



Ribbon Blenders

Double-Ribbon Blenders

Paddle-Ribbon Blenders

Paddle Blenders



**AMERICAN
PROCESS SYSTEMS**
EIRICH GROUP

The Pioneer in Material Processing®

Design Flexibility

- for Individualized Process Solutions

Choose Your Shell Style

Traditional U-shaped

The U-shaped shell is found on the majority of ribbon blenders. The full-open top allows for ease of access during cleaning.

Semi-cylindrical

This option lends itself to cooker/cooler applications where a greater level of heat transfer is needed than can be accommodated in a U-shaped vessel. The large rectangular top provides easy access.



Choose Your Agitator

Double ribbon

The DRB is valued for its thorough mixing. It consists of an inner and an outer ribbon, providing counter-directional flow while keeping the product in constant motion throughout the vessel. Inside ribbons move materials toward the endplates of the blender, whereas the outside ribbons move material back toward the center discharge.

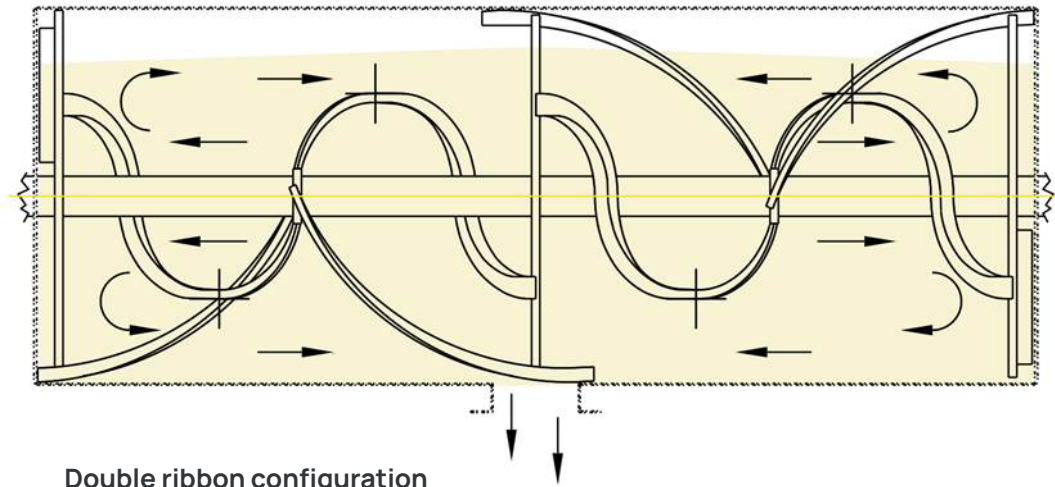
Paddle/Ribbon

The paddle/ribbon agitator combines inner ribbons with outer paddles. It is especially well suited for fragile, heat-sensitive products. While maintaining counter-directional flow, the outer paddles minimize pinch points at the wall, thus introducing less frictional heat than continuous outer ribbon.



