

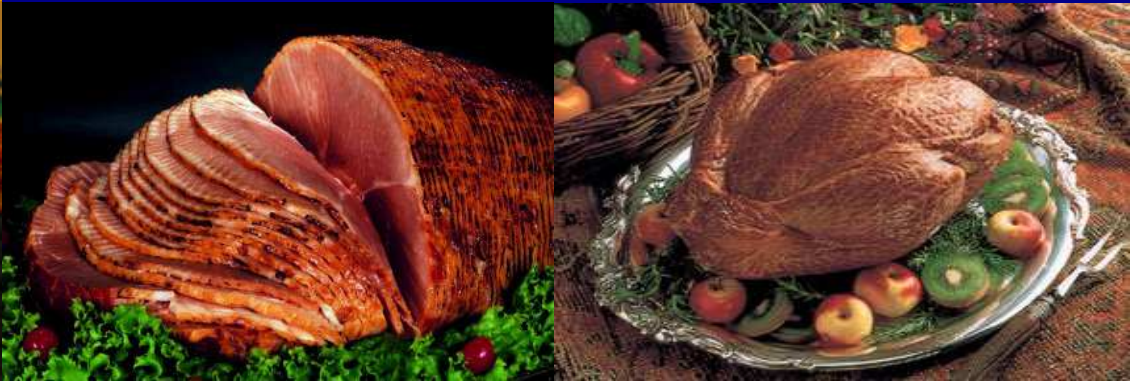


Made in the USA !



LELAND SOUTHWEST

MANUFACTURERS OF PROCESSING EQUIPMENT





“Leland Southwest was founded on the belief that our customer’s opinions about our service, products and support are our most valuable assets. We believe that our customers deserve the most courteous, consistent and timely service possible and that it is our privilege to serve them. Our success is measured by their total satisfaction.”



Leland Southwest

For more information, please call or write Leland Southwest:

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www.lelandsouthwest.com • email: sales@lelandsouthwest.com

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In 1966, Bob Bowlin began his long, successful engineering career specializing in unique design/build projects for the food processing and material handling industries.

With fathers such as Erv Zuber and Joe Bowlin, Bob and Loene were born into the business of providing equipment to processors. As early as 1960, after graduating from Rice University with a degree in Mechanical Engineering, one of Bob's first projects was designing and building the first self-supporting meat rails for use with the new lightweight foam coolers.

Other early projects completed by Bowlin included the first cattle knocking pen with head restraint, drop bottom hog traps, scalding dehairers, the elevating offal car, and an explosive sizing process to build stainless stuffer tanks.

During the following decade, he built meat plants across Texas, including plants at several university meat labs such as Sul Rose State and Tarleton State University. The best known Bowlin designed along with his father-in-law, Erv, was Fischer's Meat Market in Muenster, Texas. The Fischer Meat Plant, completed in 1972, was the first federally approved small meat plant in the country. Following the plant's completion, Bob and Erv produced the film, Federal Procedures for Slaughtering in Small Plants, which became the USDA training film for all USDA inspectors. The Fisher plant was doubled in size in 1978 and again in 1998.

In 1981, **The Double Action™** Leland Southwest mixer was founded and the Double Action™ Mixer design was unlike any on the market which allowed a safe and efficient way to mix industrial food products. Leland Southwest quickly became the industry's familiar name for the manufacturing of food processing equipment.

Leland Southwest went forward and in 1992 Leland Southwest sealed a new spin In the history of the industry.

Leland Southwest was not limited to mixers, other Leland Southwest products were later design such as the Vacuum Tumbler equipment line, Hydraulic mix & fill systems, hoppers, and specially systems to move product from our mixer to assembly lines to be packaged.

Bob and Loene's son Paul aspiring to be like his father went to Austin College and received a Bachelors degree in Physics in 1991 and on to Texas A&M university where he received a Bachelors degree in engineering in 1993. Paul Bowlin is now the president of Bowlin Manufacturing Inc. and Leland Southwest.

We combine three generations of experience in the food industry to better serve our customer's processing requirements.





LELAND SOUTHWEST

MANUFACTURERS OF PROCESSING EQUIPMENT

The Double Action Advantage

What is Double Action? Double Action describes the unique, counter-rotating paddle configuration of the Leland Southwest Double Action Mixers. Product is moved in a "figure eight" pattern through the mixer, effectively combing all components, even micro ingredients. The design emulates hand mixing by folding ingredients together gently and thoroughly. Don't be fooled by manufacturers claiming "dual action" - this usually means reversible, not counter-rotating. Simply reversing the paddle direction will not decrease the mixing time nor give your products the "hand mixed" appearance and texture attainable with the Double Action Mixer. The Double Action paddles work in unison: the "inner" paddle blades rotate inside the "outer" ribbon blades. All Leland Southwest Double Action mixers are thorough, gentle and quick with paddles rotating at less than 26 RPM.

- Horizontal, single action mixers require five to ten minutes to fully blend a product, and in that process, destroy the integrity of most products.
- Unless you have a "soupy" product consistency that can withstand a long mixing cycle, you should be using a double action mixer.
- If particle definition and an even, thorough blend of ingredients are critical to your product specifications, you should be using a double action mixer.

The only advantage a single action mixer has over a double action mixer is cost. Single action mixers are inexpensive to build. However, as with most things, you get what you pay for.

The Leland Southwest Double Action Mixer, in one and a half minutes, will extract enough protein from sausage, without smearing or raising the temperature of your product, to make stuffing a breeze. Initially, Double Action Mixer was designed to effectively and efficiently extract protein from sausage for better bind, bite and yield. Today, the mixer has become a standard in the salad industry as well. Because the products are blended quickly and evenly with the paddles rotating slowly, ingredient components are not destroyed in the mixing process. In fact, most products are blended thoroughly in less than 30 seconds to 1 minute. Potato salad -- 45 seconds. Macaroni salad -- 45 seconds. Coleslaw -- 45 seconds. Dry spices -- one minute.

