

## Tumble Blenders

Food Manufacturing Staff



These V-Cone and Double Cone Tumble Blenders can be used for routine blending of free-flowing solids, as well as batching precise blends containing minor ingredients. The blenders are designed to handle densities up to 125 lbs./cu.ft. An intensifier bar is supplied for dispersing tough agglomerates that may be present in the batch. The stainless steel 316 product contact parts on stock units are polished to 240 grit or mirror finish for easy cleaning. The smooth internals also help facilitate a fast and complete product discharge through the blender's butterfly valve. Standard models range from 0.25 to 100 cu.ft. and can be supplied with optional features such as:

- Vacuum capability
- GMP design
- Liquid spray bar
- Heating/cooling jacket
- Explosion-proof motor

Heavy-duty models rated for bulk densities up to 200 lbs./cu.ft. are also available.

---

**Charles Ross & Son Co.,** [www.mixers.com](http://www.mixers.com) [1]

**Source URL (retrieved on 03/06/2015 - 6:32am):**

<http://www.foodmanufacturing.com/products/2012/12/tumble-blenders>

**Links:**

[1] <http://www.mixers.com>