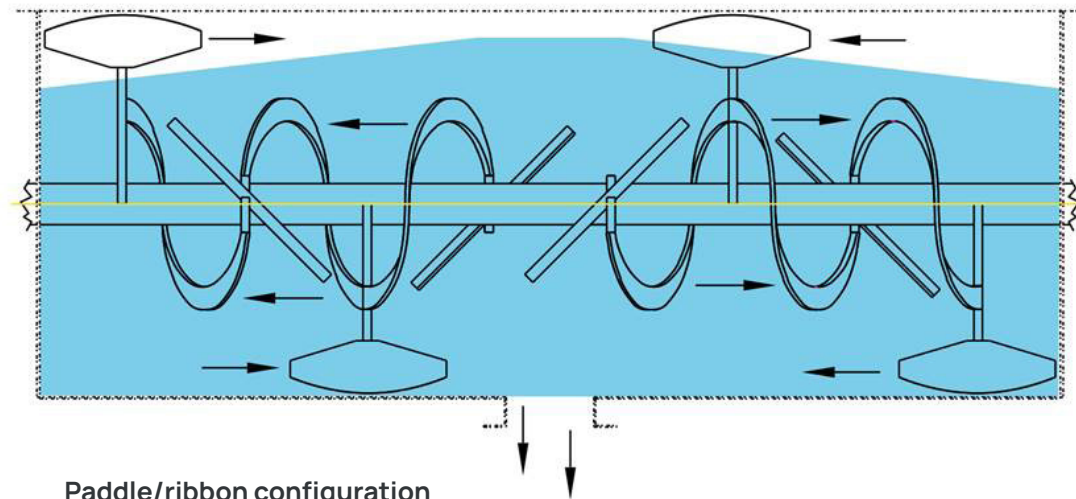
Paddle only

A paddle-only design is best suited for an agitated surge tank.



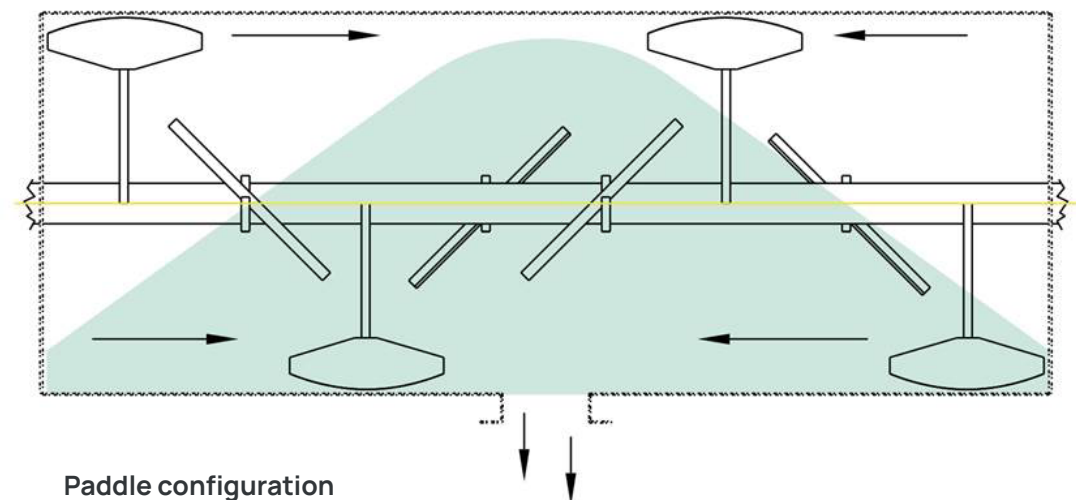
Double ribbon configuration

An inner and outer ribbon provide counter-directional flow while keeping the product in constant motion throughout the vessel. .



Paddle/ribbon configuration

Combines inner ribbons with outer paddles, maintains counter-directional flow.



Paddle configuration

High-speed paddle tools lift the product to produce a very specific mixing pattern.



Mixing Applications

Examples of applications

- Pancake premix
- Brownie mix and cake mix
- Flavored drink mix
- Bakery premix
- Sugar-based beverages
- Vitamins and enriched supplements
- Seasonings
- Sugar and sweeteners
- Icing and frosting
- Soups and broths
- Macaroni salad
- Chicken salad
- Salad dressing

And many more



+ Ask us about your application

Smart Design = Sanitary Design

The APS sanitary double-ribbon blenders, paddle blenders, and combination paddle/ribbon blenders consist of a stainless steel, U-shaped mixing tank with a two-piece, removable solid bar shaft agitator.

The tank is a one-piece weldment. There are no removable or slotted endplates with seams, creating a harborage point for unmixed material to accumulate.

Heavy-duty, plasma cut agitator tool support posts, flange-free construction and continuous welds ground smooth with large radii throughout, adding further to the structural integrity and cleanliness of our design.

The APS agitator shaft

Every APS agitator shaft is constructed of solid stainless steel or carbon steel, and is fully welded to be free of any nuts, bolts, and flanges. The unique design provides much greater strength than pipes or tubes.



APS Expertise

For nearly 50 years American Process Systems® has developed and installed equipment tailored to the requirements of many different industries.

