



blending options to meet your production needs.

PROVIDING PROFITABLE FOOD PROCESSING SOLUTIONS SINCE 1932.

RELIABLE BY DESIGN

Reliability is the cornerstone that transcends our products and services. Great strides are taken to exceed expectations in production, quality, workmanship, longevity, safety, sanitary design and overall value. Reliability must be realized by all who come in contact with our products and services.

PRODUCTIVITY

Enhanced Technology for Advanced Productivity

The 170 Mixer-Blender Series is designed for versatility to meet a wide range of application challenges. This requires a full complement of sizes, agitation options and the expertise to produce a homogeneous blend quickly and without damage or temperature rise. Reduced cycle times and accurate blending helps to maximize productivity and yields.

SANITATION & SAFETY

The 170 Series is Built to Exceed the Demands of the Most Stringent Sanitary and Safety Guidelines

Designing sanitary and safe equipment is not only a competitive advantage, it's vitally important to the users of our equipment and consumers of the product produced in our mixer-blenders. Our engineers constantly innovate on even the smallest details to exceed our customer's sanitation efficiency and regulatory compliance goals.



FEATURES & BENEFITS

Mixer-Grinders

All of our 170 Series can be equipped as a Mixer-Grinder. With superior blending and a precision grinder, the 170 can be adapted for small and large production demands.

Product Temperature Control - Heating or Cooling

Code-stamped, ASME rated, high-pressure dimple or stay-bolt jackets are available with insulation/cladding or heat shields along with either direct or indirect steam options. Cooling jackets or injection systems (CO_2 or N_2) are also available with applicable solenoid controls, manifolds, injectors and exhaust covers.

Vacuum Sampling Systems

The revolutionary sampling system quickly and systematically retrieves random samples from the product blend providing a safe and sanitary method for obtaining samples.

Discharge Options

- Standard End Discharge Doors
- Bottom Discharge Doors
- Kettle Valve
- Over-center Locking Discharge Doors
- Bottom Screw Discharge
- Full-End Discharge

Double Overlapping Paddles

Agitator Configurations

- Paddle
- Ribbon
- Overlapping Paddle (±0.5% standard deviation)
- Solid Flight
- Rolled Ribbons for Tumbling or Massaging
- Agitators Available in Single or Dual Configurations



Equipment Control Options

- Manual on/off push buttons
- Agitator jog mode for ease in sanitation
- Forward/reverse and discharge with manual timer mounted in a NEMA 4X stainless enclosure
- Push button or touch screen control interface
- Temperature probe and solenoid system offer full temperature control
- Optional PLC packages control and monitor temperature and every sequence of operation





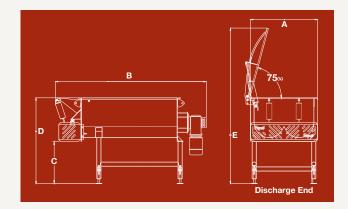
Vacuum Sampling System





Equipment Options

- Electric or hydraulic drives
- Vacuum construction system
- Load-cell weighing system
- CO₂ or N₂ systems
- Direct or indirect steam injection
- Cover options: split, rear or side hinge, and slide
- Variable speed drives
- CIP seals
- Operation platforms



170 MIXER-BLENDERS

Specifications and Dimensions

All specifications are approximate and are subject to change pursuant to the application. In most applications, Mixer-Blenders up to 160 ft³ are equipped with a solid agitator shaft, and those greater than 200 ft³ are outfitted with a hollow agitator shaft.

*Working capacities are based on an assumed product density of 50 lbs/ft³ and could vary.

WORKING Capacity* lbs (kg)	WORKING Volume ft ³ (L)	MOTOR SIZE x2 hp (kW)	A – OVERALL WIDTH in (mm)	B - OVERALL LENGTH in (mm)	C – DISCHARGE Height in (mm)	D - LOAD HEIGHT in (mm)	E – CLEARANCE VACUUM CVR in (mm)
50 (23)	1 (28)	1 (.75)	24 (610)	39 (991)	30 (762)	45 (1143)	65 (1651)
100 (45)	2 (57)	1 (.75)	27 (686)	51 (1295)	30 (762)	50 (1270)	81 (2057)
250 (113)	5 (142)	2 (1.5)	27 (686)	70 (1778)	30 (762)	50 (1270)	81 (2057)
500 (227)	10 (283)	3 (2.2)	38 (965)	70 (1778)	30 (762)	60 (1524)	101 (2564)
750 (340)	15 (425)	3 (2.2)	38 (965)	93 (2362)	30 (762)	60 (1524)	101 (2564)
1000 (454)	20 (566)	5 (3.7)	46 (1168)	88 (2235)	30 (762)	64 (1626)	114 (2896)
1500 (680)	30 (850)	5 (3.7)	46 (1168)	106 (2692)	30 (762)	64 (1626)	114 (2896)
2000 (907)	40 (1133)	7.5 (5.6)	54 (1372)	112 (2845)	30 (762)	69 (1753)	125 (3175)
2500 (1134)	50 (1416)	7.5 (5.6)	54 (1372)	122 (3099)	30 (762)	69 (1753)	125 (3175)
3000 (1361)	60 (1699)	10 (7.5)	54 (1372)	137 (3480)	34 (864)	73 (1854)	129 (3277)
4000 (1814)	80 (2265)	15 (11.2)	68 (1727)	129 (3277)	34 (864)	82 (2083)	152 (3861)
5000 (2268)	100 (2832)	20 (14.9)	68 (1727)	151 (3835)	34 (864)	82 (2083)	152 (3861)
6000 (2722)	120 (3398)	25 (18.6)	68 (1727)	166 (4216)	34 (864)	82 (2083)	152 (3861)
8000 (3629)	160 (4531)	30 (22.4)	78 (1981)	174 (4420)	34 (864)	89 (2261)	171 (4343)
10000 (4536)	200 (5663)	40 (29.8)	78 (1981)	198 (5029)	46 (1168)	101 (2564)	181 (4597)
12000 (5443)	240 (6796)	40 (29.8)	82 (2083)	200 (5080)	46 (1168)	108 (2743)	186 (4724)
15000 (6804)	300 (8495)	50 (37.3)	89 (2261)	202 (5131)	46 (1168)	111 (2819)	191 (4851)



PART OF THE APACHE STAINLESS EQUIPMENT CORP. FAMILY

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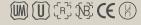






PIP (Process Industry Standards)

ASME & API-650



SPECIALISTS IN: GRINDING & BLENDING | PUMPING & STUFFING | THERMAL PROCESSING | MATERIAL HANDLING | SYSTEM INTERGRATION

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