## **SLIKWIFIER** LDT & LOS High Shear Blenders

Dissolve and disperse viscous solids and semi solids in less than 5 minutes

- Designed for batch basis, continuous
  and/or recirculation applications
- Demonstration units are available with in-field service
- Research Lab offers testing for prospective customers
- Consultation with Blending and Ingredient Technicians
- Inventory Stock Units
- Inventory Spare Parts
- Round tanks (LOR Series) and scrape surface blenders (LORSS Series) available
- Insulated Temp-plate for heating and cooling
- Impellers for various shear and flow rates

Complete hydration and total product liquefaction. Stabilizing gums, milk powders, emulsifiers, flours, cocoas, yeast, powdered eggs, starches, condiments, caseinates, juice concentrates, smoothies, frozen products, food purees, cheese slurries, ice cream mixes, candies, salad dressings, sauces, fillings, slurry reclaim which includes animal feed, ice cream re-run and baked products.







## LDT-Series 1800 RPM Square Tank/Direct Drive

Model No.	Size Gal.	A *	В	C Outlet	D Inlets	E	F	Approx. Wt Single Wall **	Shipping Weight Jacketed**	H.P.
LDT-10	10	14"	37 1/8"	1 ½"	1 1/2"	20 5/8"	10	425	485	2
LDT-25	25	<b>24</b> ½"	47 3/8"	2 ½"	2	22 5/8"	18	550	610	5
LDT-50	50	24 ½"	52"	2 ½"	2	22 5/8"	18	700	770	15
LDT-100	100	34 ¼"	56 13/16"	2 1⁄2"	2	22 5/8"	24	790	840	15
LDT-200	200	40"	67 1/8"	2 ½"	2	22 5/8"	24	1,040	1,135	25
LDT-300	300	48"	74 1/8"	2 ½"	2	26 5/8"	24	1,365	1,670	40
LDT-400	400	48"	83 1/4"	2 ½"	2	26 5/8"	24	1,795	2,195	40





\* Add 4 5/8" when jacketed with heat transfer temp-plate and insulation \*\* Weight (lbs.) with motor

CONSTRUCTION: 304 Stainless Steel, 150 Grit No. 4 Finish on product surfaces, Stainless Steel Impeller and quick assembly impeller-to-motor coupling, Waferthin Motor-fan cooled with double thrust ball bearings and wired for 3 Phase, 60 Cycle volt current

## LOS-Series 2200 RPM - Square Tank/Belt Drive

Model No.	Size Gal.	A *	В	C Outlet	D Inlets	E	F	G	Н	Approx. Wt Single Wall **	Shipping Weight Jacketed**	H.P.
LOS-10	10	14"	42"	1 ½"	1 ½"	16 ¾"	10	27"	34 ½"	420	540	5
LOS-25	25	24 ½"	39"	2 ½"	2"	16 ¾"	18	28 ½"	37 ½"	630	825	15
LOS-50	50	24 ½"	46"	2 1⁄2"	2"	16 ¾"	18	28 ½"	37 ½"	850	1,090	25
LOS-100	100	34 ¼"	50 9/16"	2 ½"	2"	<b>16</b> ¾"	24	35"	44"	1,090	1,315	30
LOS-200	200	40"	61"	2 ½"	2"	16 ¾"	24	<b>39</b> ½"	48 ¼"	1,330	1,516	40
LOS-300	300	48"	64"	2 ½"	2"	<b>16</b> ¾"	24	42 ½"	51 ½"	1,495	1,800	50
LOS-400	400	48"	74"	2 1⁄2"	2"	16 ¾"	24	42 ½"	51 ½"	1,865	2,265	60





 $^{\ast}$  Add 4 5/8" when jacketed with heat transfer temp-plate and insulation

\*\* Weight (lbs.) with motor

CONSTRUCTION: 304 Stainless Steel, 150 Grit No. 4 Finish on product surfaces, Stainless Steel Impeller threaded for quick removal, Belt driven by totally enclosed fan cooled side mounted C-Face motor, easy removability

OPTIONS: CIP Assembly, Tri-Clamp vent assembly, Thermowell with dial thermometer or RTD Probe, 316/316L contact surfaces, Square manway, Insulated temp-plate for heating and cooling on side wall and/ or cone, ASME Certification for temp-plate and electrical controls







