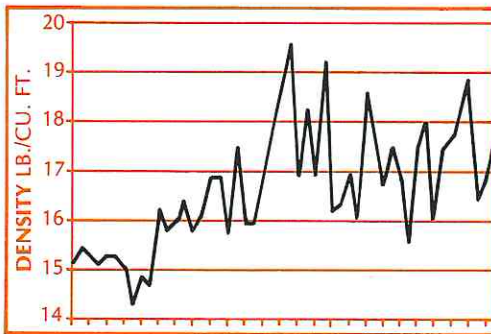


PROBLEM: overfill/product giveaway...
 due to weight variations in package filling. This occurs because of
 product segregation in your material handling system.

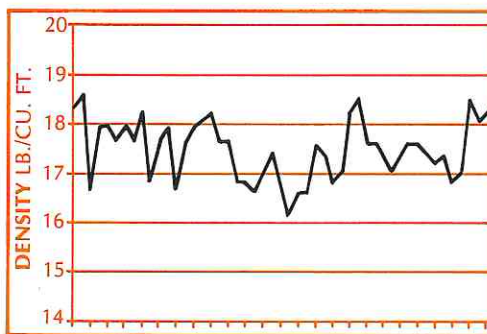
SOLUTION: the Multi-Port® Gravity Blender
 The Multi-Port's thorough blending reduces weight variation, for more
 accurate volumetric filling.

Reduces overfill by as much as 50%

The graphs below show "Before" and "After" trends for one user. Depending upon product cost, user savings can be substantial. On many applications, the Multi-Port's cost can be amortized within two weeks.



Before using Multi-Port Gravity Blender



After using Multi-Port Gravity Blender
 Overfill reduced by 50%

Blends any dry, free-flowing product

The Multi-Port is especially good for fragile materials, and for blending ingredients of varying characteristics.

Typical Applications

- | | |
|------------------------|---------------------|
| soluble coffee | gelatins |
| freeze-dried coffee | biscuit mixes |
| agglomerated coffee | cereals |
| instant tea | dry salad dressings |
| powdered milk products | dry soup mixes |
| bread crumbs | dry dessert mixes |

Blends products in chip, cube, flake, agglomerated, granular, pellet, and powdered forms.

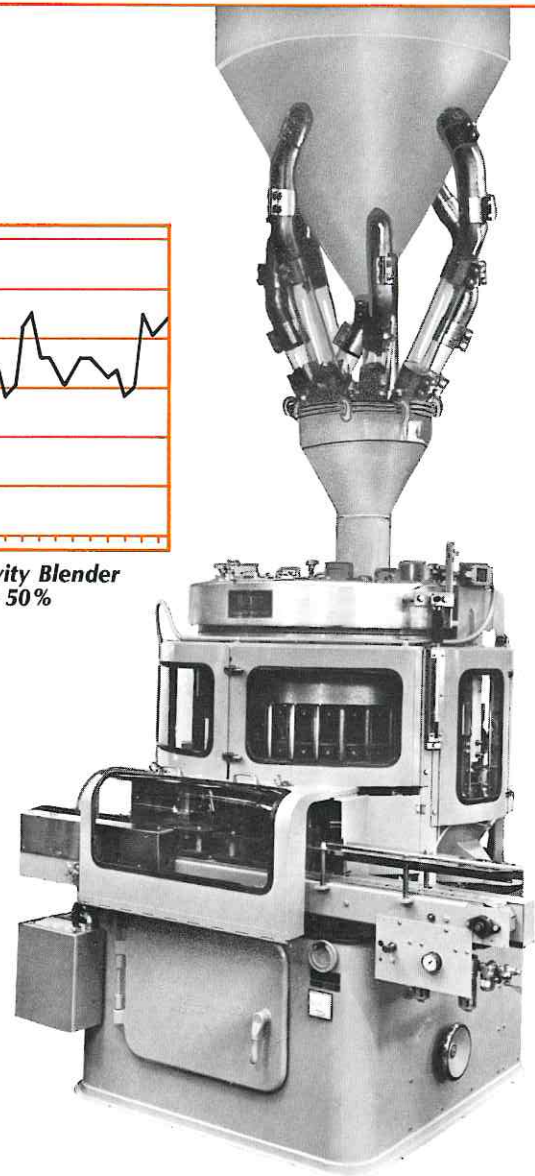
Virtually no maintenance

The Multi-Port has no moving parts or internal obstructions to clean or maintain. External tubes draw product from all levels simultaneously. Blending occurs in a patented blending chamber. Because it blends by gravity, **Multi-Port uses no energy.**

Available to meet both FDA and 3-A Dairy requirements

Choose construction of stainless steel, aluminum, carbon steel, epoxy coatings. Standard working sizes from 15 to 300 cu. ft., with larger models to your needs.

Reduce overfill and save money on valuable product.



Multi-Port Gravity Blender, shown with volumetric filling machine. (Photo courtesy of Nalbach Engineering.)

Call or write for complete information:
 Muncy, Pennsylvania 17756 • 570/546-3165.
 Ask for Bill Mahoney.

