

MIXER/BLENDER



The Mixer/Blender is a leading provider of versatile blender equipment tailored for the food industry. With a focus on meeting the highest sanitary design standards, the Mixer/Blender offers innovative solutions that cater to the diverse needs of food processing and production. Our blenders are designed to handle a wide range of mixing and blending tasks, ensuring efficient and consistent results for various food products.

KFY FFATURE

One of the standout features of the Mixer/Blender's equipment is the availability of a Variable Pitch Blender Paddle or a Variable Pitch Blender Ribbon design. These designs offer flexibility in mixing operations, allowing for adjustments in the blending action to accommodate different product characteristics and batch sizes. The Variable Pitch Blender Paddle is ideal for gentle mixing, preserving the integrity of delicate ingredients, while the Variable Pitch Blender Ribbon is perfect for more robust blending, ensuring thorough and uniform distribution of components.

CLEANING & SANITIZING

The commitment to high sanitary standards is evident in the construction and materials used in the Mixer/Blender's equipment. Designed with food safety in mind, our blenders feature easy-to-clean surfaces and components that minimize the risk of contamination. This makes them an excellent choice for companies looking to maintain stringent hygiene practices in their production processes.

Overall, the Mixer/Blender provides reliable and adaptable blending solutions that help food industry professionals achieve high-quality, consistent results in their products.

STANDARD OPTIONS

- Quick release SPLIT shaft seals
- Mechanical "toggle lock" discharge doors
- SOLID agitator shafts
- VARIABLE PITCH agitators
- Drip pans under discharge bearings
- Timer in control panel
- Electrical disconnect
- Two hand "no-tie down" on controls
- Stainless steel motor mount assembly
- Full-split grating with safety switch
- Pneumatic valves mounted in NEMA IV enclosure
- All interior welds ground smooth
- Standard Capacities From 500 lbs-15,000 lbs

ADDITIONAL OPTIONS

- Vacuum units(CO2 optional)
- Tilt and bottom discharge
- Variable pitch ribbon agitator (Substitute for the standard variable pitch paddles)
- RLC controls
- CO2 injection
- Polished conact surfaces
- Screw discharge
- VFD

NOTES







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