



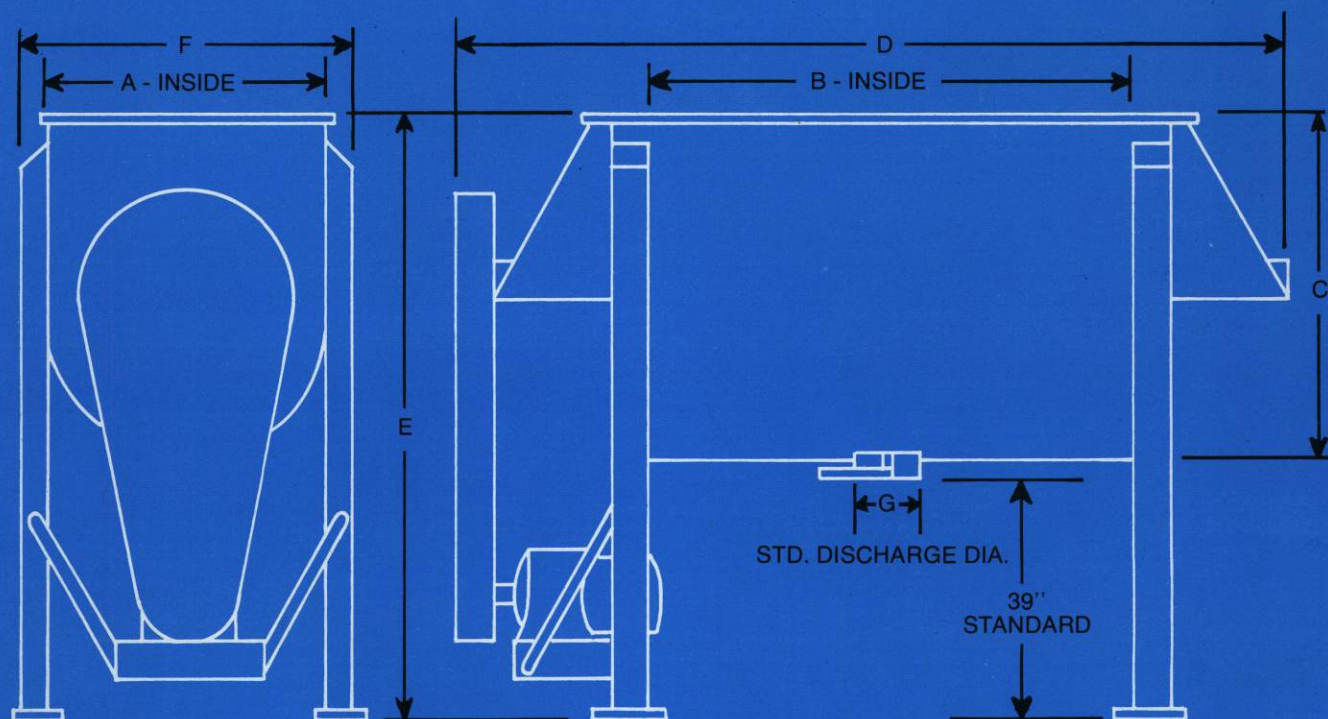
AMERICAN **PROCESS
SYSTEMS**

Ribbon Blenders

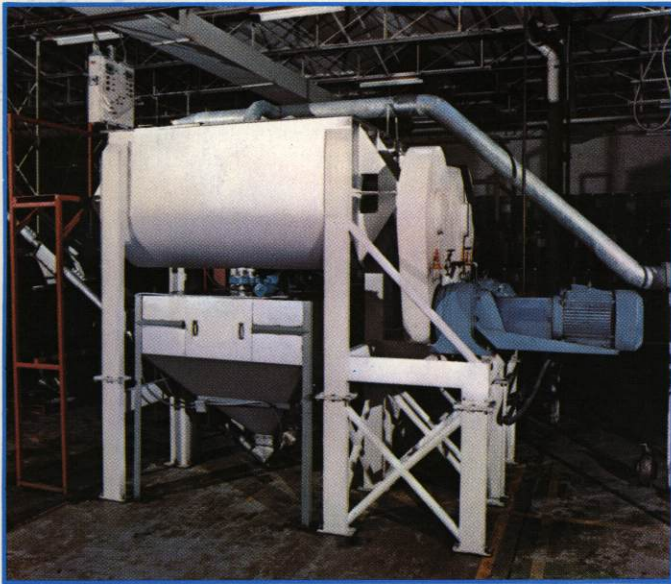


APS-DRB

models & specifications



MODEL	CAPACITY				RECOMMENDED H.P.		DIMENSIONS IN INCHES (Approximate)						
	CU. FT.	GAL.	CU. M.	LITERS	STANDARD DUTY	HEAVY DUTY 45 lb./cu. ft. or more	A	B	C	D	E	F	G
DRB-1	1.3	10	0.04	37	1	2	12.5	18	17	54	58	16.5	3
DRB-5	5	37	0.14	142	1½	3	17	38	20	63	61	21	4
DRB-11	11	82	0.31	312	3	5	21	48	26	73	67	25	4
DRB-18	18	135	0.51	510	5	7½	24	60	28	87	69	28	6
DRB-24	24	180	0.68	680	7½	10	26	66	30	95	71	30	6
DRB-36	36	269	1.02	1020	15	25	30	78	34	106	75	34	6
DRB-55	55	411	1.56	1558	20	30	34	90	39	120	80	38	8
DRB-66	66	494	1.87	1869	20	30	37	96	41	130	82	41	8
DRB-80	80	598	2.27	2266	25	40	40	96	48	130	89	44	8
DRB-100	100	748	2.83	2832	30	50	45	96	54	130	95	49	8
DRB-120	120	898	3.40	3398	30	50	44	120	52	160	93	48	10
DRB-155	155	1159	4.39	4390	40	60	50	120	59	160	100	59.5	10
DRB-180	180	1346	5.10	5098	40	60	54	120	61	160	102	65	10
DRB-215	215	1608	6.09	6089	50	75	54	144	61	187	102	65	10
DRB-270	270	2020	7.65	7646	50	75	60	144	66	187	107	71	10
DRB-325	325	2431	9.20	9204	60	75	66	144	73	187	113	78.5	10
DRB-385	385	2880	10.90	10,903	60	75	72	144	80	187	121	85	12
DRB-515	515	3852	14.58	14,585	60	75	72	192	80	237	121	85	12



