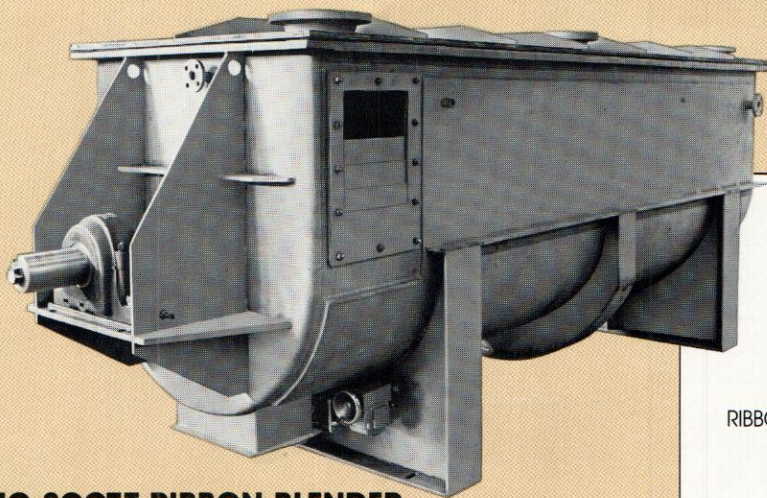


MIXING & BLENDING

Packaging - Processing
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STRONG-SCOTT RIBBON BLENDER

For mixing dry materials

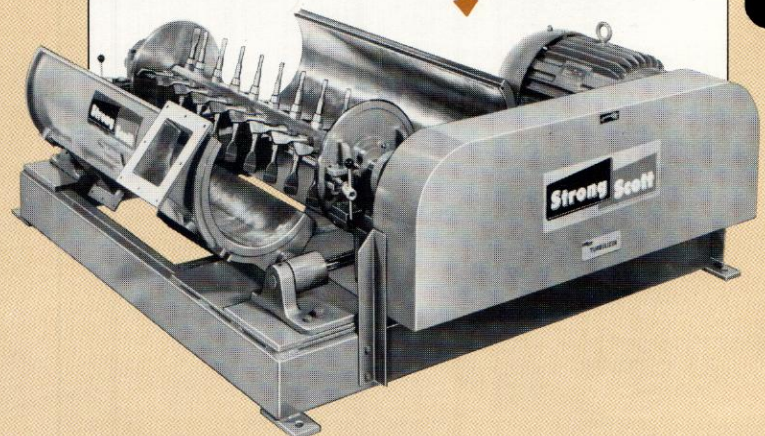
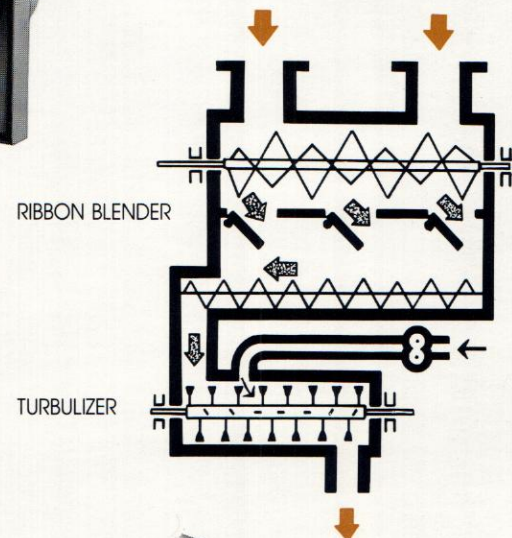
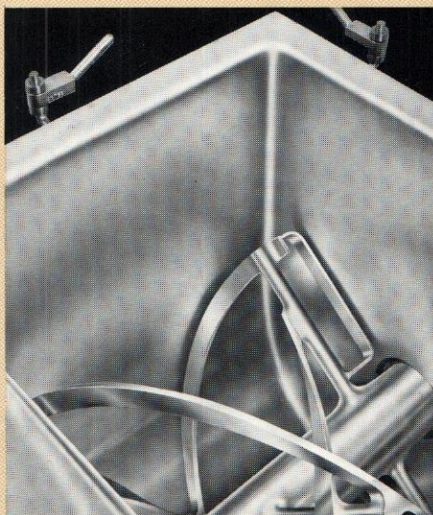
Thoroughly blends a wide range of dry materials, along with liquid additions when required. U-shaped or cylindrical vessels for various internal and vacuum pressure levels. Seamless vessel construction with rolled top edge for durability and easy cleaning. Vessel styles available to handle internal pressure from full vacuum to 200 psig. Also available jacketed for simultaneous heating or cooling. USDA approved designs available.

