
















Blade Selection Guide

Blade selection is based on many factors including compatibility with the heat exchanger tube material, product fluid characteristics, processing temperatures, and cost. Metal blades provide the best scraping properties, which means theoretically better heat transfer. However, metal blades are usually the most expensive, must run on a hard chrome surface and must be properly sharpened to avoid damaging the heat transfer tube. Today, with the development of new high temperature and FDA compliant plastic materials, there are alternatives to metal blades. The blade selection guide below provides a wide range of our most popular blades. Many other options are also available. Please contact your SPX FLOW Sales Representative to learn which type is best suited for your application.

| | MATERIAL | PART NUMBER | \$ | TEMPERATURE LIMITATIONS | PRODUCT APPLICATIONS | COMMENTS |
|--|-------------------------------|---|------------|-------------------------|---|---|
| 6" BLADES | | | | | | |
|  | 410 Stainless | LL900127 | \$\$ | None | All processes High Viscosity (meat/fondant/ice crystallization) | -Hard metal -Moderate corrosion resistance -Sharpening cost high -Possible tube wear |
|  | 17-7 Stainless | LL900124 | \$\$\$\$ | None | All processes High Viscosity (meat/fondant) | -Soft metal -Corrosion resistance -Sharpening cost high -Possible tube wear |
|  | 410 SS Cutaway Style | LL125801 | \$\$\$\$ | None | All processes High Viscosity (meat/fondant) | -Hard metal -Moderate corrosion resistance -Sharpening cost high -Reduced power consumption and product accumulation |
|  | Brass-Cutaway Style | LL918089 | \$\$\$ | None | Pet Food and Inedible Processes | -Soft metal with reduced power consumption and product accumulation |
|  | Celcon | LL900129 | \$ | 160° F (71° C) | Low viscosity, fats and oils cooling (margarine/shortening) | -Molded plastic -Low strength values |
|  | PEEK | LL118683 | \$\$ | 320° F (177° C) | Medium to high viscosity, most products | -Molded plastic, high tensile strength and elongation |
|  | MD PEEK | LL118683 MD | \$\$\$ | 320° F (177° C) | Medium to high viscosity, most products | -Molded plastic, high tensile strength and elongation -Metal detectable molded plastic |
|  | PEEK locking with holes | LL121856 | \$\$\$ | 320° F (177° C) | High viscosity, gelatin cooling | -Relief holes provide lower tip pressure and current amperage -Molded plastic, high tensile strength and elongation |
|  | 410SS with holes | 137467+ | \$\$\$ | None | High viscosity, caulk and plastics cooling | -Hard metal -Relief holes provide lower tip pressure and current amperage -High sharpening cost |
| 7.5" BLADES | | | | | | |
|  | Celcon | LL900748 | \$\$ | 160° F (71° C) | Low to medium viscosity, fats and oils cooling | -Machined from stock -Low strength value |
|  | LD PEEK/PTFE | K7000-7243 | \$\$ | 302° F (150° C) | Low to medium viscosity, sauces, purees, and dressings | -Molded plastic -Low friction values |
| 13.75" and 24" BLADES | | | | | | |
|  | 4x120 PEEK | LL119712 | \$\$ | 320° F (177° C) | Medium viscosity, sauces, purees and dressings | -Molded plastic, high tensile strength and elongation -Special "knuckles" for blade positioning |
|  | Votator II Thermutator Delrin | 128675+ 128675M1 128675M2 | \$\$\$ | 160° F (71° C) | Medium viscosity, heat sensitive products or fouling characteristics | -5.25" (133mm) shaft design -Low strength values -Low friction properties -Machined blade |
|  | Votator II Thermutator MD | 135144MD 135144MD1 135144MD2 | \$\$\$\$\$ | 160° F (71° C) | Medium viscosity, heat sensitive products or fouling characteristics | -5.25" (133mm) shaft design -Low strength values -Low friction properties -Metal detectable -Machined blade |
|  | Votator II Thermutator 410 SS | LL926752 LL926752M1 LL926752M2 133029+ | \$\$\$\$\$ | None | Medium to high viscosity, heat sensitive and abrasive products, licorice, cheese sauce, pudding, and banana puree | -Hard metal -5.25" (133mm) shaft design -Corrosion resistant -High sharpening cost |