We have salad, masa, pasta filling, sausage, spice, seafood, soup, mixed vegetable and pizza manufacturers that all rely on the Double Action Mixer in their operations. Shouldn't you?

Now available in 100, 200, 300, 400, 600 and 1,200-pound capacities, the Leland Southwest Double Action Mixer will meet your production requirements. For continuous processing lines, we offer our Institutional Grade Double Action Mixers including the Hydraulic Lift and Tilt Models - available in 200, 300, 400, 600 and 1,200-pound capacities.

Seeing is believing and we want you to "see for yourself." Please call Leland Southwest at (817)232-4482 for a free copy of our video showing the Leland Southwest Double Action Mixers in action making potato salad, coleslaw, quiche filling and sausage. Ask about our "try before you buy" mixer approval program.

We will never claim to be the cheapest - only the best.
Don't you think it is time to try the single best Double Action Mixer?



Model: 100DA70



Model: 200DA70

Bread Dough Mixers



Model: D50DA90/HD100DA90



Model: HD400DA-HTS

Vacuum Tumblers



Model: VT125



Model: VT500/VT1000



Model: 200DA90



Model: I200DA90/I300DA90



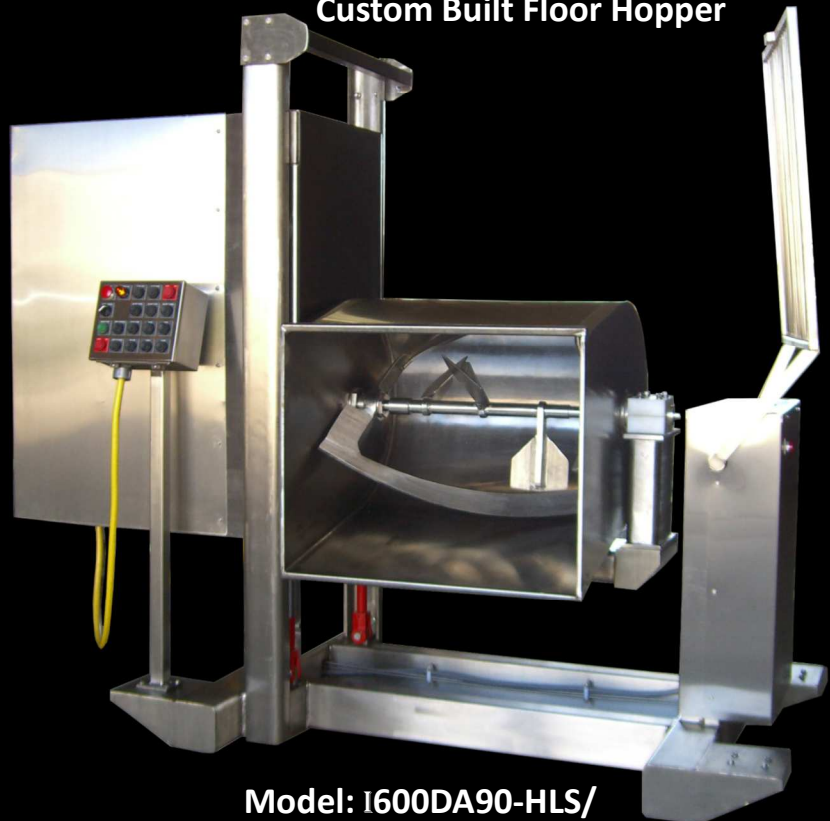
Model: I600DA90-HTS



Custom Built Floor Hopper



**Model: I200DA90-H/
I300DA90-H/ M400DA90-H**



**Model: I600DA90-HLS/
I-1200DA90-HLS**

Double Action™ Mixers

Commercial Grade 100DA70

Overall Capacity*	110 lb (50 kg) 120 qt
Overall Width	22 in (559 mm)
Overall Length	47 in (1,194 mm)
Overall Height	38 in (965 mm)
Tank Width	16 in (406 mm)
Tank Length	24 in (610 mm)
Tank Depth	20 in (508 mm)
Dump Height	14 in (356 mm)
Motor	.5 HP 115v 1 PH 60Hz
Weight	200 lbs (91 kg)
Outer paddle speed	26 RPM
Inner Paddle Speed	24 RPM

* May vary according to product consistency



USDA, NSF certified , UL approved



*Shown with optional motor cover

* Mixer capacity will vary according to product consistency.

Safety Switch cuts off motor if lid is raised on all mixers.

Commercial Grade 200DA70

Overall capacity*	220 lb (100 kg) 170 qt
Overall width	24 in. (610 mm)
Overall length	52 in. (1,321 mm)
Overall height	44 in. (1,117 mm)
Tank width	19 in. (483 mm)
Tank Length	26 in. (660 mm)
Tank depth	23 in. (584 mm)
Dump height	16 in. (406 mm)
Weight	270 lb (123 kg)
Standard motor	1 HP / 1 or 3 Phase
Motor options	208-230/460v/3ph/60hz 190/380v/3ph/50hz 230v/1ph/60hz
Outer paddle speed	26 rpm
Inner paddle speed	25 rpm

USDA, NSF certified , UL approved

Double Action™ Mixers



Commercial Grade

200DA90

Overall capacity*	220 lb (100 kg) 170 qt
Overall width	26 in. (660 mm)
Overall length	55 in. (1397 mm)
Overall height	45 in. (1,143 mm)
Tank width	19 in. (483 mm)
Tank Length	26 in. (660 mm)
Tank depth	23 in. (584 mm)
Dump height	18 in. (457 mm)
Weight	300 lb (136 kg)
Standard motor	1 HP / 1 or 3 Phase
Motor options	208-230/460v/3ph/60hz 190/380v/3ph/50hz 230v/1ph/60hz
Outer paddle speed	26 rpm
Inner paddle speed	25 rpm

