



MACHINERY & EQUIPMENT CO., INC.

NEW RIBBON MIXERS



Heavy Duty Models In Stock.



**Available Capacities:
1 CF to 300 CF**

**Most sizes
Immediately Available!!**

304 S/ST & 316 S/ST

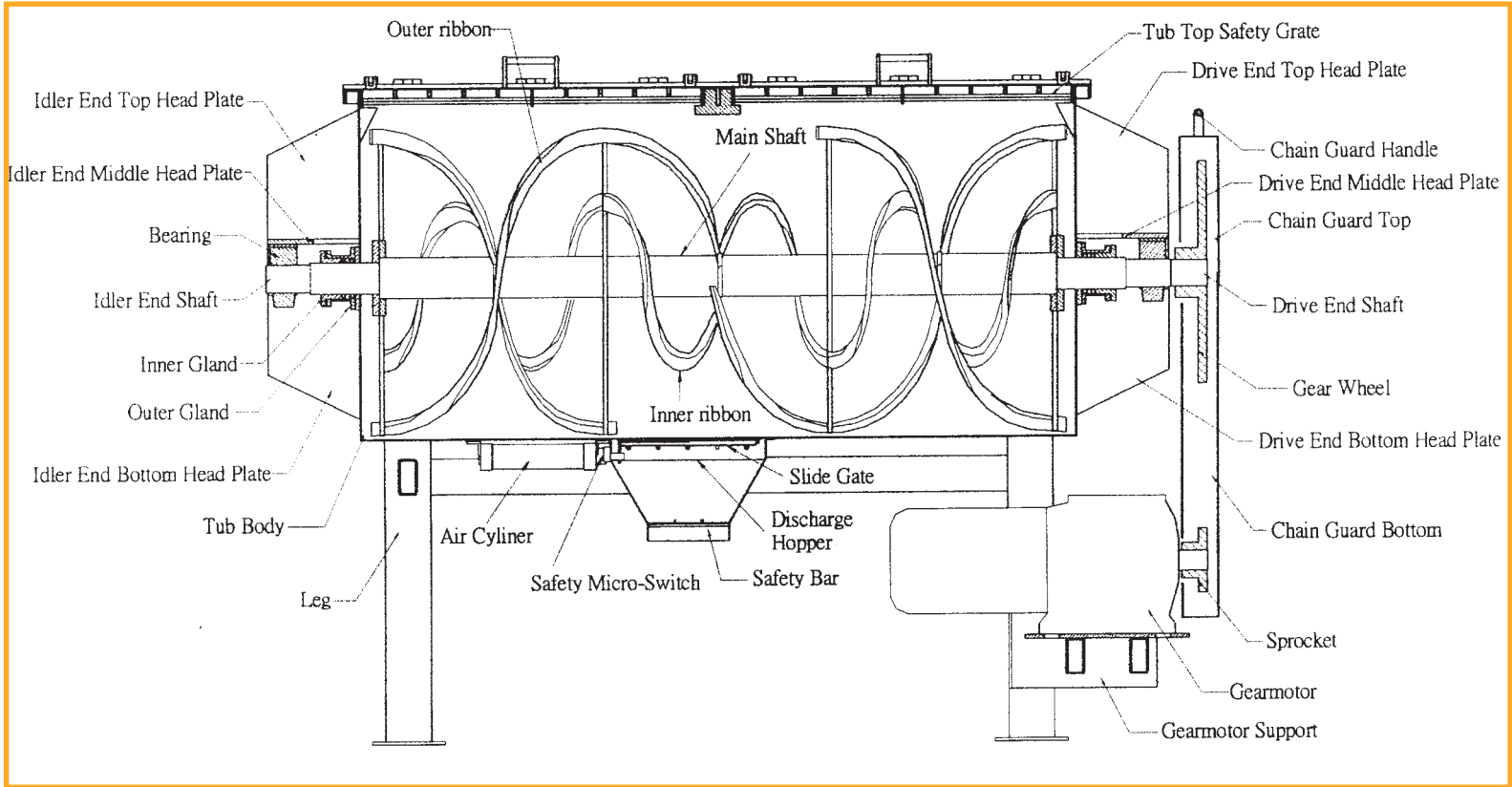
**Widely used for dry blending in
food, dairy, pharmaceutical,
nutraceutical and chemical
processing facilities.**