Our installations can be found in plants around the world for applications ranging from bakery premix, seasonings, and nutraceuticals to pesticides, animal feed, and detergents.

Combination of Options

- Tailored to Your Application

Engineered solutions

We take pride in our engineering and manufacturing skill sets, customizing and tailoring our mixing equipment to clients' specific operating requirements.

Cover options

- Bulk bag inlet ports with screens and magnetic grating
- Dust-controlled, easy to clean blender cover
- Covers for hand dumping and easy cleanability
- Removable pneumatically vibrated screen with hinged cover
- Magnetic grating
- Pneumatic cover
- Metal-detectable A-gasket for better dust control. Removable for easy cleaning

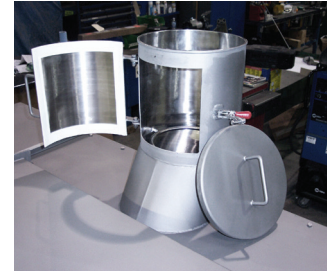
Direct drive options

- In-line shaft mount
- Right angle shaft mount

Chopper options

Chopper motors with:

- X-mas style chopper head for high shear
- Tulip style chopper head for low shear



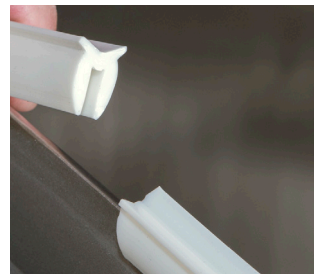
Bulk bag inlet port



Dust-controlled cover



Pneumatic cover



Metal-detectable A-gasket



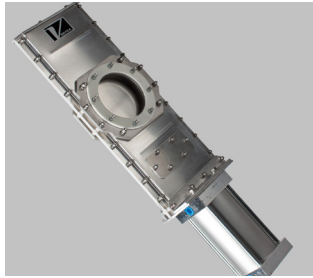
X-mas style chopper head



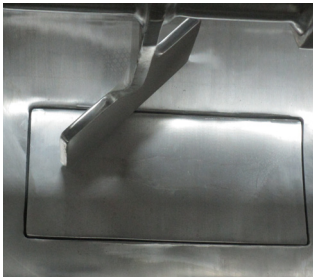
Tulip style chopper head



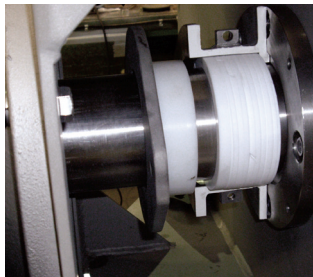
Quick-clean gate



Orifice gate



Flush bottom drop gate valve



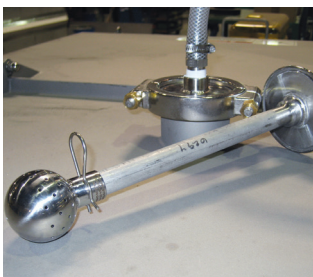
Split, removable packing gland seals with Teflon V-rings



Bag dump station



Side access doors



Clean-in-place kit

Gate and valve options

- Quick-clean gate, can be modified to USDA Dairy Standard
- Roller-supported slide gate
- Orifice gate
- Flush bottom drop gate valve
- Bombay doors

Seal options

- Seal saver kit. Includes filter regulator and flow meter.
- Split, removable packing gland seals with Teflon V-rings. Suitable for USDA dairy applications

