**Production Size Blenders**

We produce portable machines up to 5 cu/ft - 142 liters and stationary machines up to 150 cu/ft - 4247 liters.

**Optional Liquid Addition**

**Standard Solids Intensifier Bar**

**Pin Bar Intensifier**

**ATS1500**

**ATS1250**

**ATS1000**

**ATS750**

**ATS600**

**ATS500**

**ATS300**

**ATS200**

**ATS100**

**Model** | **Cu. Ft** | **A** | **B** | **C** | **D** | **E** | **F** | **G** | **H** | **J** | **K** | **L** | **Disch.** | **Main.** | **HP** | **Intra.** | **Max.** | **Den.** |
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>AT5100</td>
<td>10</td>
<td>24</td>
<td>71</td>
<td>36</td>
<td>31.75</td>
<td>75</td>
<td>54.12</td>
<td>21.5</td>
<td>52.87</td>
<td>113.75</td>
<td>16</td>
<td>54.5</td>
<td>20</td>
<td>10</td>
<td>3</td>
<td>5</td>
<td>5</td>
<td>75</td>
</tr>
<tr>
<td>AT5200</td>
<td>20</td>
<td>30</td>
<td>78.75</td>
<td>36</td>
<td>39.87</td>
<td>98</td>
<td>54.5</td>
<td>26.25</td>
<td>60.75</td>
<td>113.75</td>
<td>17.25</td>
<td>51.8</td>
<td>10</td>
<td>15</td>
<td>5</td>
<td>5</td>
<td>5</td>
<td>75</td>
</tr>
<tr>
<td>AT5300</td>
<td>30</td>
<td>36</td>
<td>85.87</td>
<td>36</td>
<td>47</td>
<td>114.5</td>
<td>74</td>
<td>30.87</td>
<td>79.62</td>
<td>132.67</td>
<td>21.5</td>
<td>71.8</td>
<td>15</td>
<td>10</td>
<td>5</td>
<td>5</td>
<td>5</td>
<td>75</td>
</tr>
<tr>
<td>AT5400</td>
<td>40</td>
<td>39</td>
<td>91</td>
<td>36</td>
<td>52.12</td>
<td>123</td>
<td>74</td>
<td>36.86</td>
<td>143</td>
<td>174.5</td>
<td>71.25</td>
<td>15</td>
<td>10</td>
<td>5</td>
<td>9</td>
<td>7.5</td>
<td>55</td>
<td></td>
</tr>
<tr>
<td>AT5500</td>
<td>50</td>
<td>42</td>
<td>91</td>
<td>36</td>
<td>52.12</td>
<td>123</td>
<td>74</td>
<td>36.86</td>
<td>143</td>
<td>174.5</td>
<td>71.25</td>
<td>15</td>
<td>10</td>
<td>5</td>
<td>9</td>
<td>7.5</td>
<td>55</td>
<td></td>
</tr>
<tr>
<td>AT5600</td>
<td>60</td>
<td>45</td>
<td>94.5</td>
<td>36</td>
<td>57.5</td>
<td>136</td>
<td>90</td>
<td>39.12</td>
<td>95.75</td>
<td>194.5</td>
<td>77.5</td>
<td>15</td>
<td>10</td>
<td>5</td>
<td>9</td>
<td>7.5</td>
<td>55</td>
<td></td>
</tr>
<tr>
<td>AT5750</td>
<td>75</td>
<td>48</td>
<td>100</td>
<td>36</td>
<td>61.37</td>
<td>143.5</td>
<td>90</td>
<td>41.00</td>
<td>161.62</td>
<td>243.5</td>
<td>81.75</td>
<td>15</td>
<td>10</td>
<td>5</td>
<td>9</td>
<td>7.5</td>
<td>55</td>
<td></td>
</tr>
<tr>
<td>AT5100D</td>
<td>100</td>
<td>54</td>
<td>107.25</td>
<td>36</td>
<td>68.37</td>
<td>152.25</td>
<td>104</td>
<td>49.62</td>
<td>195.37</td>
<td>179.62</td>
<td>187.5</td>
<td>15</td>
<td>10</td>
<td>5</td>
<td>9</td>
<td>7.5</td>
<td>55</td>
<td></td>
</tr>
<tr>
<td>AT51250</td>
<td>125</td>
<td>57</td>
<td>114.25</td>
<td>36</td>
<td>71.87</td>
<td>161.75</td>
<td>104</td>
<td>48.75</td>
<td>191.5</td>
<td>159</td>
<td>86.75</td>
<td>15</td>
<td>10</td>
<td>5</td>
<td>9</td>
<td>7.5</td>
<td>55</td>
<td></td>
</tr>
<tr>
<td>AT51500</td>
<td>150</td>
<td>60</td>
<td>123</td>
<td>36</td>
<td>76</td>
<td>167.5</td>
<td>104</td>
<td>50.51</td>
<td>113.82</td>
<td>164.62</td>
<td>91.75</td>
<td>15</td>
<td>10</td>
<td>5</td>
<td>9</td>
<td>7.5</td>
<td>55</td>
<td></td>
</tr>
</tbody>
</table>