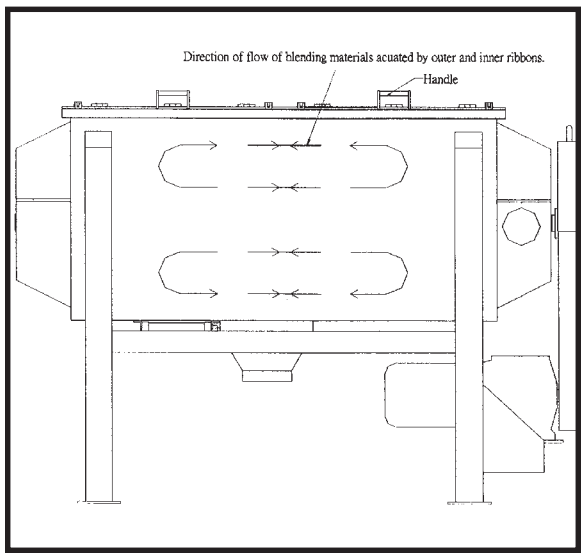
Sanitary Construction

MACHINERY & EQUIPMENT CO., INC. P.O. BOX 7632 SAN FRANCISCO, CA 94120 U.S.A.
Phone (800) 227-4544 or (415) 467-3400 Fax (415) 467-2639 Email: info@machineryandequipment.com
View our Complete Inventory at: www.machineryandequipment.com

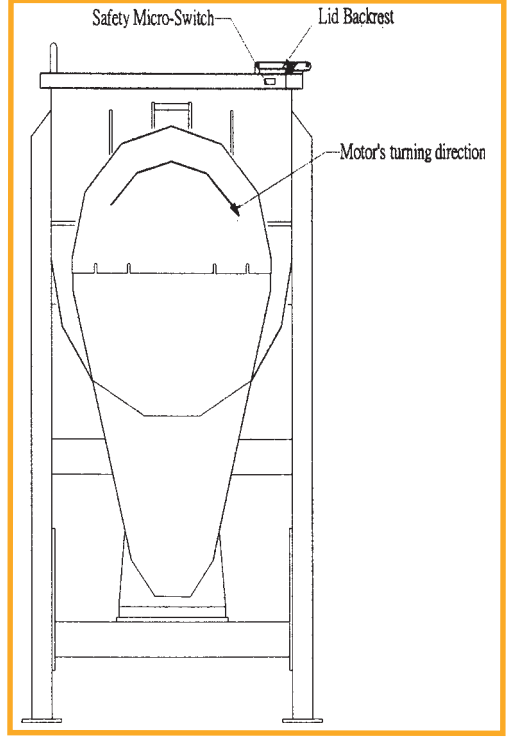
MACHINERY & EQUIPMENT COMPANY has been a major equipment supplier to the Food, Pharmaceutical, Chemical and Mining Industries since 1938. During that time, we have become a premium supplier of new and used processing and packaging equipment throughout the world. We now offer double ribbon sanitary stainless steel ribbon blenders/mixers. We have fine tuned the mixer specifications and offer one of the best lines of quality built, truly affordable, sanitary ribbon mixers in the market today. These mixers are in stock and ready to ship from our Northern California location near San Francisco or our Southern California location near Los Angeles. We welcome your inspection and look forward to working with you regarding your mixer needs.



