

S. HOWES
Established 1856

Sanitary Food Grade Mixers



**For More Information
Contact One of Our Sales Engineers**

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S. Howes' Sanitary Food Mixers produce a superior uniform and consistent mix complemented by robust construction. Mixing is accomplished using either a ribbon or paddle agitator. The S. Howes Double-Ribbon Agitator, with the original reverse-spiral design, delivers uniform, high-capacity blending at low power cost. The mix is held in constant suspension providing for excellent uniform mix of the product. Paddle assemblies mix using a tumbling motion and have less product shearing during the process. Standard blenders are available in capacities from **7 to 476 cubic foot batch sizes** and are available in custom finishes and designs to meet your sanitary and production requirements.

Construction features:

- ◆ All Stainless Steel construction including tank, agitators, covers, and support legs
- ◆ S. Howes Double-Ribbon Agitator with the original reverse-spiral design or Paddle Agitator
- ◆ Drive and discharge components are painted white epoxy
- ◆ All welds are continuous, ground smooth, crack and crevice free. All butt weld joints are ground flush. All corner welds are ground to leave a radius and are blended into the joined components
- ◆ The tank is formed with internal radii at the end plates to eliminate corners where product can accumulate
- ◆ All agitator assemblies are designed with flanged journals. This allows the agitator assembly to be completely removed for cleaning and inspection as required
- ◆ Double lip-type seals are the standard shaft seal
- ◆ Internal components are passivated before shipment

Available Options:

- ◆ The mixer discharge can accommodate a variety of valve types and connections depending on the specific application. These can include but are not limited to knife gates, flush mounted ball valves, and flush-fit plug valves to name a few
- ◆ Flanged or sanitary discharge connections
- ◆ Liquid addition by either straight injection or two-fluid nozzles
- ◆ Center or end discharge
- ◆ Heating or cooling jackets
- ◆ Covers to suit the application (removable, hinged, flanged)
- ◆ Interior and exterior finishes can be as fine as 12-15 RA to meet specific industry or regulatory requirements
- ◆ CIP nozzles can be installed for use with existing CIP systems
- ◆ Split double-lip, packing gland and rotating shaft seals available
- ◆ High Velocity intensifiers available

Custom Systems can also be designed for your processing or development needs:

- ◆ Bag dump, volumetric, or gravimetric feed systems can be used to load your mixer
- ◆ Custom collection tanks or conveyors can be used to collect and transport finished product
- ◆ System integration and custom controls can be developed for your specific needs



Agitator with Flanged Journal Construction



Plug Gate



High Velocity Intensifiers to break up lumps



Packing Gland Seal with Air Purge



Touch Screen Mixer Control Panel



Custom Inlet & Counter Balanced Covers