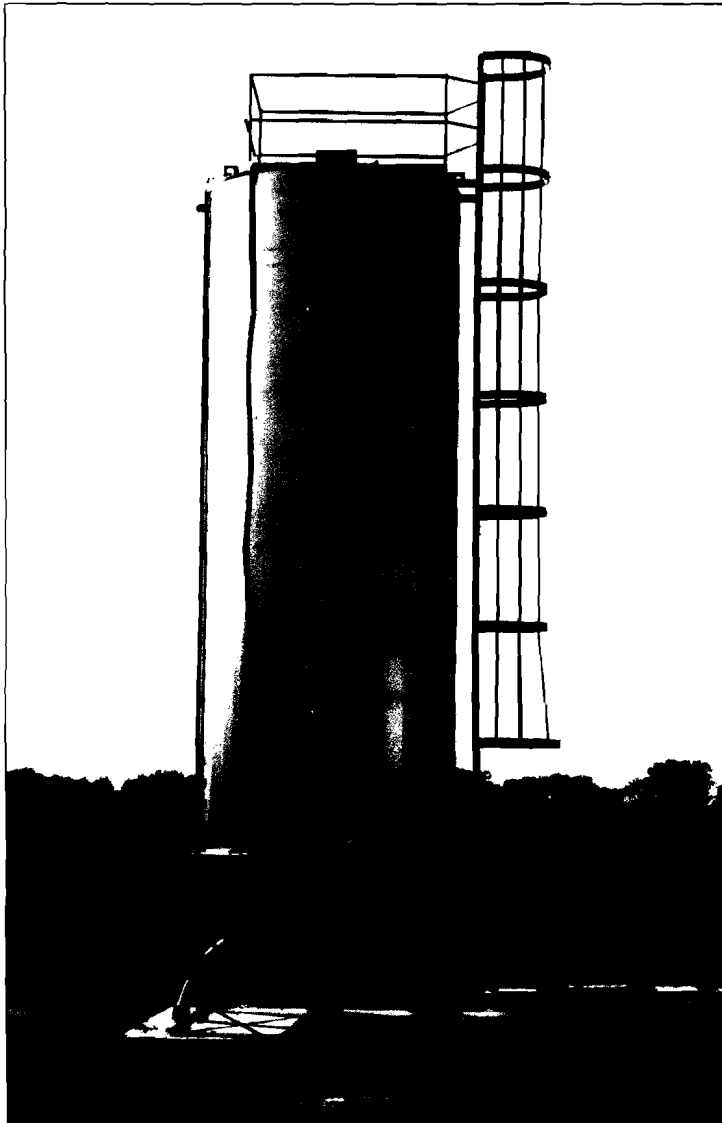


# DURA TANKS FOR EMULSIONS

**Gravity Feed-No Pumps Necessary**

**Electric Heat ■ Timed Agitators**

**Specifications effective January, 2007**



**Duraco Industries, Inc.**

**Manufacturer of the  
Dura Patcher and Dura Tanks**

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## **3,000 GALLON TANK**

Tank size with insulation 8'6" X 8'6".

## **4,000 GALLON TANK**

Tank size with insulation 8'6" X 11'3".

## **5,000 GALLON TANK**

Tank size with insulation 8'6" X 13'10".

## **6,000 GALLON TANK**

Tank size with insulation 8'6" X 16'4".

### **STANDARD FEATURES:**

1. Tank made from 1/4" carbon steel.
2. Tank insulated with 3" thick foil backed foam, covered with aluminum sheeting for weather protection.
3. Tank is attached to a steel stand to place bottom of the tank 5'5" above ground for gravity flow loading of the DURA PATCHER machine.
4. Tank comes with access ladder to top of tank with inspection door.
5. Tank comes with 4-1000 watt blanket heaters 220 volt thermostat controlled.
6. Tank is equipped with 2-3" ball valves for loading or unloading. Both valves are wrapped with 220 volt heat tape and insulated to aid in cold weather operations.
7. Tank comes with 3" dia. 7' long loader hose.
8. Tank contents gauge with 100 gallon increments.
9. Tank comes with timed agitator.
10. Tank designed with 24" diameter manway at the bottom of the tank and a 24" opening on the top.
11. Emulsion temperature gauge.

### **OPTIONS:**

- Various height or width options
- Cone or drop bottom tank
- Any wattage heater
- Electric emulsion pump
- Any stand height specified
- 4 leg stands
- Double wall tanks
- Overflow alarm
- Overflow pipe
- High level alarm
- Insulation thickness to any specification

**WILL CUSTOM BUILD TO ANY SPECIFICATION**

### **ADVANTAGES OF VERTICAL STORAGE TANKS OVER HORIZONTAL TANKS**

- Occupy less ground area
- Better mixing action by the agitator
- Less air to liquid surface area reduces oxidation promoting longer shelf life of the emulsion

Specifications subject to change without notice