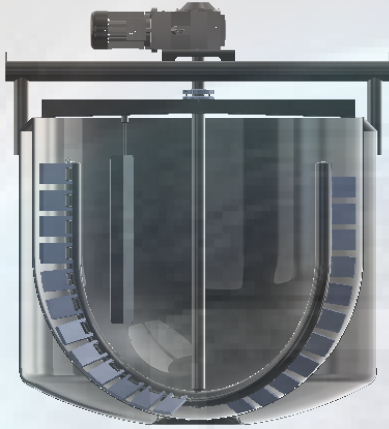


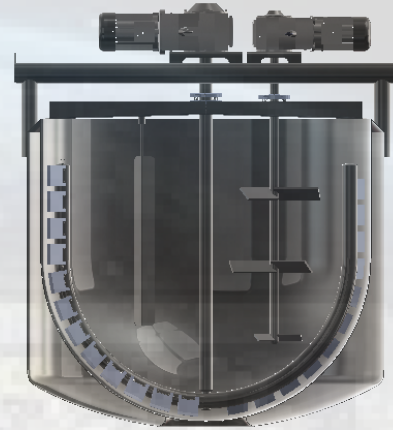


Feldmeier Kettle Agitator Options



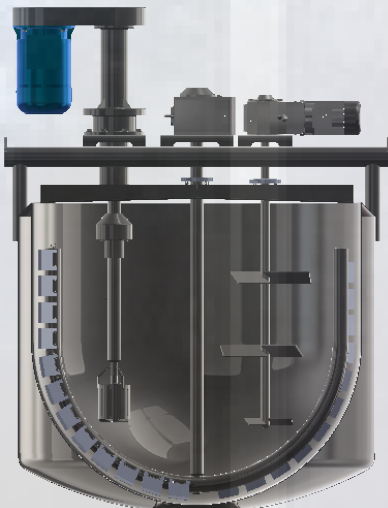
Single Motion

The Single Motion agitator consists of a scraped surface that scrapes the complete bottom and sidewall with plastic blades with a removable/adjustable baffle. It is used primarily for low viscosity liquids requiring simple fluid motion and to prevent burn on. Typical Applications: Soups, light syrups, and other liquids.



Offset Dual Motion

The Offset Dual Motion agitator consists of a scraped agitator that includes an Offset Turbine agitator. It is designed to provide thorough blending of a range of viscosity ingredients. Typical Applications: Sauces, creams and annointments, and to incorporate some solids.



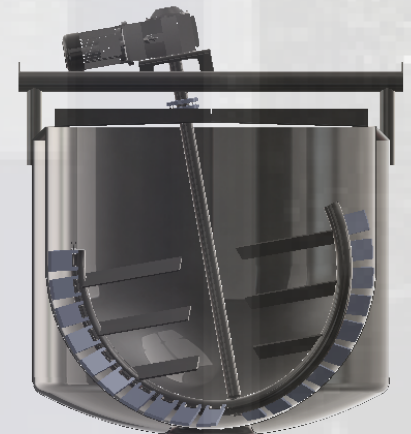
Offset Triple Motion

An Offset Dual Motion agitator combined with a separate high shear/homogenizer for thorough blending of difficult to wet powders and other difficult to blend ingredients ranging from low to high viscosities. Typical Applications: Useful where difficult to incorporate thickening agents, such as gums need to be quickly incorporated.



Concentric Dual Motion

The concentric configuration allows for the use of larger turbines. Pitched flights can be added to the added to the scraper frame for more thorough blending of high viscosity fluids and to incorporate solids. Typical Applications: meat slurries, sauces, and a wide range of other ingredients.



Inclined Scraper

By angling the scraper frame this agitator provides a gentle lifting and folding action of high viscosity ingredients. Excellent for gentle handling of delicate particulates such as fruit chunks. Typical Applications: fruit cocktails, yogart and many other ingredients.