Used for processing prepared foods, such as fish cakes, flavorings, pet foods, cocoa, spices, dry powdered eggs, cereals, gelatins, powdered milk, vitamins. Also prepared food mixes including frosting, cake, doughnut, bread, waffle, pancake, pudding, instant drinks and dehydrated soup.

Horsepower 1½-150

Size 10-100 cu. ft.

Seamless construction, rolled top edge, and generously radiused corners are standard ribbon blender features.



STRONG-SCOTT TURBULIZER

Continuous mixing or dispersing

Works with solids, solids and liquids, or solids and gases. Turbulent action and adjustable pitch paddles insure efficient mixing in minimum length units. Fully sanitary with quick-opening clam shell design. Units can be jacketed to provide heating or cooling during mixing. Various feeder options are available to enable accurate continuous metering.

Used for continuous dispersion and blending of cake mixes, wetting and agglomeration of dry milk products, and color addition to many specialty products.

Horsepower 5-200 HP

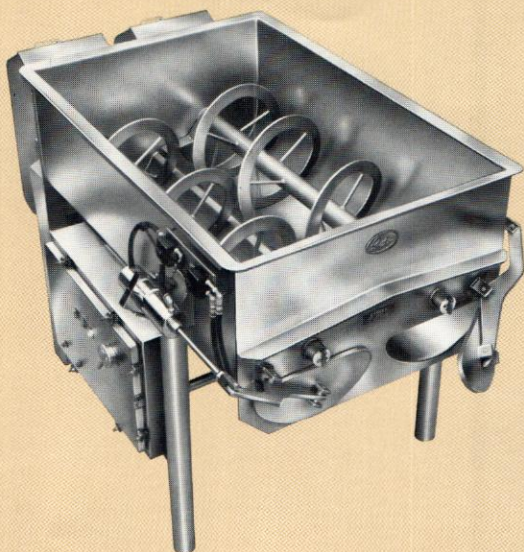
Sizes 6" to 48" dia.

Capacity 0.5 to 50 tons/hr

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RIETZ TWIN RIBBON BLENDER

For wet, sticky products

Variable pitch ribbon rotors or paddle agitators give this machine high efficiency and versatility. Large, air-operated swing-out doors permit shorter cycle times, easier cleaning, and positive closure for atmospheric or vacuum operation. Reversing screws permit fast discharge. Available with direct steam injection or jacketed with hollow screws to combine mixing with heating, cooking or cooling.

Used for blending sausage and meat, mixing preground cheeses and specialty products. Also for blending and cooking cheese, pizza sauce, stews, and pet foods.



RIETZ RP DISINTEGRATOR[®]

For delumping to 100 mesh

Direct-drive Rietz disintegrator for homogenizing and fine dispersing of solids, or solids and liquids. 360° screen insures uniform particle size. Fully sanitary design permits easy cleaning. Available in sizes to handle most capacity requirements.

Used for final impact mixing and delumping of flour-shortening mixes, lumpy dried products and reactive slurries.

Horsepower..... 5 to 100 HP

Capacity..... to 60 tons/hr

Sizes 6", 8", 12" and 18" dia. rotor