USDA approved

I200DA90

I300DA90

Overall Capacity	200 lb. (91 kg) 179 qt. (170 lt.)	300 lb. (136 kg) 250 qt. (237 lt.)
Overall width	26 in. (660 mm)	26 in. (660 mm)
Overall length	55 in. (1397 mm)	65 in. (1651 mm)
Overall height	39 in. (991 mm)	39 in. (991 mm)
Tank width	19 in. (483 mm)	19 in. (483 mm)
Tank length	26 in. (660 mm)	36 in. (914 mm)
Tank depth	23 in. (584)	23 in. (584 mm)
Dump height	18 in. (457 mm)	18 in. (457 mm)
Weight	400 lb. (181 kg)	450 lb. (204 kg)
Standard Motor	2 HP/ 3PH	2HP/ 3PH
Motor option	230-460/3/60Hz 380-575/3/50Hz	230-460/3/60Hz 380-575/3/50Hz
Outer paddle speed	25 RPM	25 RPM
Inner paddle speed	24 RPM	24 RPM

Institutional Grade

USDA approved , NSF certified



* Mixer capacity will vary according to product consistency.

Safety Switch cuts off motor if lid is raised on all mixers.

Need a Lift?

*Raise your Profits
to new heights!*

*The Leland Southwest
Hydraulic lift
Double Action™ Mixer*



The Leland Southwest Double Action™ Hydraulic Lift Mixer lets you decide how high to dump your product. With three convenient levels you select, the tank will automatically dump into any meat truck or hopper. A new stand and a lower tank make loading quicker and easier. As always, our unique Double Action™ paddle design gives you a gentle, even blend, quickly and consistently.

Since customers count on our Double Action Mixers to be trouble-free and long-lived, we deliver by setting the industry standard in both quality and safety. Models are **USDA**- approved and use **UL**-approved components and is made in the United States. For a new lift in profitability, call Leland Southwest today, (817) 232-4482.



New Digital Timer with
three presets
Standard!



	I200DA90-H	I300DA90-H	M400DA90-H
Nominal Mixing Capacity*	200 lbs (91 kg)	300 lbs (136 kg)	400 lbs (181 kg)
Tank Capacity	179 qt (170 L)	248 qt (235 L)	362 qt (343 L)
Overall Width	34.5 in (880 mm)	34.5 in. (880 mm)	40 in. (1,020 mm)
Overall Length	67 in (1,701 mm)	77 in. (1,960 mm)	79 in. (2,010 mm)
Overall Height	84 in (2,134 mm)	84 in. (2,134 mm)	92 in. (2,340 mm)
Tank Width	19 in (480 mm)	19 in. (480 mm)	22.5 in. (570 mm)
Tank Length	26 in (660 mm)	36 in. (910 mm)	36 in. (910 mm)
Tank Depth	23 in (584 mm)	23 in. (580 mm)	28 in. (710 mm)
Dump Height	Up to 42 in (1,070 mm)	Up to 42 in (1,070 mm)	Up to 48 in. (1,220 mm)
Load Height	39 in. (991 mm)	39 in. (991 mm)	39 in. (991 mm)
Weight	575 lbs (261 kg)	600 lbs (272 kg)	900 lbs (408 kg)
Outer Paddle Speed	25 RPM	25 RPM	25 RPM
Inner Paddle Speed	24 RPM	24 RPM	24 RPM
Motor	2 HP	2HP	3HP
Hydraulic Pump	1 HP	1HP	2HP
Control Voltages	120v		
Voltages Available	230-460/3/60 - 380-575/3/50		

* Mixer capacity will vary according to product consistency.

Safety Switch cuts off motor if lid is raised on all mixers.



Leland Southwest

MANUFACTURERS OF PROCESSING EQUIPMENT

The Leland Southwest Double Action™ Hydraulic Lift Mixer

Get twice the action with half the effort – put Leland Southwest’s Double Action Mixer to work for you. From the most delicate potato salad to the heaviest summer sausage, our patented “Double Action” paddles give you a thorough and even mix quickly and consistently. Variable Speed, Digital Timer and now Touch Screen comes standard on the 600lb and 1200lb Hydraulic lifting mixers. The Hydraulic-lift design keeps the mixer low for loading and raises the unit for ease of unloading.

Since customers count on our Double Action Mixers to be trouble-free and long-lived, we deliver by setting the industry standard in both quality and safety. Capacities are from 100 to 1,600 pounds. Find out why our Double Action Mixers are making more than a stir by calling Leland Southwest, (817) 232-4482.



Just Added!!!

New Touch Screen with Variable Speed and Digital Timer now comes standard on all I600DA90-HLS and I-1200DA90-H Models.



I600DA90-HLS

I-1200DA90-H

Nominal Mixing Capacity*	600 lb (272 kg)	1200 lb (544 kg)
Tank Capacity	523 qt (495 l)	1055 qt (998 l)
Overall Width	48" (1220 mm)	48" (1220 mm)
Overall Length	101" (2006 mm)	118" (2997 mm)
Overall Height	94" (2388 mm)	94" (2388 mm)
Tank Width	28" (711 mm)	34" (864 mm)
Tank Length	36" (914 mm)	48" (1220 mm)
Tank Depth	33.5" (851 mm)	42" (1067 mm)
Dump Height	39" (991 mm)	Up to 46" (1168 mm)
Load Height	44" (1118 mm)	48" (1220 mm)
Weight	3200 lb (1452 kg)	5000 lb (2268 kg)
Outer Paddle Speed	21 rpm	16 rpm
Inner Paddle Speed	18 rpm	15 rpm
Motor	5 hp (3.7 kw) Variable Speed	10 hp (7.5 kw) Variable Speed
Hydraulic Pump	3hp (2.2 kw)	5 hp (3.7 kw)
Voltages Available	208/3/60, 230/3/60, 460/3/60, 575/3/60, 380/3/50	

* Mixer capacity will vary according to product consistency.

