



# S. HOWES

SINCE 1856

## SANITARY BATCH MIXERS

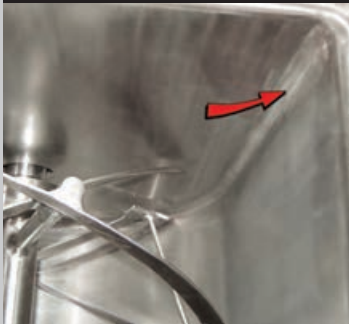
### SAMPLE APPLICATIONS

- FOOD POWDERS
- NUTRACEUTICALS
- SALSA
- CHEMICAL POWDERS
- SPICES
- BATTER DRY MIX
- COSMETICS
- COFFEE CREAMER
- SPAGHETTI SAUCE
- SUGAR
- FLOUR
- DRINK MIXES
- INFANT FORMULA
- PET FOODS
- PHARMACEUTICALS



*TESTING & RENTAL  
UNITS AVAILABLE*

**RADIUSED HEADS**



**HIGH POLISHES**



**FLANGED JOURNALS**



**HEAVY DUTY**



**ISO 9001:2015**



**CARRIER  
PROCESS  
EQUIPMENT  
GROUP, INC.**

# SANITARY BATCH MIXERS



## DESCRIPTION

Our proven design provides a superior uniform mix with robust construction. Offering standard models with working capacities ranging from 1/3 to over 1,000 ft<sup>3</sup>. Mixing is accomplished using either a ribbon or paddle agitator. The Double-Ribbon Agitator features our original reverse-spiral design and delivers consistent, high-capacity blending at low power cost. Product is held in constant suspension providing for an excellent uniform mix. Paddle assemblies mix use a tumbling motion and have less product shearing during the process. All models feature flanged journals to allow for easy agitator removal, as well as tight clearances (1/4" or less). Our mixers are used by many of the world's leading pharmaceutical and food companies. Our sales and engineering personnel can work with you on a standard model or develop a custom design, depending on your unique needs. If the features you need are not listed, please call us to see how we can develop a solution to meet your requirements.

### STANDARD FEATURES FOR SANIMIX SERIES

- Formed radius on head ends to eliminate any corners inside tank (3/4" to 2" - depending on mixer size)
- USDA and FDA approvable design
- Inverted pillow block bearings with water-shedding shroud
- All stainless steel construction

### STANDARD FEATURES FOR ECONOMICAL SANITARY SERIES

- Economically priced when compared with Sanimix series
- Welded radius on head ends
- USDA and FDA approvable design
- Pillow block bearings
- All stainless steel option

### OPTIONAL FEATURES



#### INTENSIFIERS

- Tulip or blade style
- High velocity (up to 3600 RPM)
- Improves mixing by reducing blend time of minor ingredients
- Breaks up lumps



#### LIQUID ADDITION

- Spray bars with nozzles
- Spray balls
- Drip manifold
- Inlet pipes & valves
- Distributors mesh/plate



#### THERMAL OPTIONS

- Cooling jackets
- Heating jackets
- Integral or bolt-on
- Fluid or electrical
- ASME "U" and "R" stamp



#### ACCESS PORTS

- Sanitary clamp fittings
- Manways
- Inspection doors
- Side access ports
- Probe ports



#### CONTROLS

- Custom control panels
- Limit switches
- Level sensors
- Temperature sensors
- Soft starts
- Variable frequency drives

### SEAL OPTIONS



#### ROTATING MECHANICAL

- Low friction, tight seal
- Air purge
- Dynamic seal
- Easily adjustable
- Good for high pressure



#### LIP SEAL

- Single or double seal
- Optional air purge
- Economical price
- Easily replaced
- Good for low pressure



#### PACKING GLAND

- Easily maintained
- Optional air purge
- Optional split housing
- Good for high pressure

### DISCHARGE OPTIONS



#### GATE VALVE

- Center or end discharge
- Gate options (Knife, butterfly, etc.)
- Air or manual actuated
- Cost effective
- Custom options available



#### PLUG VALVE

- Sanitary
- Eliminates product dead space
- Plug is formed to tank radius
- Manual or actuated closure
- High polish options



#### DUMP STYLE

- Allows for full product discharge
- Manual or actuated rotation
- Only Available on smaller models
- Zero product dead space