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# AutoBlend Systems

## Ketchup, Sauce and Salsa Processing

### Advantages

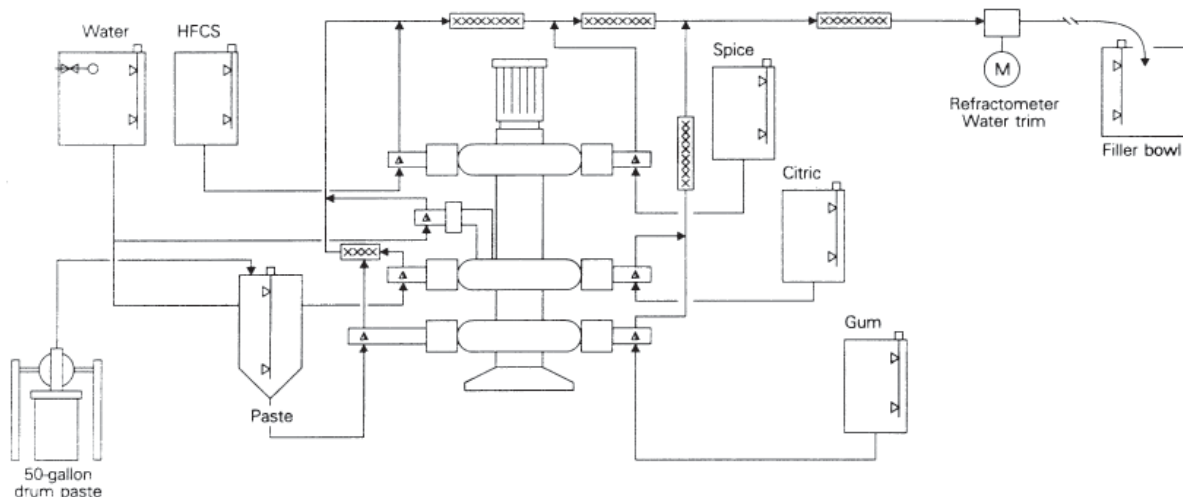
- The tanks and piping required for batch production are eliminated, and the subsequent tank and piping savings reduce overall system cost.
- Product recipes can be changed quickly and efficiently.
- The minimal amount of product actually in the system at any given time reduces waste.
- The system is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

- Requires less manpower than conventional batch mixing systems.

### Who Would Benefit?

- Tomato processors and canners.
- Sauce and Salsa manufacturers.

### Simplified process diagram



## System Operation

- The ingredients are pumped into suction vessels. Ingredient levels in the vessels are controlled by level probes or throttling valves.
- The Bran+Luebbe metering pump proportions and pumps the ingredients through a mixing manifold into the filler buffer tank.

## Why should you be interested?

Bran+Luebbe metering systems produce accurate, consistent finished products while reducing costs and waste. If you would like to increase production volume without infringing on valuable floor space, a Bran+Luebbe metering system is for your manufacturing facility.

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WHERE IDEAS MEET INDUSTRY

Your local contact:



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