

## Ribbon Blender

Make: Custom built Ribbon Blender  
Industry: Food and Beverage

### Challenge

Custom ribbon blender blends flour recipes for the tortilla and masa flour market. Customer was constantly replacing rope packing within the air purged stuffing box. Air was pumped into the packing stuffing box to try and push back against the flour making its way out of the trough. Flour would eventually leak out and pile up against the pillow block and onto the floor, making a huge mess. This caused safety concerns and increased maintenance costs by adding extra overtime hours to clean up the mess. The product that leaked out of the vessel would have to be thrown out, causing significant product loss.

### Solution

An Inpro/Seal Air Mizer Food Grade design was installed at both the drive-end and non-drive-end on a single mixer in 2019. The Inpro/Seal Air Mizer is a non-contacting, non-wearing permanent shaft seal that permanently protects against product loss and contamination. Its unique design fully articulates to handle angular, radial and axial shaft movement simultaneously.

### Result

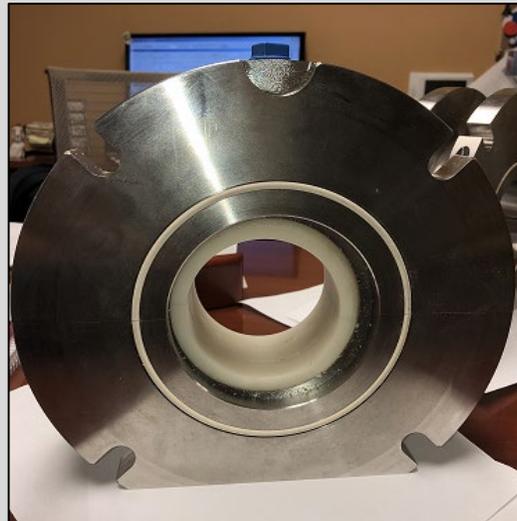
Since the mixer was upgraded with Air Mizer shaft seals, they have had no issues. The customer is extremely happy with the change.



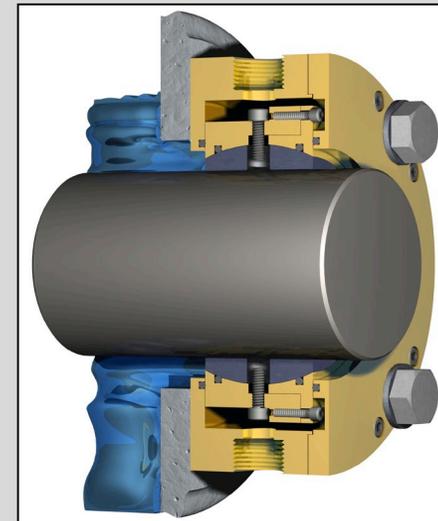
**Before:** Leaking ribbon blender showing air purged stuffing box.



**After:** Food Grade Air Mizer installation



Inpro/Seal Food Grade Air Mizer with flattened bottom to accommodate installation.



Air Mizer Cutaway