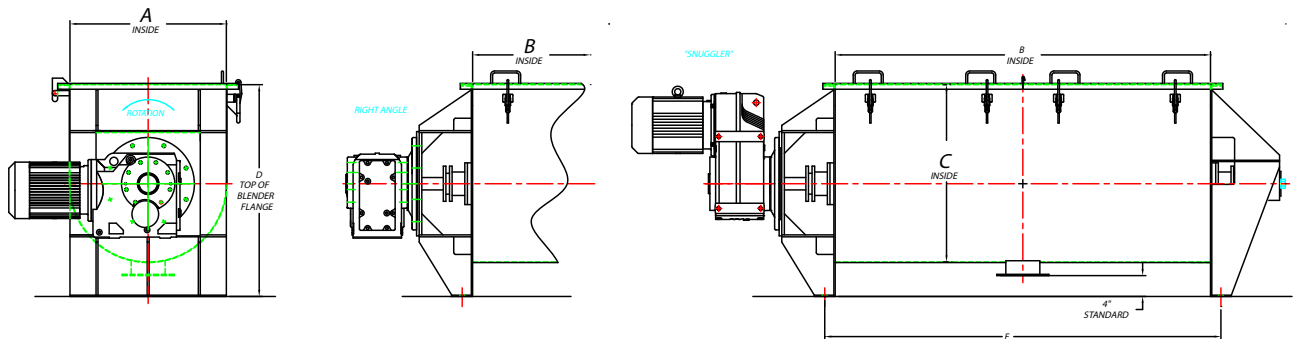
Other options

- Bag dump station (filtered or non filtered)
- Dimpled jacket for heating/cooling
- Side access doors
- Compressed air header for use with seals and discharge valve
- CO₂/N₂ injection nozzles
- Tri-clamped liquid addition port
- Clean-in-place kit
- Trapped keys
- Shrouded endplates for a more sanitary design

+ Customize your blender

Dimensions & Drawings

+ Ask us which blender size best fits your needs



Model	Capacity (ft ³) Working Volume	HP* *dependent on application	Dimensions (inches)		
			A	B	C
DRB-3	1	3	15	30	18
DRB-5	5	3 - 5	17	38	20
DRB-11	11	5 - 15	21	48	26
DRB-24	24	7.5 - 20	26	66	30
DRB-36	36	15 - 30	30	78	34
DRB-55	55	15 - 40	34	90	39
DRB-66	66	20 - 50	37	96	41
DRB-80	80	15 - 40	40	96	48
DRB-100	100	20 - 50	45	96	54
DRB-120	120	25 - 60	44	120	52
DRB-155	155	30 - 75	50	120	59
DRB-180	180	40 - 100	54	120	61
DRB-215	215	40 - 100	54	144	61
DRB-270	270	40 - 100	60	144	66
DRB-325	325	50 - 125	66	144	73
DRB-385	385	60 - 150	72	144	80
DRB-515	515	75 - 200	72	192	80

Test Lab Services

Try our equipment - Test lab in Gurnee, IL

We have a fully equipped in-house test lab with blenders, mixers, dryers, and reactors. We welcome you to test your product in our equipment. It is the perfect opportunity for R&D, recipe optimization, or to put us to the test!

If you can't visit our test lab in Gurnee, IL, we offer virtual trials via livestream video. You interact with our Test Lab Manager during the trials, watch live as your product is processed, and see microscope images of your processed product. All types of trials include an extensive lab report.

Book a test lab today!

You can also rent our equipment and try it at your own facility.



“I would like to commend you on the trial recording as it demonstrated the dedicated passion and expertise of your team. The team's confidence in your equipment was illustrated when you can record the trial on an unknown material!” - Verne Hogg, ZMM



Customer Support

Our Customer Support team is here for you

We build our blenders to last for decades but they do need service to continuously perform at full capacity. Our Customer Support team is here for you to when you need spare parts, service maintenance, or have questions about your blender.

Want to learn more?

Send an email to customersupport@eirichusa.com or call 847-693-3700.



Eirich Machines, part of worldwide Eirich Group, is an international supplier of machinery, systems, and services for material processing. With the two product lines EIRICH and American Process Systems® (APS), we offer the most comprehensive range of mixers, blenders, pelletizers, dryers, and grinders. Eirich Machines is your one-stop shop for all material processing needs with sales, test lab, engineering, production, and customer support in one location.

Our APS product line includes:

- Fluidizing Paddle Blenders
- Ribbon Blenders
- Paddle-Ribbon Blenders
- Paddle Blenders
- Plow Blenders
- Dryers/Reactors
- Product Conditioners

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