

*Custom-Built to Meet Your Needs . . .*

## **MODEL 814 MIXER BLENDER**

F.P.E.C. has a track record of product innovation, performance superiority and practical user benefits as evidenced in the success of its Model 814 Mixer Blender. Each Mixer Blender is constructed of **100% (T304) stainless steel** fabrication. This heavy-duty metal meets U.S.D.A. regulations, is non-corrosive, and extends the operating life of the equipment. And it makes clean up faster and easier too.

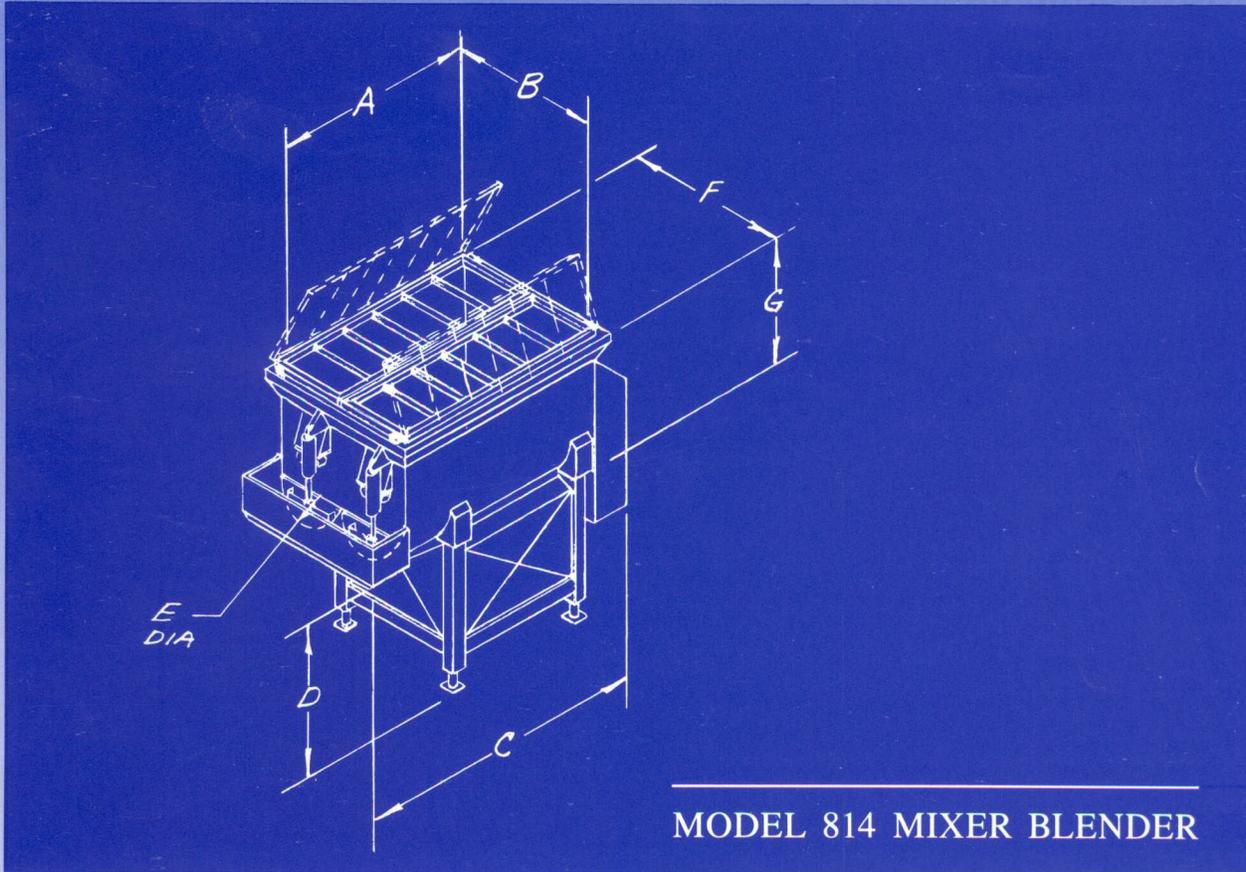
Other thoughtful, human-engineered details have been integrated in to this Mixer Blender to add to its versatility.

The standard **load capacity** of the Model 814 is from **500 lb. to 10,000 lb.** So whether you require a small or large production capacity, F.P.E.C. meets your needs.

Another feature is the **top safety guard with electric interlock** which automatically shuts the equipment off when the lid is raised. For fast unloading, F.P.E.C. has added **dual independent end discharge doors** which are activated by pneumatic air cylinders. And **easily removable shaft seals** permit complete access for quick daily cleaning.

Discover for yourself the Model 814 Mixer Blender along with F.P.E.C.'s complete line of food processing equipment. F.P.E.C. is the only company that cares enough to custom-design each piece of equipment to your specifications at reasonable prices. Call the professionals at F.P.E.C. for your next application.

# S P E C I F I C A T I O N S



**MODEL 814 MIXER BLENDER**

## A D D I T I O N A L • F E A T U R E S

- Available with paddle or ribbon agitators. • Standard discharge height 38" (others available). • Available with chain or shaft mounted drives. • Electric or hydraulic drives available. • 4-inch adjustable feet. • Lower side covers are standard. • Easily removeable rear chain guards. • Watertight door construction. • CO<sub>2</sub> injection systems available. • Steam jacketing available. • 4-1/2-inch diameter agitator shafts. • Electrical controls mounted in NEMA 4 enclosure. • Glass bead finish. • Square support legs and frame. • Tub body fabricated from a minimum material thickness of 3/16-inch. • End plates fabricated from a minimum of 3/8-inch thick plate.

NOMINAL DIMENSIONS IN INCHES										
DIM.	1,000 LB.	1,500 LB.	2,000 LB.	2,500 LB.	3,000 LB.	4,000 LB.	5,000 LB.	6,000 LB.	8,000 LB.	10,000 LB.
A	60	60	72	84	84	84	96	96	120	162
B	37½	49½	49½	49½	53½	65½	65½	65½	69½	69½
C	92	92	104	116	116	116	128	128	152	194
D	38	38	38	38	38	38	38	38	38	38
E	18¾	24¾	24¾	24¾	26¾	32¾	32¾	34¾	34¾	34¾
F	43½	54½	54½	54½	60½	71½	71½	71½	71½	71½
G	28	34	34	34	36	42	42	44	44	44
Horse Power	6 HP	10 HP	15 HP	20 HP	20 HP	30 HP	40 HP	40 HP	50 HP	80 HP



**F.P.E.C. CORPORATION, dba**  
**FOOD PROCESSING EQUIPMENT CO.**  
 13623 PUMICE STREET • SANTA FE SPRINGS, CALIFORNIA 90670 • (213) 802-3727