

INNOVATIVE RIBBON BLENDER MACHINE



Ribbon blender are widely used for homogeneous mixing of dry granules and powders. The blender comprises a "U" tank, shaft with two sets of spiral ribbons, one inside the other. Inner and outer ribbons are perfectly arranged, that during rotation, the material reaches each corner of the trough and imparts radial and linear motion to the whole of the material to be mixed. Our range of ribbon blender are based on a proven agitator construction that provides a triple mixing action ensuring fast, efficient blending. As the agitator rotates in ribbon blender, the material is tumbled and carried radically around the inside of the blender. The pitch of the outer ribbon moves the material towards the discharge opening valve inside. The inner ribbon which has an opposing pitch moves the material away from the discharge opening valve inside.

Ribbon blender are available in working capacity of 50 liters - 8,000 liters

Ribbon blender is mounted on supports providing adequate discharge clearance.

Ribbon blender are available in different grades of stainless steel 304, 316, mild steel, carbon steel and special alloy steels.

Standard ribbon blender are available in centre discharge and also configurable as per requirements

Ribbon blender are available centrally located flush bottom discharge.

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Ribbon blender's top cover depending on the length of the agitator stainless steel surfaces are polished to desired standards.

All exterior non-stainless surfaces are painted with automotive paints.

Food and ingredients infant formula, cocoa mix, instant salad dressing, cake mixes, spices, seasonings, flavourings, gelatine ... The list of food material in which our blender can speed up mix times and provide consistent uniformity, goes on and on. Variety of feed and discharge arrangements are possible to tailor to your needs. Our blender 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. Slurries the action within ribbon blender 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: mechanical, packing glands and double mechanical glands and double mechanical.

Model Kgs	Gross Volume Liter	Working Volume Liter	Motor Power HP	Discharge Valve	Machine Speed RPM
5	13	10	0.5	4"	20-30
10	25	20	0.5	4"	20-30
25	63	50	1	4"	20-30
50	125	100	1.5	4"	20-30
100	250	200	3	4"	20-25
250	625	500	7.5	6"	20-25
500	1250	1000	10	8"	20-25
750	1875	1500	150	10"	20
1000	2500	2000	20	12"	20

Our Ribbon Blender Machine is widely used for Tea Blending, Spices Mixing Blending, Powder Mixing, Flavouring, Namkeen Mixing in Food, Pharmaceutical, Chemical and Other Industries.