

# VEE-CONE BLENDER

Mix dry and granular bulk materials, including liquid additions, in 5 to 15 minutes. Gentler and easier to sanitize than agitated machines.

A MUNSON® Vee-Cone Blender is comprised of two inclined cylinders that rotate, causing bulk material to fall and converge during half of the rotation, and divide during the

Suitable for dry and granular materials, MUNSON Vee-Cone Blenders provide a tumbling action that is gentler than agitated machines in which blades, paddles or plows are forced through stationary material.

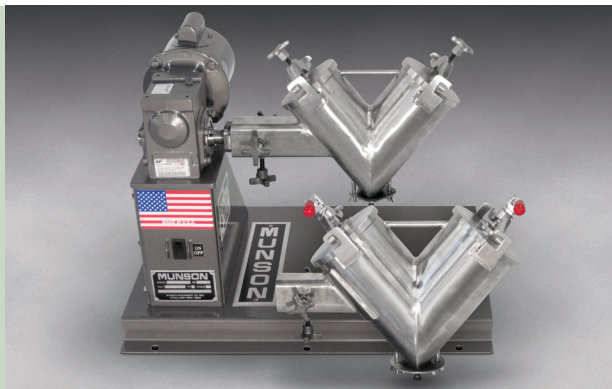
positioned within the mixing chamber to distribute liquids throughout the batch more thoroughly and rapidly, reducing cycle times.

The ultimate in simplicity and cleanability, these blenders are widely used in the pharmaceutical, nutraceutical, food, chemical, plastics, ceramics and powder metal industries.

Since the gentle action of a MUNSON Vee-Cone Blender may be insufficient to break down soft agglomerates, an intensifier bar can be utilized to impart the shear needed to reduce these materials.

Models are available with useable capacities from 1 cup (0.24 liters) to more than 200 cu ft (5663 liters), to USDA, pharmaceutical, and other sanitary or industrial standards.

A MUNSON Vee-Cone Blender can also be equipped with a Liquid Dispersion Intensifier Bar



*MUNSON Vee-Cone Blenders for laboratory and other small batch applications feature a cantilevered mounting system that supports interchangeable vessels in six sizes: 0.25, 1, 2, 4, 8 and 16 quart (0.24, 0.95, 1.89, 3.79, 7.57 and 15.14 liter).*

other half. This mixing action requires significantly less horsepower/kilowatts than ribbon blenders and other agitated machines.

Smooth internal surfaces, with no internal baffles, shafts or bearings, allow unobstructed material flow, as well as complete discharge through a gate valve. The absence of residual material, together with easy access to internal surfaces through the discharge valve and doors at the ends of the inclined cylinders, allows thorough sanitizing in minutes, preventing cross-contamination between changeovers.

Uniform blends are typically achieved in 5 to 15 minutes with equal efficiency at fill volumes from 100% to 25% of rated capacity, depending on material.



*MUNSON Vee-Cone Blenders yield equal mixing efficiency at fill volumes from 100% to 25% of rated capacities, which range from 1 cup (0.24 liters) to more than 200 cu ft (5663 liters).*

## FEATURES

- Achieves uniform blends more rapidly than standard Double Cone Blenders (also available from MUNSON®)
- Uses significantly less horsepower/kilowatts than ribbon blenders and other agitated machines.
- Gentler than agitated machines, incurring less product degradation
- No internal baffles, shafts or bearings to trap material and require cleaning (depending on options)
- Complete discharge with virtually no residual, minimizing material waste and cleaning time
- Equally efficient at fill volumes from 100% to 25% of rated capacity, depending on application
- Uniform blends typically achieved in 5 to 15 minutes

## OPTIONS

- Internal spray-line for the introduction of liquids for coating, coloring or agglomeration
- Intensifier Bar to reduce soft agglomerates, improves distribution of difficult-to-blend materials, and promotes rapid distribution of liquid additions
- Standard clean welds available as well as all internal welds with minimum 0.25 in. (6.4 mm) radius ground and polished from 80 grit up to 240 grit to prevent material entrapment
- Construction and finishes to USDA, pharmaceutical, and other sanitary or industrial standards: #304 or #316 stainless steel with #2B (standard), #4 or #7 mill finish

