



AutoBlend Systems

Continuous Mayonnaise and Salad Dressing Production

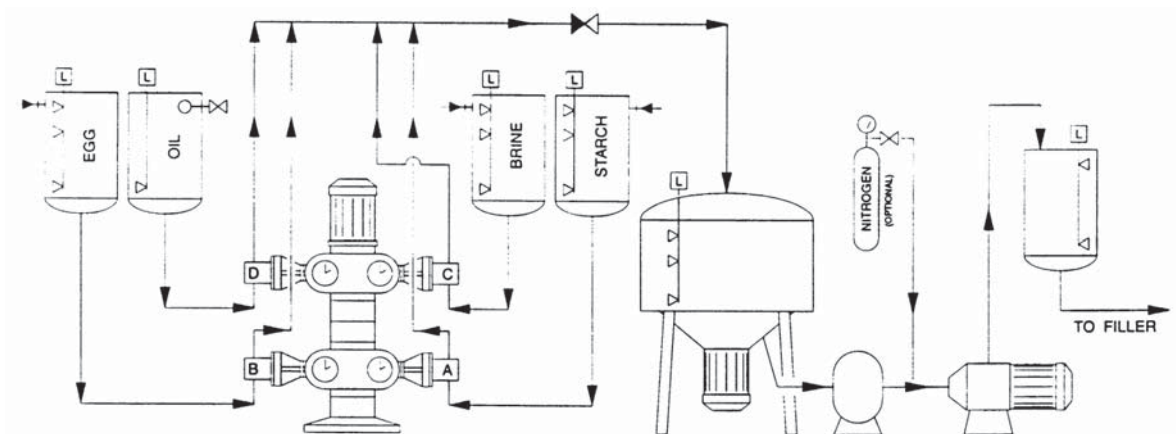
Advantages

- The tanks and piping required for batch production methods are eliminated, and the subsequent tank and piping savings reduce overall system cost.
- Product recipes can be changed quickly and efficiently.
- The minimal amount of product actually in the system at any given time reduces waste.
- The system is easily automated.
- The system is driven by one common motor. Drive speed fluctuation effects the system's output only, not the ingredient ratios.

Who Would Benefit?

- Mayonnaise producers.
- Salad Dressing manufacturers.

Simplified process diagram



System Operation

Mayonnaise ingredients are delivered to suction vessels. Ingredient levels in the vessels are controlled by level probes. A Bran+Luebbe metering pump proportions and pumps ingredients through a static mixer and homogenizing valve into a pre-emulsifier. The pre-emulsion is pumped out of its tank into a colloid mill. The finished product is sent to the filler bowl.

Why should you be interested?

If you want to increase production volume without infringing on valuable floor space, then a Bran+Luebbe continuous mayonnaise/salad dressing processing system is for you. Switching from a batch process to a Bran+Luebbe continuous metering system will reduce both cost and waste by producing accurate and consistent finished products. A Bran+Luebbe continuous mayonnaise/salad dressing processing system will eliminate complex valve and pipe arrangements, and the large process tank areas that are a part of your current production process.



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