Safety Switch cuts off motor if lid is raised on all mixers.

**Don't let your profits slip away again.
How about a hand with the 600-700 pound Hydraulic
Tilting System (HTS) all purpose mixer.**



New Digital Timer
with three presets
Standard!



I600DA90-HTS

I700DA90-HTS

Overall Capacity	600 lb. (272kg)	700lb. (318 kg)
Overall Width	39.5 in. (1,003 mm)	39.5 in. (1,003 mm)
Overall Length	72 in. (1,829 mm)	72 in. (1,829 mm)
Overall Height	56 in. (1,422 mm)	56 in. (1,422 mm)
Tank Width	28 in. (711 mm)	28 in. (711 mm)
Tank Length	36 in. (914 mm)	36 in. (914 mm)
Tank Depth	33.5 in. (851 mm)	33.5 in. (851 mm)
Dump Height	18 in. (457 mm)	18 in. (457 mm)
Motor	5 HP 230/460v 3 PH 60Hz	7.5 HP 230/460v 3 PH 60Hz
Hydraulic Motor	1 HP 230/460v 3 PH 60Hz	1 HP 230/460v 3 PH 60Hz
Weight	2,000 lb (907 kg)	2,500 lb (907 kg)
Outer paddle speed	21 RPM	Variable Speed up to 21 RPM
Inner paddle speed	18 rpm	Variable Speed up to 18 rpm

* Mixer capacity will vary according to product consistency.

Safety Switch cuts off motor if lid is raised on all mixers.



Leland Southwest

Bread Dough Mixers



Get twice the action with half the effort – put Leland Southwest's Double Action Dough Mixer to work for you. With time and labor cut to a minimum, this mixer appeals to users of special dough formulas where a uniform standard of production is essential. Stainless steel tank tilts to make unloading, cleanup and maintenance easier.

Since customers count on our Double Action Mixers to be trouble-free and long-lived, we deliver by setting the industry standard in both quality and safety. Models are **USDA-** approved, **NSF-**listed and use **UL-**approved components and is made in the United States. Find out why our Double Action Mixers are making more than a stir by calling Leland Southwest, (817) 232-4482.

D50DA70

HD100DA90

HD400DA-

	D50DA70	HD100DA90	HD400DA-
Overall capacity	50 lbs (23kg)	110 lbs (50kg)	400 lbs (181kg)
Overall width	22.5 in (57cm)	24 in (61cm)	39.5 in (100cm)
Overall length	41 in (104cm)	41 in (104cm)	58 in (147cm)
Overall height	33 in (84cm)	39 in (99cm)	56 in (142cm)
Tank width	18 in (46cm)	21 in (53cm)	28 in (71cm)
Tank length	20 in (51cm)	22 in (56cm)	28 in (71cm)
Tank depth	20 in (51cm)	23 in (58cm)	33.5 in (85cm)
Dump height	14.5 in (37cm)	18 in (45cm)	18 in (45.5cm)
Motor	1 HP 230v 1 PH 60 Hz	2 HP 230v 3 PH 60Hz	7.5 HP 230v/460v 3 PH 60 Hz
Hydraulic motor	none	none	1 HP 230v/460v 3 PH 60 Hz
Weight	230 lbs (105 kg)	315 lbs (143kg)	2000 lbs (907kg)
Outer paddle speed	26 RPM	25 RPM	21 RPM
Inner paddle speed	25 RPM	23 RPM	18 RPM

Design Features

- Exclusive Double Action paddle design
- Blends dough in less than 12 minutes
- Removable inner paddles
- Totally enclosed drive
- Jog controls for hands-off unloading
- Polished 304 stainless steel construction
- Hydraulic Tilt to easily unload Model:HD400DA-HTS
- Waterproof control box
- New Digital Timer with three presets



* Mixer capacity will vary according to product consistency.
Safety Switch cuts off motor if lid is raised on all mixers.

Leland Southwest Portable Bucket Lift

Available lifts: 48", 60", 72"

Bucket Options: V-edge Stainless or Rubbermaid™ or Special

Motor: 1HP 115/230v or 230/460v 3ph/60Hz

Specification:

Lift:	48"	60"	72"
Length:	5'-4"	5'-4"	5'-4"
Width:	3'-6"	3'-10"	4'-0"
Height:	6'-7"	7'-7"	8'-7"
Weight:	550 lbs.	600 lbs.	670 lbs





Lids: Solid, Perforated, Bar or Custom



Tanks: Chutes, Pipe Flanges, Custom , Jackets –Hot or Cold



Mixer Extension Stand: Helps to adapt to your setup.

