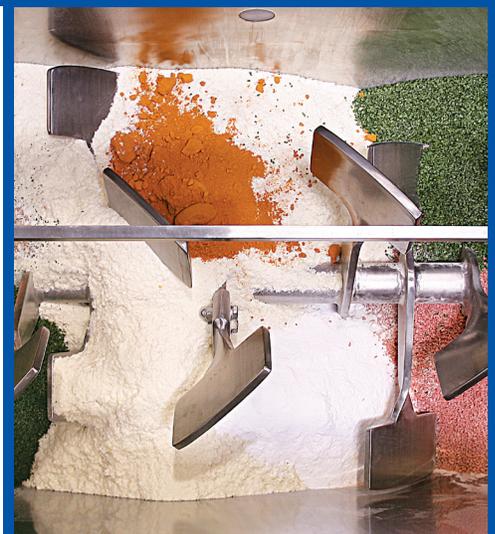




How to Select the Right Style Blender



Ribbon Blender

Factors to Consider

Fluidizing Paddle Blender

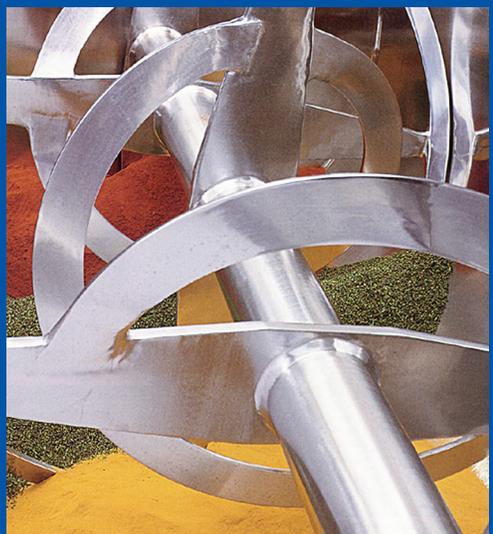
60-100% fill level for efficient blending.	Batch size flexibility	25-100% fill level for efficient blending.
Approx. 5-6 minutes for dry applications.	Blending time	Approx. 1-2 minutes for dry applications.
Extended blending times are required to blend ingredients with various particle size, shape, and density. Segregation may occur.	Particle size, shape, and density variation	The FPB effectively blends a wide distribution of particle size, shape, and density without segregation.
Requires additional blending times to achieve homogeneity. Charge minor ingredients in the center of the blender to minimize cycle times.	High angle of repose	The mechanical fluidization creates space between the particles to allow them to move past one another, which efficiently achieves homogeneity.
Moderate.	Shear / heat (friability)	Minimal. Reduced product degradation. If shear or friability is required, choppers can be used.
Requires additional blending time to apply liquids to a powder without creating agglomerates. Shear can disperse agglomerates if created during the liquid addition.	Liquid addition	The mechanical fluidization mix action brings material to the surface more frequently and provides a fast and uniform way to apply liquid to a powder.
5% standard deviation with 10% coefficient of variation is common with 0.5 lb sample.	Blend quality	≤ 0.5% standard deviation and ≤ 5% coefficient of variation with 0.25 lb sample.
Recommended as close to center as possible.	Filling / loading	Random location.



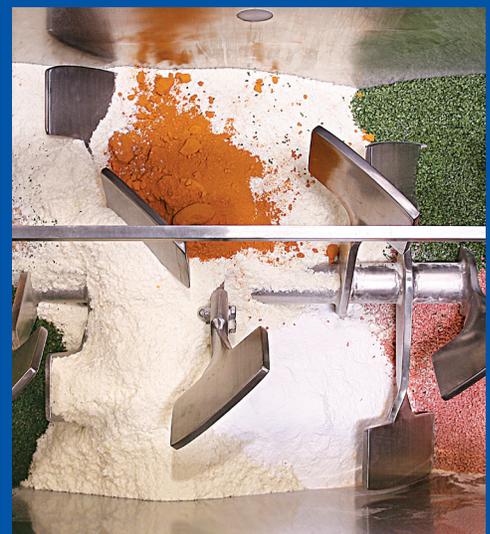
The Pioneer in Material Processing®

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How to Select the Right Style Blender



Ribbon Blender

Application Examples

Fluidizing Paddle Blender

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

These are recommendations only. Every recipe and application are unique, reach out to us with your questions!



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