



**MORTON
MIXERS**

Gridlap Mixers



MIXING IS OUR BUSINESS

EASY TO CLEAN, SIMPLE TO OPERATE, PRODUCING PERFECT FRUIT CAKES, CHRISTMAS PUDDINGS, FRUIT COMPÔTES AND BISCUIT CREAMS EVERY TIME.



THE “GRID” TYPE BEATERS HAVE BEEN PERFECTED BY MORTON TO INCORPORATE EASILY DAMAGED INCLUSIONS SUCH AS DRIED FRUITS, CHERRIES OR FROZEN FRUITS WITH MINIMUM BRUSING OR STREAKING.

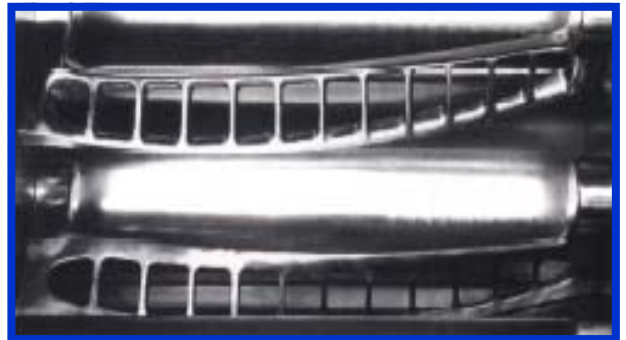
THE GRIDLAP MIXER FEATURES ALL STAINLESS STEEL AND CREVICE FREE FINISH FOR HYGIENE AND EASE OF CLEANING. THE OVERALL DESIGN ALLOWS FOR EASY MAINTENANCE RESULTING IN MINIMUM DOWN TIME.

THE GRIDLAP CAN INCLUDE FEATURES TO SUIT THE CUSTOMERS’ REQUIREMENTS SUCH AS: PLC CONTROL, SPECIAL LID DESIGNS AND INLETS, HEATING/COOLING JACKET, BOTTOM DISCHARGE, SPECIAL ELECTRICS ETC.

MODEL	CAPACITY	LENGTH	WIDTH	HEIGHT
GL 55	250 Litres	2050 mm	1250 mm	1985 mm
GL 70	318 Litres	2250 mm	1250 mm	1985 mm
GL 140	630 Litres	3025 mm	1515 mm	2360 mm

GRIDLETTE

FOR PRODUCT DEVELOPMENT, A LABORATORY VERSION OF THE MORTON GRIDLAP IS AVAILABLE WITH A WORKING CAPACITY OF 11 LITRES. THE GRIDLETTE MIXER GIVES THE SAME PERFORMANCE CHARACTERISTICS AS THE FULL SIZE MODELS AND ALLOWS ACCURATE SCALE-UP FROM LABORATORY TO PLANT.



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