

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 to 2,000 Gallon Capacity
Likwifiers for pilot plants, labs
or production facilities.



Inventory
Stock Units
and
Demonstration
units available
for Trial Testing



LIKWIFIER™

a division of
ENSIGHT
ENGINEERING CREATIVE SOLUTIONS

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