

Horizontal Ribbon Blenders

This popular blender is available in capacities from 25 to 5,000 gallons with a wide choice of agitator styles — single or double ribbon, paddle, or bar — all available with scraped surface. Agitators can be selected for a lifting, folding, or cross-blending action.



LEE INDUSTRIES
Processing Perfection.™

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Horizontal Ribbon Blenders Standard Features

All Lee Ribbon Blender Styles Are Available With:

- Sanitary finishes from #4 to Lee Industries' exclusive super #7 mirror finish
- ASME Uniflow jackets
- Vacuum/pressure capability
- Double-ribbon, paddle and scraped surface combinations
- Hydraulic tilting option
- Lee Fluid Transfer flush-bottom ball valves (meets 3A requirements/USDA approved)



Horizontal Ribbon Blenders

Specifications

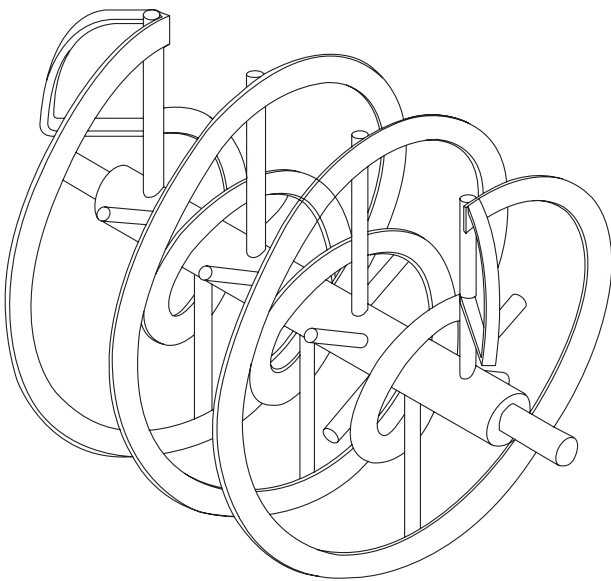
WORKING CAPACITY		DIMENSIONS (INCHES)			THICKNESS (INCHES)			HORSEPOWER (SEE NOTE 3)		NO. OF TURNS OR FLIGHTS OF RIBBON	SHAFT DIAMETER (INCHES)		NO. OF LEGS ON VESSEL
GAL.	CU. FT.	WIDTH	LENGTH	DEPTH	ENDS	SIDES	THROUGH	STD. 35#/CU. FT.	HEAVY 60#/CU. FT.		STD.	HEAVY DUTY	
25	3.3	20	23	24	3/16	.125	.125	1 1/2	3	2 1/2	1 1/2	2	4
50	6.7	24	32	38	3/16	.125	.125	2	3	2 1/2	1 1/2	2	4
100	13.4	30	40	34	1/4	.125	.125	3	5	2 1/2	2	2 1/2	4
150	20.1	34	48	38	1/4	.135	.125	5	7 1/2	2 1/2	2 1/2	3	4
200	26.7	38	48	42	5/16	.135	.125	7 1/2	10	2 1/2	2 1/2	3	6
300	40.1	44	56	48	5/16	.187	.125	10	15	2 1/2	3	3 1/2	6
400	53.5	50	58	54	5/16	.187	.125	15	20	2 1/2	3	3 1/2	6
500	66.8	54	62	58	5/16	.187	.125	15	20	3 1/2	3	3 1/2	6
750	100.3	60	75	64	5/16	.187	.187	25	30	3 1/2	4	4 1/2	6
1000	133.7	66	83	70	5/16	.187	.187	30	40	3 1/2	5	5	6
1500	200.5	76	93	80	5/16	.187	.187	40	50	3 1/2	6	6	6

NOTES:

1. Working capacity is approx. 75% of the Ribbon Ht. and approx. 68% of Total Volume.

2. Any Blender exceeding 500 gallons will have either a non-removable shaft or removable end pieces.

3. Horsepower is designed for 20 RPM motors using an A.C. inverter with a 0-90 HZ set to give 3-30 RPM mixing speeds.



Process Systems and Equipment's horizontal blenders have a completely clean interior with large radiused corners. USDA approved agitators and sanitary shaft seals are standard, and a wide variety of outlets are available, including the Fluid Transfer USDA approved flush-type ball valves that meet 3A standards. Insulated heating and/or cooling jackets are optional for all units. The "Uniflow" jacket is utilized for operating pressures up to 250 PSI and provides extremely efficient heat transfer. Jacketed blenders are standard with 1 1/2" of insulation and a 304 stainless steel sheath with product contact parts available in either 304 or 316 stainless steel. Vacuum/Pressure capability is also available as an option. Although a #4 finish is standard, a wide range of finishes are available from mill through the Lee #7 mirror finish (less than 6 Ra). Stainless steel tubular legs and cover are standard, but units can be suspended or trunnion mounted. Products handled range from talcum powder to barbecue sauce, salad dressing to sausage.



All standard blenders are available with optional hydraulic tilt.

(Pictured Left) Double ribbon agitator provides excellent two-way mixing for free flowing solids and heavy slurries. Scraped surface features positive action to bottom area of blender.

(Pictured Right) Paddle agitation is effective for mixing slurries and providing excellent top to bottom mixing.