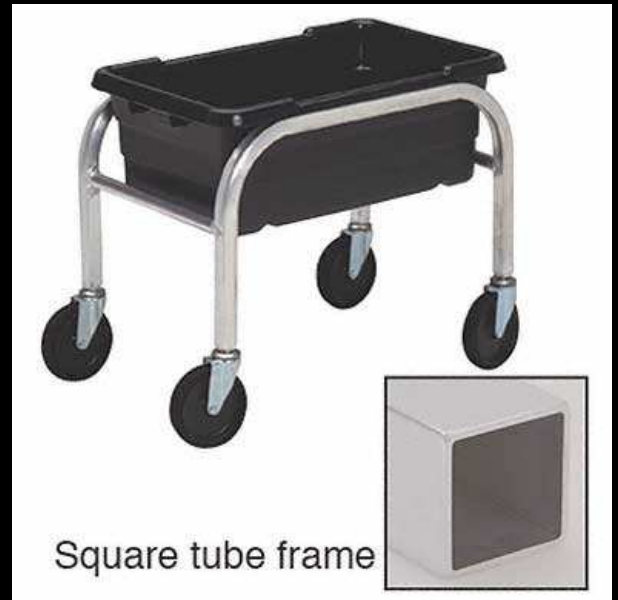


Variable Speed Drives : Slow or speed up the mixer to full speed. Also can be used as a Phase Converter.

Since we manufacture and assemble all equipment in house, we build to your requirements. Contact the experts at Leland Southwest to discuss you special needs. (817) 232-4482.

Leland Southwest

Tote Buggy: Designed for the Leland Southwest Double Action™ Mixer .
304 Stainless Steel square tube construction.



Made in the USA !

Custom Floor Hoppers



Since we fully manufacture all of our equipment in house we can build any custom project to your particular needs. Whether you need a 300,450,600,900 or 1.800 pound capacity Floor Hopper or a special Mix-Fill custom setup, give Leland Southwest a call at (817) 298-1553.

Mix-Fill Systems

Need a Mix-Fill system that works together. Combine the back saving Portable Bucket Lift with a Leland Southwest Double Action™ Hydraulic Lift Mixer and a Floor Hopper designed for a transfer system and fill station to save you cost and time and boost productivity. Our Floor Hoppers are typically one and a half times larger than the mixers tank capacity which keeps the whole operation flowing. Floor Hoppers come in 300#, 450#, 600#, 900# and 1800 # capacities. Call Leland Southwest today to discuss your requirements and let our experience work for you.

(817) 232-4482



Leland Southwest Vacuum Tumblers

ADVANTAGES OF TUMBLING

Improved brine penetration and uniformity.

Each batch is the same because of mechanical agitation.

Uniform Cure color development.

Mechanical agitation provides even distribution of cure.

Improved release of salt-soluble protein enhancing product bind and coherency.

The extracted protein provides the bonding cement for holding the muscle sections together in the finished product during processing and cooking.

Development of a more uniform fine texture.

Tumbling will break down the muscle structure of the product for a finer texture.

Improved tenderness.

Tumbling enhances tenderness by breaking down the muscle sections, connective tissue and collagen, allowing the marinade to thoroughly absorb.

Improved yield during processing.

Using marinades developed for tumbling increase yields.

Reduced product weight loss during consumer preparation.

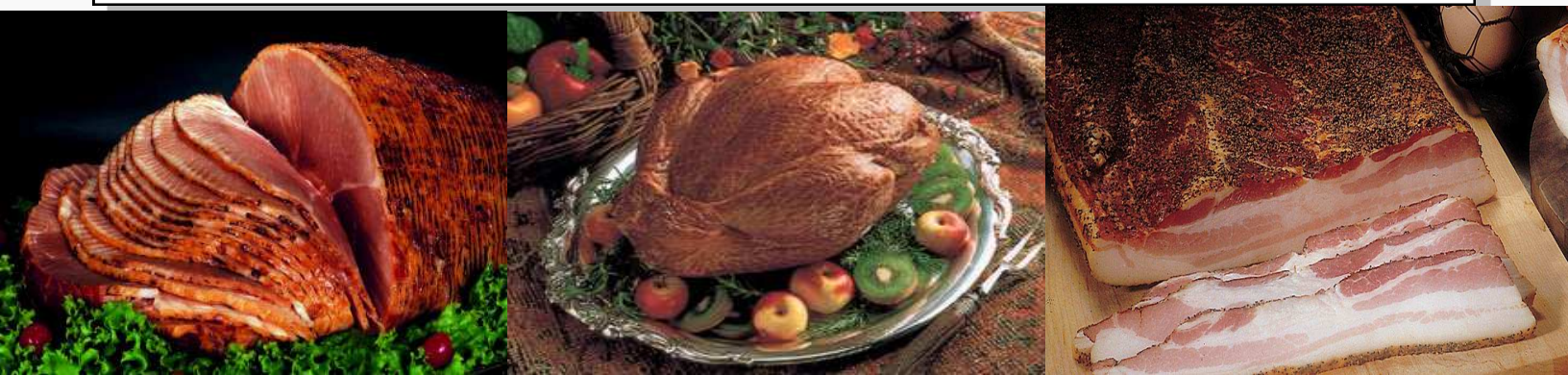
The extracted exudate coagulates and seals in moisture during the cooking processes.

Production of a finished product with very desirable slicing characteristics.

During tumbling, the fibers are broken down and a tacky exudate covers the muscle, bundles and fibers. When the muscles are compressed and the ham subsequently is cooked, the exudate coagulates and increases the bind between muscles and their components. This bind holds the product together for a complete, whole slices of product.

Savings

There is usually a 50% reduction in processing materials cost. You will use 50% less sawdust, which will produce a 50% savings. There will be a 20 to 30% savings in energy, with 1 to 3 less hours of smokehouse time. There will be less ecological contamination. No salt, nitrates, phosphates or additives to run down the sewer systems. About 2/3rds less water wasted.