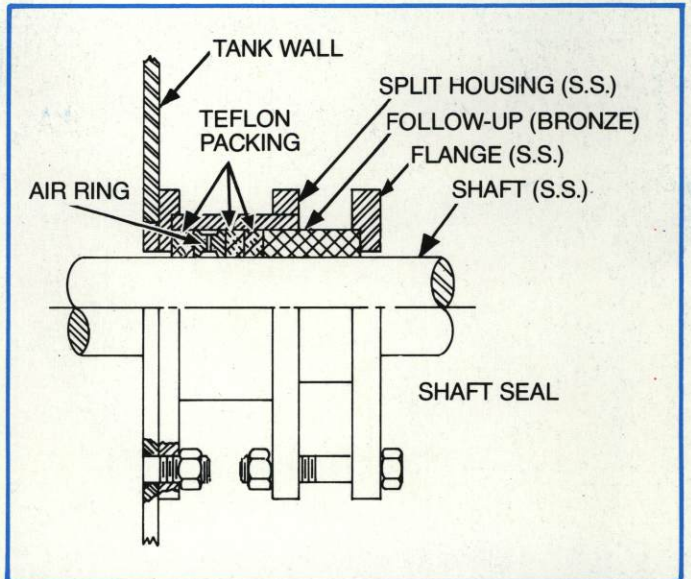
An installation of 2 heavy duty DRB 80 Ribbon Blenders which feed a continuous packaging line.

The American Process System ribbon blenders are designed and constructed with the highest quality materials and workmanship and provide a versatile and highly effective means of mixing a broad spectrum of products. Applications include mixing, homogenizing, moistening, drying, tempering and dissolving of powdered, granularized, fibrous, viscous or paste-like components for all aspects of the food, beverage and agricultural processing industries.

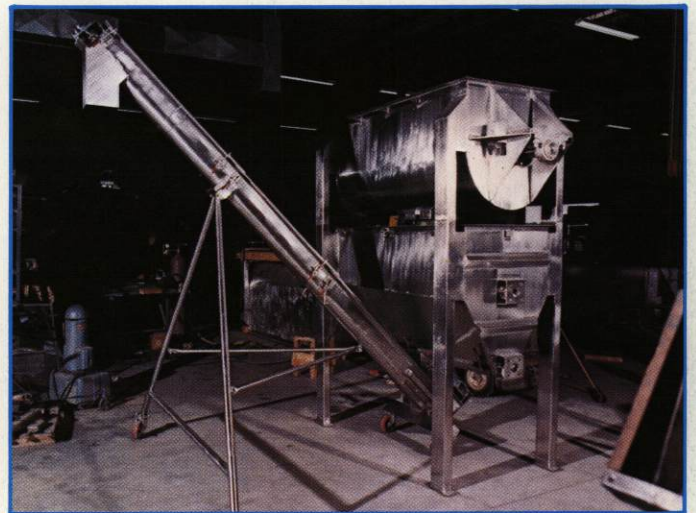
The APS DRB model ribbon blenders consist of a stainless steel, "U"-shaped mixing tank with a two piece, removable solid shaft agitator supported at each end by tapered roller bearing pillow blocks. About the horizontal shaft are mounted two sets of ribbons of different diameters. The spiral of the ribbons is such that the inside and outside ribbons pull the product in opposite directions. While the mixing action is intense and effective, the product is handled gently without any deterioration. With the addition of covers, gaskets and latches, the mixing occurs in a contained environment which is efficient, sanitary, and safe.

