



S. HOWES

Ribbon Blender



**Customer Specified
Accessories**



**Original Reverse
Spiral Design**



Robust Construction

For more information
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Horizontal Ribbon Blender

JOB ENGINEERED

S. Howes' sales and engineering personnel can recommend a standard design for your application or work with you to develop a custom design, depending on your unique needs. If the features you need are not listed, please call us to see how we can develop a solution to meet your requirements.

RIBBON BLENDER FEATURES

S. Howes Ribbon Blenders produce a superior uniform and consistent mix complemented by robust construction. Mixing is accomplished using the S. Howes Double-Ribbon Agitator, with the original reverse-spiral design, delivering uniform, high-capacity blending at low power cost. The mix is held in constant suspension providing for excellent uniform mix of the product. Standard blenders are available in 30 standard models with capacities ranging from 1/3 to 750 cubic feet. Blenders can be furnished in a range of materials of construction - including mild steel, stainless steel (type 304 or 316), and other exotic alloys. Blenders are available in custom finishes and designs to meet your production requirements.

SAMPLE MIXING APPLICATIONS

<p>Food & Ingredients</p>	<p>Infant formula, cocoa mix, instant salad dressing, cake mixes, seasonings, flavorings, gelatin... the list of food material in which S. Howes mixers can speed up mix times and provide consistent uniformity goes on and on. S. Howes ribbon blenders are USDA approvable. All models can be outfitted with cleaning nozzles to aid in batch changes. A variety of feed and discharge arrangements are possible to tailor to your needs.</p>
<p>Feed</p>	<p>S. Howes has long been a standard in the Feed mixing industries creating uniform mixes efficiently. We understand that health of an animal can be dependent on mixes being accurately and uniformly blended. S. Howes blenders provide the required uniformity in shorter times which means less dusting and breakage of the ingredients that can cause gastric ulcers in the animals, and bridging of downstream handling equipment. Additionally, by using scrapers or drop bottom discharge, the amount of material left over between batches is minimized, reducing the opportunity for bacterial growth.</p>
<p>Slurries</p>	<p>The action within S. Howes ribbon blenders is vigorous enough to homogeneously distribute liquid slurries. Special high speed intensifiers can be added to the bottom to help break lumps that may be present. Proper shaft seal design is critical for handling liquids. Shaft seal choices include: rotating mechanical, packing glands (with optional air purge) and double mechanical.</p>



MATERIAL TESTING



Modern Test Lab

DESIGN OPTIONS

Mixall®

Sanimix®

Powermix®

 See *Mixall Specifications*, *Powermix Specifications*, *Sanimix Specifications*, *Lab Mixer*, and *Mixer Accessories and Options* brochures for further details.