

# Blending

## Ribbon blender



- Product: liquids, semi-liquids, salads, powders, sugars, spices etc.
- Available in 500, 1000 & 2000 litre capacity, or to specification

### Machine Description:

The body of the machine consists of a U-shaped trough with two sections of spiral ribbon with inner and outer ribbons mounted within the trough on a common centre shaft. Some blends will require paddles to be fitted to the ribbon shaft.

The mixer ribbons are driven by a shaft mounted geared motor which is equipped with a frequency inverter to vary the mixing speed to suit various product requirements.

.The shaft seals are capable of being easily removed to facilitate quick and

efficient cleaning.

A manually or pneumatically operated discharge valve is located in the centre of the blender.

Electrical controls consist of a single stop-start station which incorporates a frequency inverter and is wired to the drive motor and safety switches mounted to the lid and discharge outlet.

The machine is manufactured from stainless steel materials, glass bead blast finish.

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