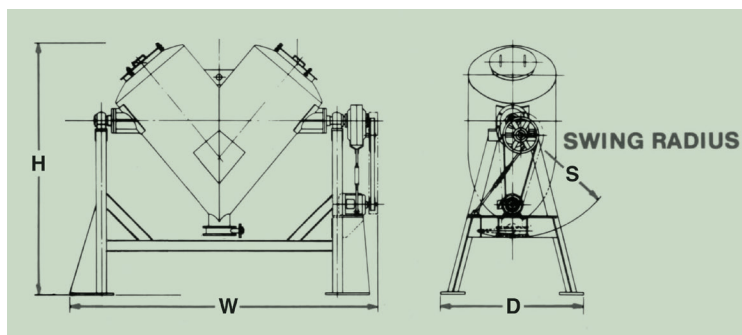
- Complete stainless steel construction including frame and guards
- Stainless steel slide gate, butterfly or dome-style valves, including designs that can be disassembled in minutes with no tools
- Clean-In-Place (CIP) systems
- Extra heavy-duty construction for materials of high bulk densities
- Abrasion resistant steel vessel construction for high wear applications
- Heating and cooling jackets, including to ASME pressure codes
- Extended legs or structurals as required per application
- Twin, quick opening doors for easy access to interior of inclined cylinders
- Various gear-reduced drive configurations available
- Variable speed controllers for electrical soft starts
- Mixer load cell mounts available for precise weighing of batch ingredients
- Remote control (solenoid actuated) or manual control of air-cylinder-actuated discharge gate. Easily incorporated into an automatic timer- or PLC-controlled system
- Control packages ranging from manual start/stop operation to remote, programmable operation of all mixer functions

## SPECIFICATIONS

Model	Blender RPM	Useable Capacity	H	W	D	S
VB-.25	30	.27 cu ft (8 qt) / 8 liter	2'-0" .61 m	2'-9" .84 m	2'-0" .61 m	9" .23 m
VB-.50	30	0.53 cu ft (16 qt) / 15 liter	2'-1" .64 m	3'-1" .94 m	2'-3" .69 m	10" .25 m
VB-1	30	1 cu ft / 28 liter	4'-0" 1.22 m	5'-0" 1.52 m	3'-0" .91 m	14.5" .37 m
VB-2	27	2 cu ft / 57 liter	4'-6" 1.37 m	5'-4" 1.63 m	3'-6" 1.07 m	18" .46 m
VB-3	27	3 cu ft / 85 liter	5'-0" 1.52 m	6'-6" 1.98 m	4'-0" 1.22 m	22" .56 m
VB-5	20	5 cu ft / 142 liter	5'-8 1/2" 1.74 m	6'-9" 2.06 m	4'-0" 1.22 m	27" .69 m
VB-10	20	10 cu ft / 283 liter	6'-6" 1.98 m	8'-2" 2.49 m	5'-0" 1.52 m	32" .81 m
VB-20	16	20 cu ft / 566 liter	7'-5" 2.26 m	9'-6" 2.90 m	5'-0" 1.52 m	38" .97 m
VB-30	15	30 cu ft / 850 liter	8'-5 1/2" 2.58 m	10'-9" 3.28 m	6'-0" 1.83 m	3'-9" 1.14 m
VB-40	14	40 cu ft / 1,133 liter	9'-1" 2.77 m	12'-2" 3.71 m	6'-6" 1.98 m	4'-1" 1.24 m
VB-50	14	50 cu ft / 1,416 liter	9'-6" 2.90 m	12'-6" 3.81 m	6'-6" 1.98 m	4'-4" 1.32 m
VB-60	11	60 cu ft / 1,699 liter	10'-3" 3.12 m	13'-3" 4.04 m	7'-0" 2.13 m	4'-8" 1.42 m
VB-75	11	75 cu ft / 2,124 liter	10'-7 1/2" 3.24 m	14'-1" 4.29 m	7'-0" 2.13 m	5'-0" 1.52 m
VB-100	10	100 cu ft / 2,832 liter	11'-8" 3.56 m	16'-0" 4.88 m	7'-6" 2.29 m	5'-8" 1.73 m
VB-125	9	125 cu ft / 3,540 liter	12'-1 1/2" 3.70 m	16'-4" 4.98 m	8'-0" 2.44 m	5'-10" 1.78 m
VB-150	7	150 cu ft / 4,248 liter	12'-8" 3.86 m	16'-6" 5.03 m	8'-0" 2.44 m	6'-2" 1.88 m
VB-200	6	200 cu ft / 5,663 liter	12'-10" 3.91 m	19'-3" 5.87 m	8'-0" 2.44 m	6'-4" 1.93 m

Technical data can be altered without prior notice. Given measurements and weights must not be used for engineering.

Double Cone Blender configurations also available. Please contact MUNSON for details.



## RELATED MUNSON® EQUIPMENT:

MIXERS: Rotary Batch, Ribbon/Paddle/Plow, Cylindrical Plow, Vee-Cone, Double-Cone, Rotary Continuous, Variable Intensity, Fluidized Bed

SIZE REDUCTION EQUIPMENT: Knife Cutters, Screen Classifying Cutters, Pin Mills, Attrition Mills, Hammer Mills, Lump Breakers, Shredders

SEPARATORS: Rotating Drum Screens, Centrifugal Sifters

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