

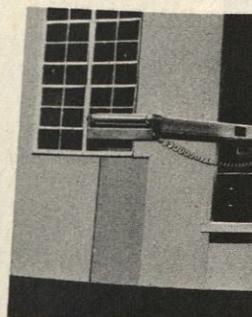
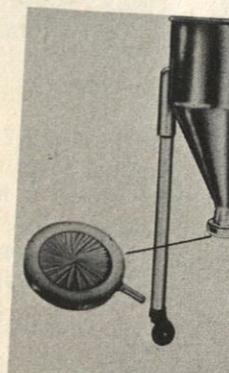
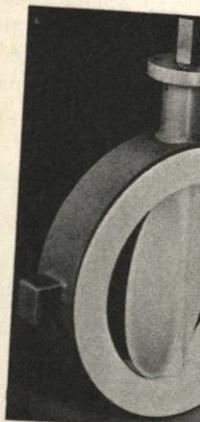
The Shapes of Tomorrow?

The tremendous variety of snack food shapes offered today is just a starting point in the minds of progressive manufacturers. Newer more exciting shapes are in the future, and Wenger food processing equipment, particularly the versatile X-25 continuous cooker-extruder, contribute greatly to this future. Designed for research and development or full-scale operations, the Wenger X-25 converts your raw

innovations into extruded realities. For further information on how you can benefit with the X-25, call or write:

Wenger Mixer Manufacturing

John Hancock Bldg., Suite 522
800 W. 47th Street,
Kansas City, Missouri 64112
Phone: 816 531-6833



TELESCOPING BELT CO
Retracted length is 13
drive permits the convey
unloading trucks and t
Corp., Orlando, Fla.

SHORT-WHEELBASE LIFT
Reportedly turns in 6 in
trucks. The electric truck
wheelbase.—Clark Equipr

VISCOSITY
stalled in
viscosity
cps. Operat
sures up to
temperatures
All wetted part
of stainless st
ity is measur
of fall of vis
a tube.—
Newton, Mass
Circle 312 on

BUTTERFLY
sanitary design
surfaces are
TFE with a
thickness of
Streamlined de
nates crevices
in sizes from
Used with tem
from -130 to
Garlock Inc.,
Lafayette, Pa.
Circle 314 on

CONE-BOTTOM
iris valve to
rate dispens
tank and valve
less steel. The
range from 18
gal. Standard
are 30, 45 and
Entire unit is
design.—United
Co., Port Wash
N. Y.
Circle 315 on

VEYOR extends out
ft. Variable speed
or to be used for
trailers.—American
Circle 316 on

TRUCK has 3000 lb
n. shorter radius
is 34 in. wide and
ment Co., Battle Creek
Circle 317 on

DD ENGINEERING



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