



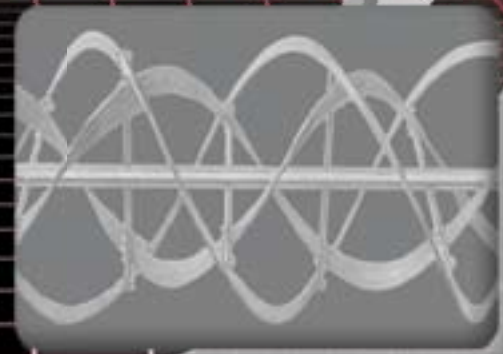
Horizontal Ribbon Blender



**Robust Construction for
Industrial Mixing Applications**



**Unique Double-Ribbon Design
Provides Uniform, Consistent Blending**



For more information
contact one of our Sales Engineers
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Horizontal Batch Ribbon Mixer

S. Howes Ribbon Blenders produce a superior uniform and consistent mix complemented by robust construction. Mixing is accomplished using the S. Howes Double-Ribbon Agitator, with the original reverse-spiral design, delivering uniform, high-capacity blending at low power cost. The mix is held in constant suspension providing for excellent uniform mix of the product. Standard blenders are available in capacities from 1/3 to 650 cubic foot batch sizes and are available in custom finishes and designs to meet your production requirements.

Material Testing Facility Available

See "Mixall, Sanimix or Powermix Specifications" and "Mixer Accessories & Options" brochure for further detail

SAMPLE MIXING APPLICATIONS

Food & Ingredients

Infant formula, cocoa mix, instant salad dressing, cake mixes, seasonings, flavorings, gelatin ... the list of food material in which S. Howes mixers can speed up mix times and provide consistent uniformity, goes on and on. S. Howes ribbon blenders are USDA approvable. All models can be outfitted with cleaning nozzles to aid in batch changes. A variety of feed and discharge arrangements are possible to tailor to your needs.

Animal Feed

S. Howes has long been a standard in the Feed mixing industries creating uniform mixes efficiently. We understand that health of an animal can be dependent on mixes being accurately and uniformly blended. S. Howes blenders 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.

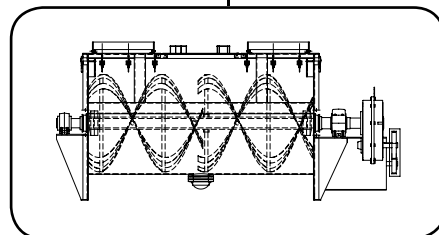
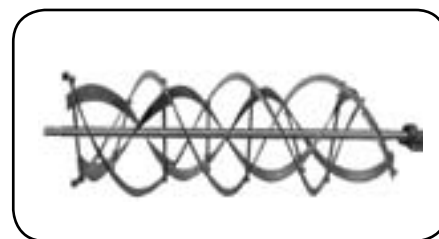
Slurries

The action within S. Howes ribbon blenders is vigorous enough to homogenously 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.

... and many more applications such as powders, pet food, detergents, seed, pellets, pigments, plastics, etc.

Other S. Howes mixing & blending equipment available:
Sanimix, Mixall, Powermix, Vertical, Continuous, Lab, Pug Mill

Photos and drawings are not intended to show or suggest use or non-use of any operator protection systems



VERTICAL MIXING



CONTINUOUS MIXING

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 **S. HOWES**
Established 1856