VT125

Overall capacity	125 lb (57 kg)
Overall width	28 in (71 mm)
Overall length	39 in (991 mm)
Overall height	58 in (1,473 mm)
Tank-opening diameter	19.5 in (495 mm)
Drum depth	20 in (508 mm)
Drum height	14 in (356 mm)
Motor	1/4 HP 115v 1 PH 60Hz
Weight	175 lb (80 kg)
Vacuum Pump	1/8 HP



Shown with optional Double baffle, Single baffle standard



VT500

VT1000

Capacity	500 lb. (227 kg)	1,000 lb. (455 kg)
Cabinet Width	31 in. (762 mm)	40 in. (1,016 mm)
Overall Length	67 in. (1,702 mm)	67 in. (1,702 mm)
Overall Height	53 in. (1,336 mm)	72 in. (1,828 mm)
Door-Opening Width	14 in. (356 mm)	14 in. (356 mm)
Door-Opening Length	28 in. (711 mm)	28 in. (711 mm)
Drum Diameter	26 in. (660 mm)	36 in. (914 mm)
Drum Length	43 in. (1,092 mm)	43 in. (1,092 mm)
Drum Height	25 in. (635 mm)	34 in. (864 mm)
Motor-Drum	¾ HP 120v 1 PH 60 Hz	2 HP 230v 3 PH 60 Hz
Weight	680 lb. (309 kg)	1,100 lb. (500 kg)
Vacuum Pump	½ HP	¾ HP

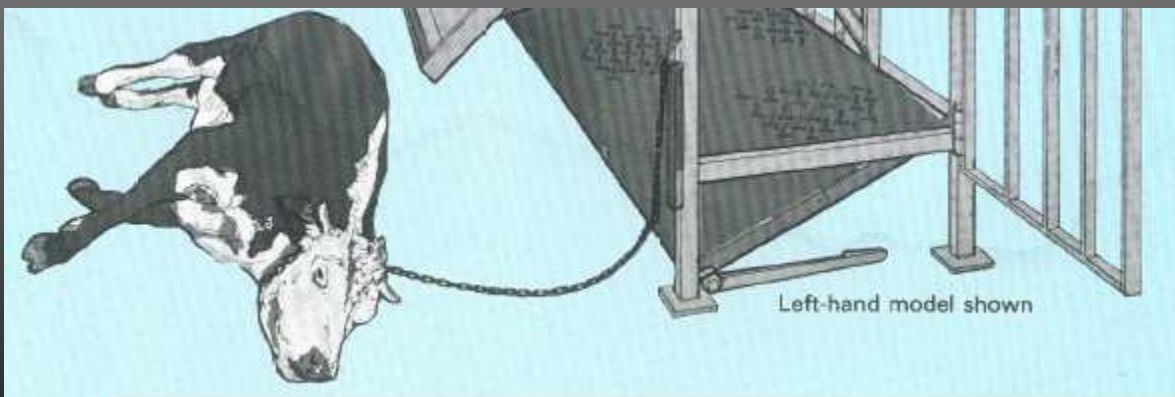
Safety Features of the Leland Southwest Tumbler

- Safety switch shuts off if arm is raised or pushed down
- Easily accessible emergency stop button immediately shuts off unit.

Leland Southwest



Length	8 ft - 2in
Width	33 in
Height	6 ft- 9-1/2 in
Weight	1,200 lbs
Floor Height	16 in



The E-Z Knocking Pen brings new convenience and safety to the small slaughter house.

Here is the simple and safe procedure:

The animal enters Knocking Pen sees light at the other end, and tries to walk through.

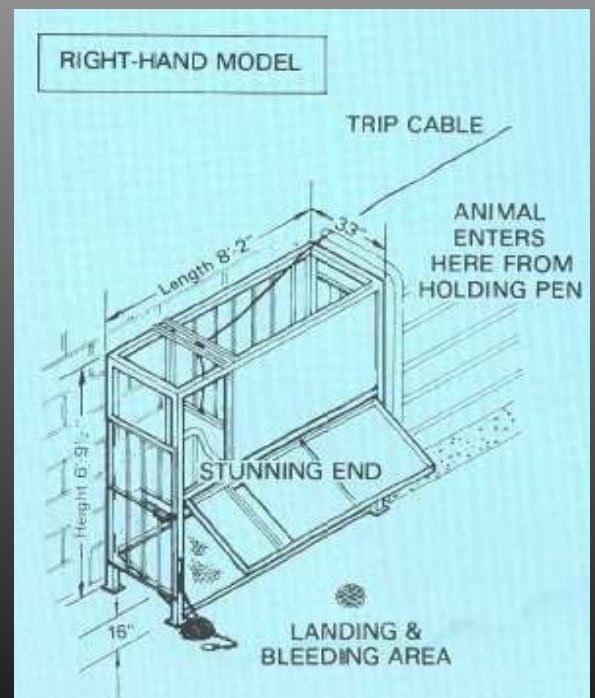
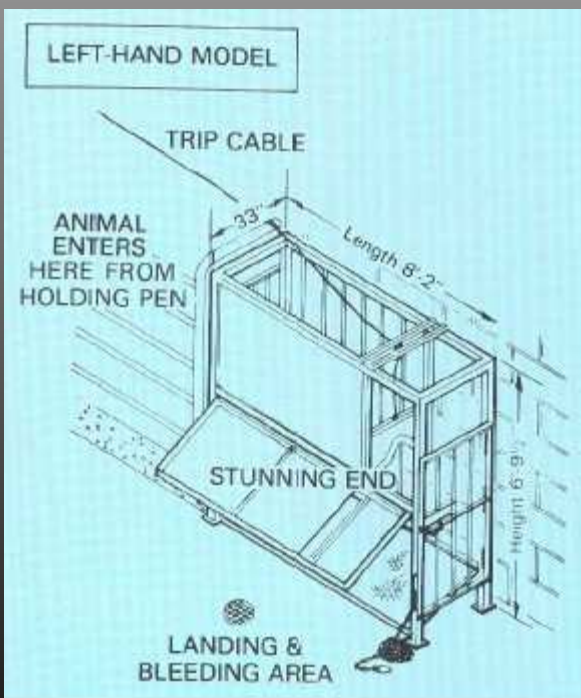
When he puts his head through the restrainer, the operator lowers the top portion of the restrainer which automatically locks in place and holds the animal's head securely. (See Detail #1)

Operator then drops the rear gate behind the animal for extra safety. Moving to the front of the pen the operator opens the front gate, stuns the animal with a humane stunner and loops the safety chain around the animal's neck.

