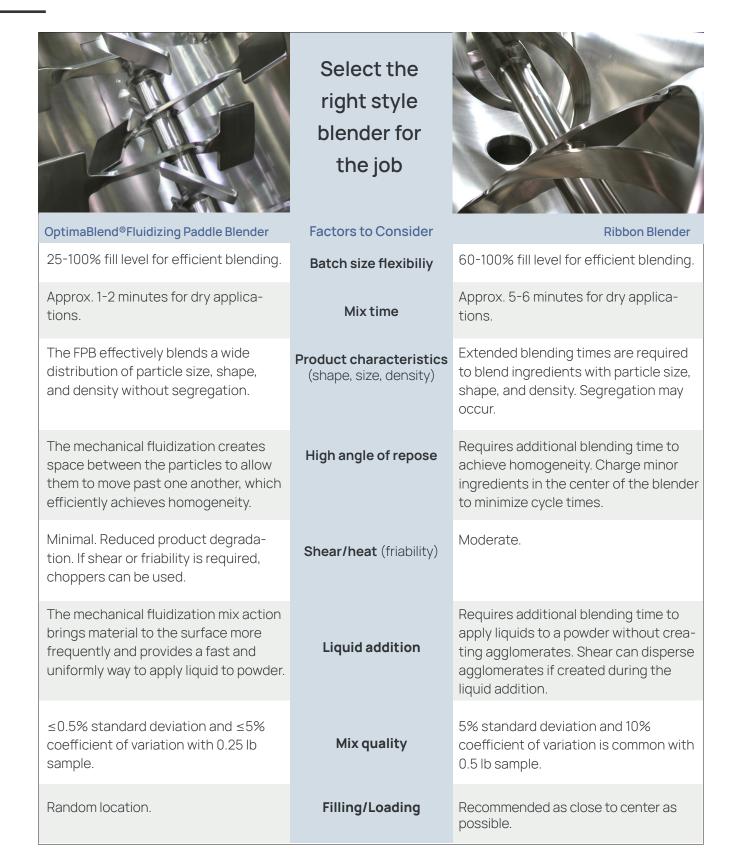
## Comparison FPB & DRB





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The Pioneer in Material Processing®

## Comparison FPB & DRB



	Select the right style blender for the job	
Fluidizing Paddle Blender	Application Examples	Ribbon Blender
Recommended. Pieces of solid fat or lard to remain in chuncks. Minimal shear.	Biscuit mix	
Recommended. Breadcrumbs, flour, salt, and other minor ingredients means various particle size, shape, and density. High angle of repose. Minimal shear.	Breading mix	
Recommended. Maintains integrity of the bean. Minimal shear and less attrition.	Coffee beans (green or roasted)	
	Flavored drink mix	Recommended. Shear helps disperse the powders and get a very homoge- neous blend of sugar, flavor, and colorant. Shear needed.
Recommended with choppers if the blender is used for various products.	Pancake mix	Recommended. Very even dispersion of the fat and a smooth blend. Shear needed.
Recommended. Many ingredients of various particle size and density. Minimal shear.	Protein drink mix	
Recommended. High variation in particle size, shape, and density. Friable products like parsley and coarse salt. Minimal shear and heat.	Seasoning/spice blend	Recommended only if a thick liquid is plated onto the product (e,g., oil resin onto salt). Shear is important to get thick liquid dispersed.
Recommended. Must keep nuts, dried fruit, and chocolate pieces intact. Minimal shear and breakage. Smaller batches better.	Trail mix	