

An SPX Process Equipment Operation

Typical Applications:

- Blending Stabilizers such as with fresh milk, liquid eggs, ice cream mix
- Blending Liquid Syrup such as with raw sugar or water
- Blending Food Products such as whey and water, powdered eggs to liquid, liquid syrup with liquid eggs and flavorings
- Blending Chemical Products such as sodium silicoaluminate, film solution, irium, fertilizer

Extremely compact and simple in operation, these powerful blenders are ideal for either continuous or batch processes that require recirculation. The design employs a unique "tube-in-tube" principle. Pre- and post-blending is unnecessary in most operations; lumping, flooding or foaming, often can be eliminated. This is because Waukesha DTL Blenders integrate dry ingredients in to liquid without air.



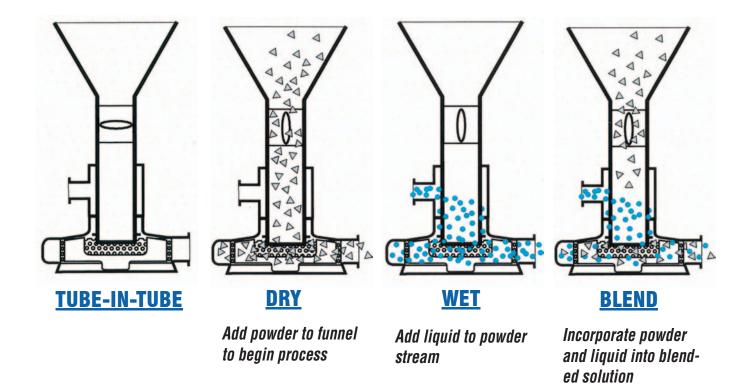


DTL Blenders



DTL Blenders

Blending Action



For more information about our worldwide locations, approvals and certifications, and local representatives, please visit our web site.

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SPX Process Equipment

Your local contact



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