Operator trips the pen to drop the floor and releases the side panel as the stunned animal rolls clear of the pen so shank can be easily shackled.

Notice that the animal is still tied securely by a chain around the neck to prevent getting up and charging if improperly stunned. (See Detail #2) This eliminates the need for a fence around the dry landing area.

The E-Z Knocking Pen is sturdily built for long, hard use. The structure is 304 Stainless Steel or Mild Steel then hot dip galvanized after fabrication and all crevices are sealed for easy cleaning.



Leland Southwest

E-Z Lift Offal Cart



Manufactured and Assembled By
Leland Southwest in the USA!!!

E-Z Lift Offal Cart

Design Features:

The E-Z Lift Cart brings new convenience to viscera inspection and handling in the small slaughtering plant. It is economical, too, because readily available water power is used to elevate the viscera tray.

With the stainless steel tray in the lower position its flat bottom is only 15 inches above the floor – low enough for easy positioning under a hanging carcass. After eviscerating the carcass, and collecting the offal in the cart, the cart can be rolled to another area and the tray elevated for easy viscera inspection and removal of edible parts.

The cart can then be moved in the raised position to the inedible products room where the operator pulls the paunch forward and empties its contents into a barrel, then moves to another barrel for removal of the remaining offal.

In the raised position, the trap lip is 37 inches above the floor to clear the top of a 55 gallon drum. Cart frame is stainless steel for long service, free from cracks and crevices. Lifts 440 lbs at 60 psi of water pressure.

Overall Width for Tray	30 in
Overall Length for Tray	43 in
Overall Depth for Tray	8 in
Cart Overall Width	26 in
Cart Overall Length	56 in
Cart Overall Height when Raised	45 in
Wheel Diameter	10 in
Front Wheel Swivel	6 in
Weight	165 lbs

Optional: Offal Inspection Pan

For use with E-Z Offal Cart simplifying viscera inspection. Includes base for attaching to Offal Cart shaft and pan with handles. All 304 Stainless Steel.

E-Z Hog Restraining Trap

The hog walks into the Restraining Trap until its weight trips the bottom. The bottom falls away, wedging the hog between the sides. The operator is then able to stun the hog with a humane stunner and trip the latch, releasing the hog on its side for easy shackling. The Restraining Trap is balanced to trip and return without using air or hydraulic assistance. The E-Z Hog Restraining Trap is sturdily built for long, hard use. It is made of heavy-duty Stainless Steel. Dimensions: 76" x 40" x 52" high (193 x 102 x 132 cm). Weight: 900 lbs (408 kg)



Leland Southwest

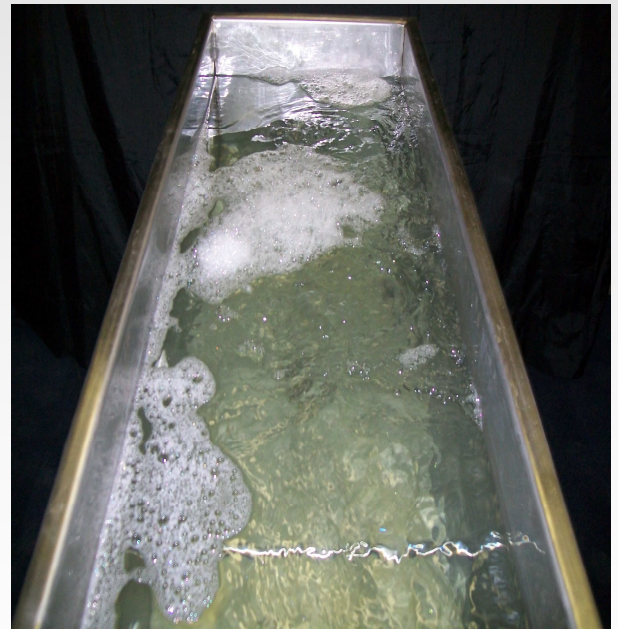
Leland Southwest

E-Z Parts Soaker

Let Leland Southwest show you how to save your company time and money. Originally designed as a smoke stick soaker but can also be used for your other equipment. Manufactured out of strong 304 Stainless Steel.

Just add your parts, fill with 100-120° F water, add your favorite cleaner, turn on the pump and walk away. Complete with an inline heater and directional jets, water is maintained at 104° F, for overnight soaking. Come morning, all that is required is to just wipe them down. All parts are removable, for easy cleaning, as needed.

