MIXER LINES :

CONTINUOUS MIXERS

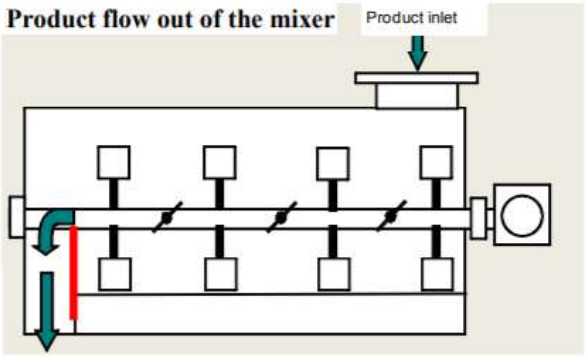
Those systems are good for customised high capacities (***40 to 130 t/sec. for flour***), mostly for mixing a limited number of components.

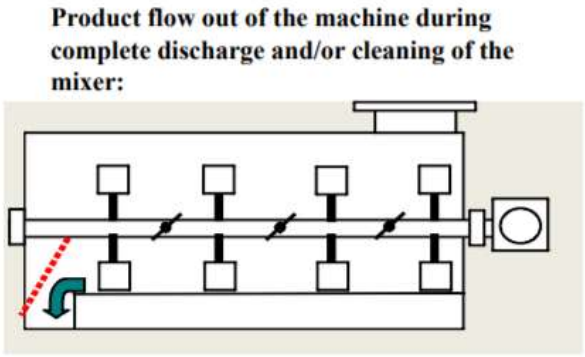
They give high performances if the percentage of material to be mixed similar, when not much precise mixing is expected.

Based on residence time and compactness (%), 60-75-120 second of mixing gives good results.

They have many of the same advantages as the batch mixer. It is very sensitive with the powdered product to be mixed, having the opmitisation on low energy consumption versus high capacity and flexible filling level. It is very significant throughput results an average retention time approximately in one minute.

For obtaining good mixing quality in a continuous mixer, an accurate feeding of the ingredients is a must.





Model	Capacity (m^3/h)	Power (kW)
M 120-C	10	2x3
M 200-C	15	2x4
M 350-C	30	2x5,5
M 700-C	40	2x7,5
M 1000-C	60	2x11

BATCH MIXERS

Those are good when the controlled feeding is necessary and achieves a maximum degree of homogeneous mixing and preserves high-quality ingredients during the mixing process. They are good for precise mixing such as vitamin and inorganic material mixing with flour as well as when fragile products, minor ingredients or the highest hygienic requirements are part of your process. Batch mixers are divided into 3 types based on their application purposes;

Ribbon Mixers

Capacity : up to 12 batch per hour, up to 3700 kg/h capacities
Application : good for powder material mixing applications

Though Ribbon Mixers don't have the speed and accuracy of a Paddle Mixers, they provide a quality mix in a large variety of applications.

- Outlet for a valve or port discharge for bagging or filling purposes
- Shaft mounted direct drive gearbox arrangement for maximum power transmission and cleanliness of operation.
- Optional access door safety switch supplied to provide safety for operators

Model	Capacity (liters)	Useful volume (liters)	Power (kW)
M 140-R	140	100	3
M 380-R	380	250	5,5
M 700-R	700	500	7,5
M 1400-R	1400	1000	15
M-2800-R	2800	2000	37

Paddel Mixers

Capacity : up to 20 batch per hour

Application : Good for powder material mixing applications

Optimum design of the mixer housing and paddle shape and the favourable positioning of the infeed ducts for material to be mixed gives shorter mixing time. Rapid cleaning design gives hygienic process. Mixing chamber and housing are easily accessible and free of dead space.

Model	Capacity (liters)	Useful volume (liters)	Power (kW)
M 200-P	140	50-160	3
M 450-P	380	100-320	4
M 900-P	700	200-620	7,5
M 1500-P	1400	400-1200	15
M-2300-P	2800	550-1600	22

Plogh-Share Mixers

The most ideal batch mixer for flour, starch, chocolate, detergent, plastic etc.
They are excellent for faster (shorter mixing time) and precise mixing applications. A cylindrical drum containing plough shaped mixing elements that are mounted on a horizontal shaft creates a mechanical fluidized bed mixing action. Mechanical fluidisation is the principle of this type of The rotation speed creates a swirling motion for a perfect homogenisation and a high blending precision.

Model	Capacity (liters)	Useful volume (liters)	Power (kW)
M 150-PS	150	105	7,5
M 300-PS	300	210	11
M 550-P	550	385	18,5
M-800-P	800	560	22
M-1100-P	1100	770	37

Auxiliary Equipment

Mild steel or stainless steel hoppers and control sifters and spouting
Pneumatic transport

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