

*Craftsmanship for Forward Momentum*

## DOUBLE-CONE BLENDER

### BATCH MIXING WITH MINIMAL MAINTENANCE

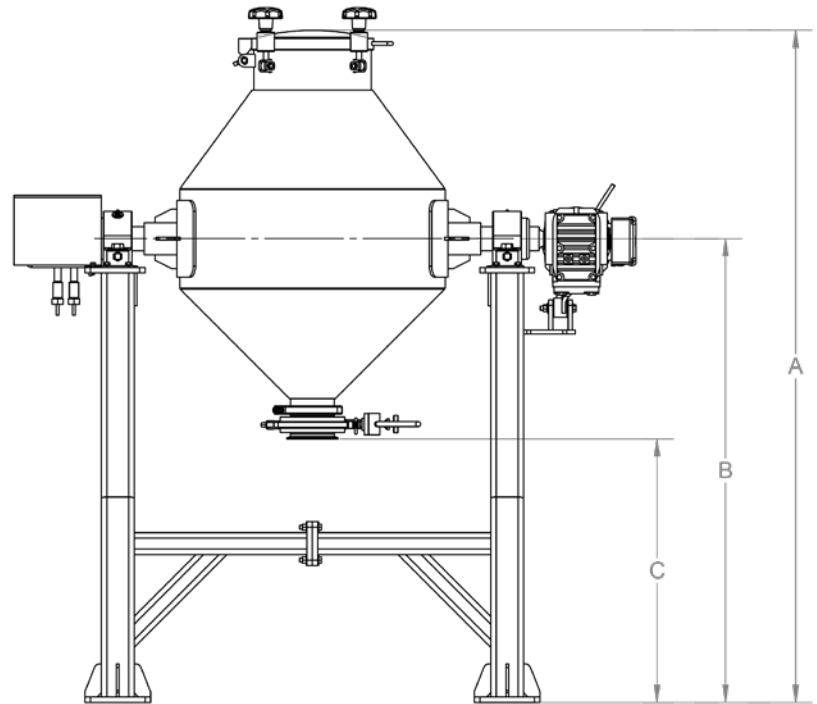
The Double-Cone Blender is an industry standard often used for coffee, teas, pharmaceuticals, glass and ceramic mixing. Tumble blending offers rapid, low-impact mixing, which is particularly good for abrasive solids and semi-dry material. The revolving action induces a highly uniform mix as the end result.

The Double-Cone blender is good for mixing materials with trace components, such as flavorings for coffee beans or drink mixes. The configuration can include load cells to weigh incoming materials for high precision blends.



**BENEFITS**

- Clean by design, with no internal moving parts
- Easy discharge and drainage
- Minimized vibration using sand ports in stands
- Operator safety options such as guards and barriers
- Options such as intensifiers for speed and breaking up of clumps
- Food-grade materials and high-grit finish
- Trusted vendor with more than 80 years of experience
- One-stop-shop for pre-and-post sale, variety of mixers
- Comparable price point for higher quality design, fit, and finish



**SPECIFICATIONS**

Model Number	Working Capacity (ft <sup>3</sup> )	Working Capacity (L)	Inlet Height (A)	Centerline Height (B)	Discharge Height (C)	Inlet Diameter (in)	Discharge Diameter (in)	HP
DC-.25	0.25	7	41	34	24	6	4	0.75
DC-.50	0.5	14	45	36	24	6	4	1
DC-1.5	1.5	40	53	40	24	8	4	1.5
DC-2.5	2.5	70	62	43	24	10	4	2
DC-5	5	140	69	47	24	10	4	3
DC-10	10	275	91	63	36	18	6	5
DC-20	20	550	104	70	36	18	8	10
DC-30	30	850	112	75	36	18	8	10
DC-40	40	1125	117	79	36	18	8	15
DC-50	50	1400	123	82	36	18	8	15
DC-60	60	1700	129	84	36	18	10	20
DC-75	75	2125	136	88	36	18	10	25

**ABOUT MOMENTUM SERIES**

The Momentum Series expands the range of the Marion product line, focused on creating momentum for our customers, engineered with craftsmanship just for you... because we can create momentum only when we move **forward together**.