Reliable ribbon blenders help to spice up batch processing

Ross equipment reduces blending, cleaning times

With the tagline "custom creation specialists," St. Louis-based McCarthy Spice and Blends Company processes batches from 5 to 2,500 lbs. with its mixers and ribbon blenders. Whether for a secret family recipe, a BBQ competition or a meat processor, McCarthy has Hobart model planetary mixers, including 60- and 120-qt. floor mixers and a 12-qt. stand mixer.

"Our last blender installation was in November of 2017 when we replaced an older model ribbon blender from an unknown manufacturer with the Ross 42N-25," Klein says. "The blender motor and gear box of the previous mixer failed, and rather than repair it we chose to upgrade to newer equipment. We wanted to work with Ross because of our satisfaction with the performance of our existing Ross blenders and because we knew that they would have the blender up and running in four to six weeks, keeping reduced production volume at a minimum."

RELIABILITY IS KEY TO SUCCESS

The most important quality for equipment in this industry is reliability, Klein notes. "If we are not blending, we are not making money. If it is installed correctly, there is not a lot that can go wrong with a ribbon blender. However, if issues do arise, we have found Ross to be an excellent partner in responding to our needs."

Asked what efficiencies and improvements he has noticed since the latest installation, Klein says that several of spice blends have a deep color and re-

FOR MORE INFORMATION, VISIT WWW.MIXERS.COM
require extended blending times for color development. "Since the installation of the 42N-25, the required blending time for these blends has been reduced by a third. We have also noticed an increase in cleaning efficiency, including decreased clean times."

Most of McCarthy’s small-batch clients have unique stories, he notes. "One of my favorites is when a client was looking to commercialize his family’s spaghetti sauce seasoning. My understanding is the recipe originated with our client’s great-grandmother in the mid-1800s in Italy and was passed down through the generations and made it all the way to our R&D department and then to retail shelves," Klein remembers.

McCarthy’s business is strong, and the next equipment upgrade will replace its unnamed 65-cu.-ft. unit with either a Ross 80 cu. ft. or 100 cu. ft. in the next 18 to 24 months. The company has no immediate plans to expand operations, but "if our current pace of growth continues, we will be looking to expand in the next few years," Klein says. ●