The APS DRB ribbon blenders are designed and constructed to meet all USDA, FDA and USDA 3A Dairy approved standards and are available in stainless steel Sanitary Design or stainless steel Ultra Sanitary Design in both standard and heavy-duty models. Heavy duty is recommended for product densities over 45 lbs. per cubic foot. All units feature the following: 304 stainless steel polished tank, two piece, solid 304 stainless steel shaft; removable agitator with continuously welded ribbon support posts; one or two piece gasketed, hinged cover with clamp and factory wired safety micro switches; center discharge with manual slide gate valve; split type, removable stuffing boxes with air seal and 100% braided teflon packing; tapered roller bearing pillow blocks; chain drive with integral TEFC 230/460, 60 cycle, gearmotor; split, full enclosed chain guard; factory wired pushbutton controls; all welds are continuous, ground smooth, and polished. Dust free, sanitary operation with all product contact areas polished. Stainless steel Sanitary Design units are available with continuously welded, painted hot roll steel support structure or T304 stainless support structure.

The APS Ultra Sanitary models have extra large radius interior corners between tank shell and the end plates, nickel plated pillow blocks, stainless steel support structure with all interior and exterior surfaces polished, stainless steel cover clamps and wrap around flange on top rim of tank.



Split-type stuffing box with air ring, easily removable with large shaft clearance for faster clean out.



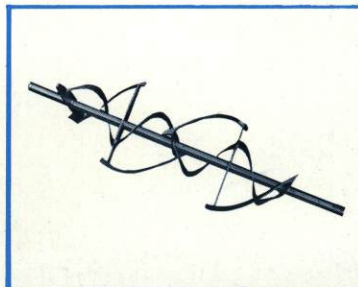
A sanitary 20 cubic foot mixing/conveying system complete with a DRB 20 blender, a 42 cubic foot feed hopper and an inclined screw conveyor.



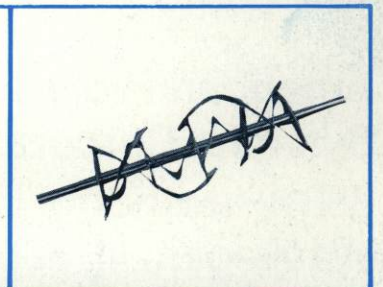
Optional breaker bars for enhanced blending.



Two-piece agitator with steel shaft for easy removal.



Broken flite agitator for heavy products.



Continuous flite agitator for average density products.



Optional pneumatic, contoured flush plug valve which allows remote operated discharge.

Each APS ribbon blender is custom designed with options and components to meet specific customer requirements. The following optional equipment can be used to insure satisfaction of individual prerequisites:

CONSTRUCTION: 316 Stainless steel, alloy metals, vacuum operation, non standard discharge heights and support structures.

COVERS: Integral sifters, gratings, other special openings or designs.

DISCHARGE: End or multiple discharge, flush plug type valve, knife gate valve, pneumatic operation, position indicators.

DRIVE: Variable speeds, load accelerators, torque limiters, fluid couplings, clutches, motion indicators, optional drive locations.

JACKETS: Low pressure, oil or water for heating and/or cooling.

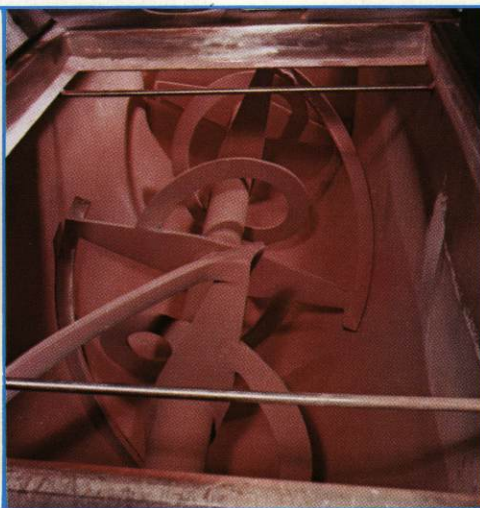
OTHER: Spray bars, level indicators, weight measuring.

Our engineering staff will custom engineer and build other sanitary processing equipment such as Platforms, Screw conveyors, Hoppers, Surge Bins, to your exact requirements and to the highest quality standards.

Also available are USDA approved twin agitator Meat Blenders up to 6,000 pounds capacity and single and double Screw Feed Hoppers up to 270 cubic foot capacity.



Single ribbon, twin agitator USDA approved meat blenders.



Twin screw feed hopper for volumetric filling applications.

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SYSTEMS**