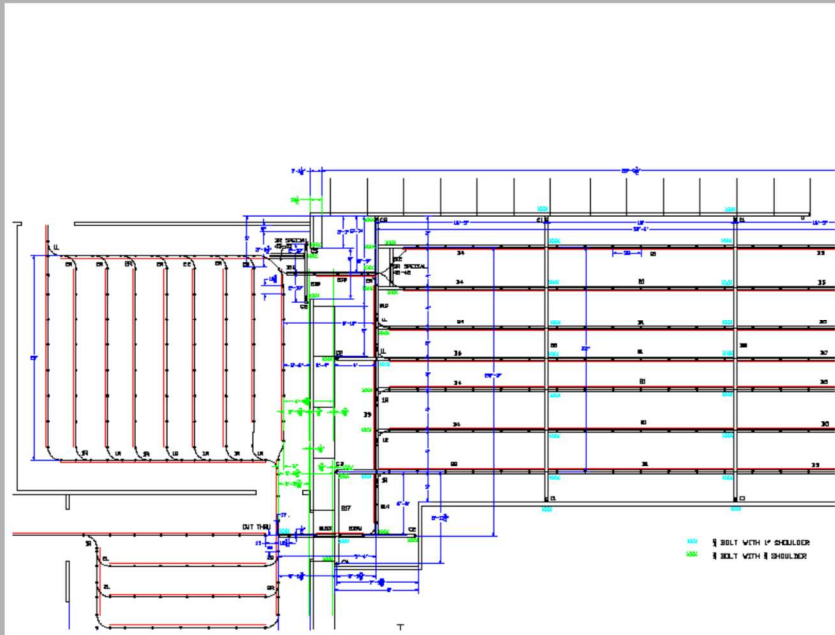
**Specs: Inside Tank Dimensions : 46”L x 18”W x 18”D
Overall Height: 42” Single Phase 120V**



Made in the USA !

Leland Southwest

Custom Designed Meat Rail System



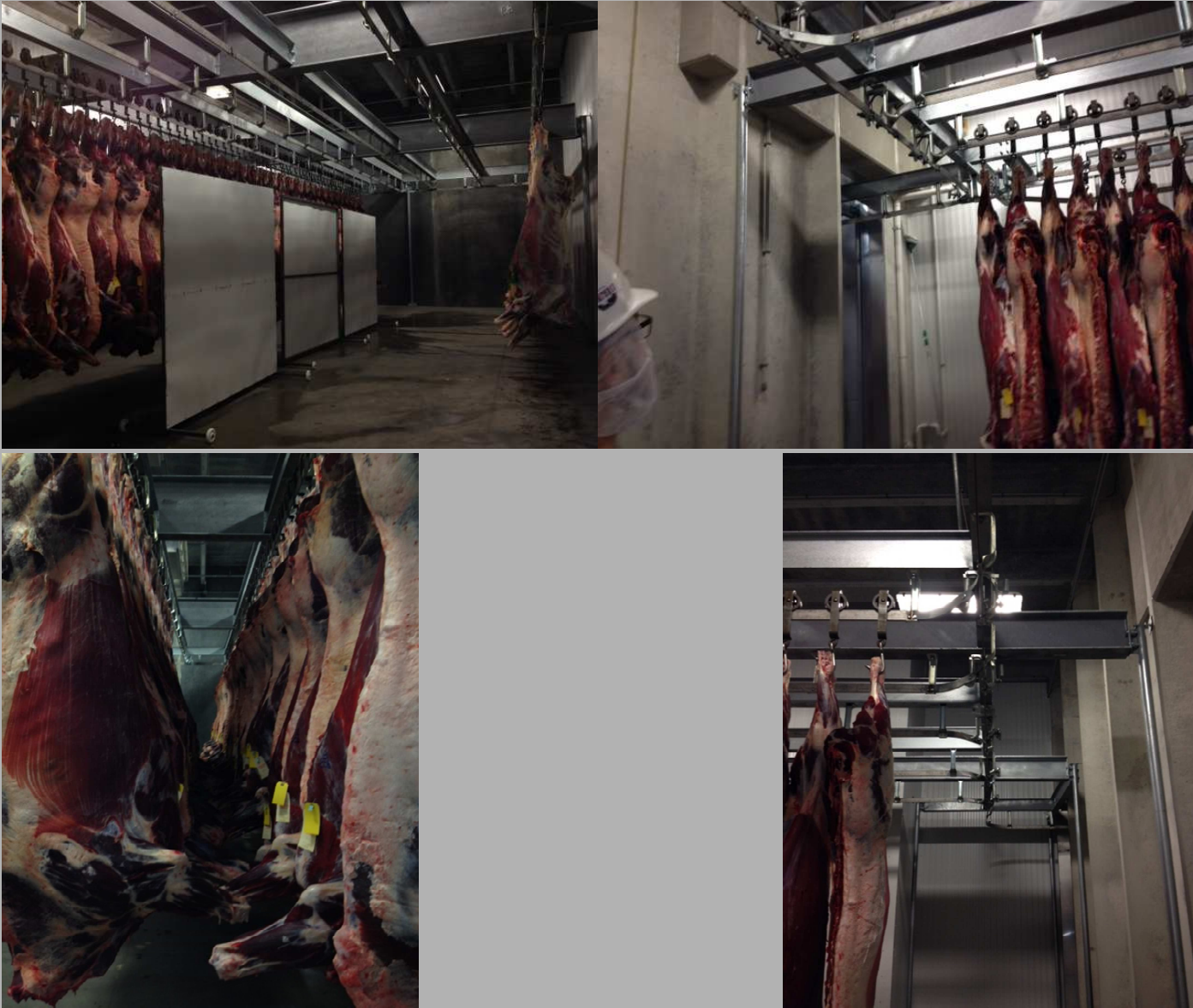
For more than Fifty years, Bowlin has designed, fabricated and installed Self Supporting Meat Rail Systems.

After the structure is fabricated and completely assembled, then the structure is disassembled and sent for hot dipped galvanizing.

Our standard Specification include:

- Bolt together, hot dipped galvanized wide flange beam construction.
- Pipe columns hot dipped galvanized
- Stainless Steel rail.
- Geared and Automatic electro-galvanized switches .
- Rail Height: 7'-6" , 9'-0" , 11'-0"





*Do you need a Custom
Self-Supporting Meat Rail System
or a complete Kill floor Designed for your needs.
Then Call Leland Southwest Today!
(817)232-4482*



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