

Likwifier *Plus*

Designed for Batch Basis, Continuous and/or Recirculation applications.

High speed high shear blending combined with heat transfer and scrape surface agitation.

Our high speed impellers will chop, hydrate and liquefy viscous solids and semi-solids.



Specialized impellers are available for your needs.

Ideal for:

- Salad Dressings
- 50 lb. Cheese Blocks
- Pie Fillings
- Stabilizing Gums
- Pet Food
- Garbanzo Bean Dip
- Mayonnaise
- Pudding
- Steak Sauce
- Candies
- Ice Cream Mix

We can
CUSTOM DESIGN
10-20,000 Gallon Capacity
Likwifiers for pilot plants, labs
or production facilities.



Heavy-duty
LOR Series



LOS
Series



Inventory
Stock Units
and
Demonstration
units available
for Trial Testing



LIKWIFIER™

a division of
ENSIGHT
ENGINEERING CREATIVE SOLUTIONS

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