*Density in lbs per cu/ft - Measurements in inches

**Portables**

**Stationary**

**Pin Bar Intensifier**

**Standard Solids Intensifier Bar**

Optional Liquid Addition

**Production Size Blenders**

**Verification**

**Design Specifications**

**PORTABLE BLENDER**

**STATIONARY BLENDERS**

**Hygienic V-Blender Systems**

**Production to 150 cu/ft**

**Benchtop to 15-L**

16 quart

**Portable to 30-L**

32 quart

**WET GRANULATE**

**BLEND**

**DEAGGLOMERATE**

**WET GRANULATE**

**SERVOLIFT, your trusted one source supplier for blending systems**

**PHARMACEUTICALS**

**FOODS**

**CHEMICALS**

**COSMETICS**

**your one source**

**SERVOLIFT**, 35 Righter Road, Randolph, NJ 07869, Ph: 973-442-7878 - www.servo-lift.com
The Benchtop Blender: For research and development work or very small batch production.

The Servolift blender is made to the latest in GMP standards to minimize the possibility of cross contamination.

We offer an Allen Bradley PLC and state-of-the-art graphical control of the machine at an affordable price.

Working Capacities up to 16 quarts / 15 Liters

The Best Shell on the market: our lightweight stamped lid system is easy to remove and clean. Clamping is from our one-piece over-center clamping ring (no fighting with the connection) and the clamp has an additional safety-tamper lock. Outlet valves are offered in 2” to 4” sizes with tool-less butterfly valves as standard.

Deagglomeration and Wetting: Available on all sizes:
- Pin Bars
- Solids Intensifier Bars
- Liquid addition

Easy to use controls from color touchscreen

Additional Processing
We offer solids intensifier bars with or without liquids addition.

We also offer pin bars or custom made configurations.

safety cover, so safe even a child can use it!

Fall-Free & Tool-less removal: Simply turn the clamp and remove it. The shell can’t fall off the holding system.

Ergonomic Cart handling: Makes easy work to remove the shells.

The next size in our range handles capacities up to 32 Quarts / 30 Liters. The machine has an integrated frame which is easily pushed around for maximum flexibility.

Controls are from Allen Bradley and can be customized to suit your application.
The Benchtop Blender: For research and development work or very small batch production.

The Servolift blender is made to the latest in GMP standards to minimize the possibility of cross contamination.

We offer an Allen Bradley PLC and state-of-the-art graphical control of the machine at an affordable price.

Working Capacities up to 16 quarts / 15 Liters

The Best Shell on the market: our lightweight stamped lid system is easy to remove and clean. Clamping is from our one-piece over-center clamping ring (no fighting with the connection) and the clamp has an additional safety-tamper lock. Outlet valves are offered in 2” to 4” sizes with t0Hess butterfly valves as standard.

Deagglomeration and Wetting: Available on all sizes:
- Pin Bars
- Solids Intensifier Bars
- Liquid addition

Ergonomic Cart handling: Makes easy work to remove the shells.

The next size in our range handles capacities up to 32 Quarts / 30 Liters. The machine has an integrated frame which is easily pushed around for maximum flexibility.

Controls are from Allen Bradley and can be customized to suit your application.

Fall-Free & Tool-less removal: Simply turn the clamp and remove it. The shell can’t fall off the holding system.

Additional Processing
- We offer solids intensifier bars with or without liquids addition.
- We also offer pin bars or custom made configurations.
Production Size Blenders: We produce portable machines up to 5 cu/ft - 142 liters and stationary machines up to 150 cu.ft - 4247 liters.

Made to the latest in GMP standards to minimize the possibility of cross contamination.

Controls can range from basic time/speed/rotation to 21 CFR part 11 digital signature systems - we design and build what your application requires.

Up to 150 cu/ft (4247 liters)

Production Size Blenders

Optional Liquid Addition

Standard Solids Intensifier Bar

Pin Bar Intensifier

75 cu/ft (2123 liter) installation at a pharmaceutical plant.

Production to 150 cu/ft

From Benchtop to Large Production

Benchtop to 15L
16 quart

Portable to 30-L
32 quart

your one source

SERVOLIFT, your trusted one source supplier for blending systems

FOODS

COSMETICS

CHEMICALS

PHARMACEUTICALS

Hygienic V-Blender Systems

BLENDE

DEAGGLOMERATE

WET GRANULATE

Design Specifications