DRAWING OF A STANDARD MIXER



INTERIOR RIBBON DESIGN



MIXER SPECIFICATIONS FOR STANDARD MODEL

Model/Cubic Feet	1	2.5	5	10	15	25	35	50	75	100	150	200	300
Total Capacity Cubic Feet	1.2	3	6	12	18	28	39	55	85	115	178	236	327
Working Capacity Gallons	7.5	19	37	75	112	187	262	374	561	748	1,122	1,496	2,244
Working Capacity Liters	28	72	145	283	425	708	991	1,416	2,124	2,832	4,248	5,663	8,496
Gear Motor HP	1	2	3	5	10	10	15	15	25	30	50	50	50
Trough Dimensions L x W x H - Inches	18x11x13	26x14x18	32x18x22	43x22x26	48x25x29	58x29x32	64x33x36	78x36x39	86x42x47	96x46x51	106x53x58	120x58x66	132x67x72
Overall Dimensions L x W x H - Inches	33x19x31	45x23x51	60x25x48	64x29x72	69x32x74	81x37x75	90x41x72	104x46x77	114x52x81	127x56x87	190x65x99	154x70x106	215x80x147
Outer Ribbon - Inches	1 x 3/16	1-3/8 x 3/16	1-1/2 x 1/4	1-1/2 x 1/4	1-1/2 x 1/4	2 x 3/8	2 x 1/2	2 x 1/2	2 x 1/2	2 x 1/2	2-1/2 x 1/2	3 x 1/2	3 x 1/2
Inner Ribbon - Inches	1-1/4x3/16	1-1/4x3/16	1-1/4x1/4	1-1/2x1/4	1-1/2x1/4	2 x 3/8	2 x 3/8	2-1/2 x 3/8	2-1/2 x 3/8	2-1/2 x 1/2	3 x 3/8	3-1/2 x 3/8	3-1/2 x 3/8
Main Shaft - Inches	1-1/2	1-5/8	2-1/4	2-1/2	2-1/2	3	3-1/2	4-1/2	5	5	5-1/2	6	6
Main Shaft Speed - RPM	87	58	65	60	55	45	43	39	32	25	25	20	19
Number of Covers	1	1	1	1	1	1	2	2	2	2	3	3	3
Discharge Diameter - Inches	2-1/4	4	3-1/2	4	5	6	6	6	8	8	10	10	10
Discharge - Belly to Floor - Inches	13	27	45	42	40	39	36	34	30	32	39	40	40
Discharge - Chute to Floor - Inches	10	23	35	30	28	28	26	23	19	21	24	24	24

We also have a Heavy Duty Model available for the 50, 100, 150, 200 and 300 Cubic Foot Models. In these models, the complete drive system (i.e. ribbon shaft, bearings, motor, seals, etc.) is larger and stronger than the standard models.

BASIC OPTIONS AVAILABLE: *We also provide the following options at an additional price:*

HEAVY DUTY MODEL

DOUBLE SPLIT PACKING GLAND

LEG EXTENSIONS

USDA MODEL

STAINLESS STEEL LEGS AND FRAME

316 STAINLESS BODY

AIR PURGED PACKING GLAND

HOLES FOR LID CONNECTIONS/HOPPER

SPECIALIZED OPTIONS



STANDARD MIXER FEATURES AND DESCRIPTION

Mixer Body: 304 SANITARY Stainless Steel. Complete blender is certified "SANITARY"

Lid: Mixers have stainless steel overlapping lids to form a good dust seal. Stainless steel handles, back rests and hinges.

Safety Grates: All mixers have sanitary stainless steel safety grates on the top as well as the discharge area. All grates have electrical safety sensors to insure proper grate installation and safety.

Main Shaft and Ribbons: All machines have solid stainless steel shafts and spokes that are designed to wrap around and fasten onto the exterior of the main shaft. No holes are drilled into the main shaft.

Center Bottom Discharge: All mixers are designed with a discharge opening that is a "knife style" slide gate powered by an air cylinder. Under the opening is a stainless steel discharge hopper and safety grate.

Split Packing Glands: Solid stainless steel seals and packing glands are located on each end of the mixers. They are "split seals" for ease of cleaning or repairing.

Surface Finishes: All interior surfaces, including walls of the blender chamber, main shaft, spokes, ribbons, discharge gate and discharge chute are polished to mirror finish (over 200 grit finish). This finish is two grades better than standard "USDA DAIRY" grade finish. Frame and legs are also stainless steel construction.

Drive Motor: Motor is directly attached to the gearbox to insure positive drive. The direct drive system assures that virtually all of the horsepower from the motor is delivered to the mixing chamber.

Call for a detailed quotation on these mixers. We can construct sizes or features to your specifications.

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