Datasheet

MultiMix

single shaft paddle mixer

Process

The range of MultiMix paddle mixers, single & twin shaft, premix, and twin shaft coater, is designed to mix a wide range of raw materials, additives and liquids into a homogeneous animal feed mixture, within a short mixing time.

Benefits

- Fast and accurate homogeneity for feed 1:10.000 or Premix 1:100.000. Probability p > 5% or coefficient of variation cv < 8%
- Excellent mixing performance and effectiveness because of compact form and high speed mixing
- Filling can vary from 30% of nominal filling degree up to 100%
- Excellent hygienic properties, because of its round form and complete opening of the mixer outlet
- Secure closing of bomb doors due to special lever construction, to prevent product leakage and opening, also in case of pressure loss
- Depending on the specific features of the blended ingredients and liquids, liquid addition is possible up to 6% of the total volume
- Accurate and customer-specific liquid dosing due to different nozzle executions
- Stainless steel liquid spray pipes with pneumatic cleaning function to avoid contamination
- Efficient production process due to short total batch time
- Possible start-up under full load
- Re-adjustable paddle plates for easy maintenance
- Exchangeable paddle plates for lower maintenance costs

Features

- Round shape with length–diameter ratio of approximately 1:1
- Minimum contamination due to absence of dead corners
- Nominal filling at 70% of the total mixer volume for optimal mixing
- The paddle plates constructed out of wear resistant stainless steel
- Large access door with safety switch for cleaning purpose

- Bomb-door opening in the body is a 70 degree angle
- Large bomb doors open up to under the head plates to minimize contamination
- Beaters on the bomb-doors for complete emptying to minimize contamination
- Steel to steel closure to prevent caking of the product and leakages
- Reliable, shaft mounted gearbox
- Designed and constructed according to CE and ATEX safety regulations

Options

- Bomb-door on top for quick filling of mixer
- Slides on top for less build-in height
- Pipe connection on top for adding additives (manual or with dosing unit)
- Product contact parts in stainless steel, except for the paddle shaft
- Insulation to prevent condensation for hygienic production
- Frequency controlled drive for controlled start-up of the mixer
- De-aeration piping for a controlled airflow, from bin below or above mixer, to the mixer
- Up to 3 stainless steel liquid spray pipes, mounted to the side of the mixer body; more spray pipes possible, on request
- The MultiMix paddle mixer can be applied in a weighing configuration, for control-weighing

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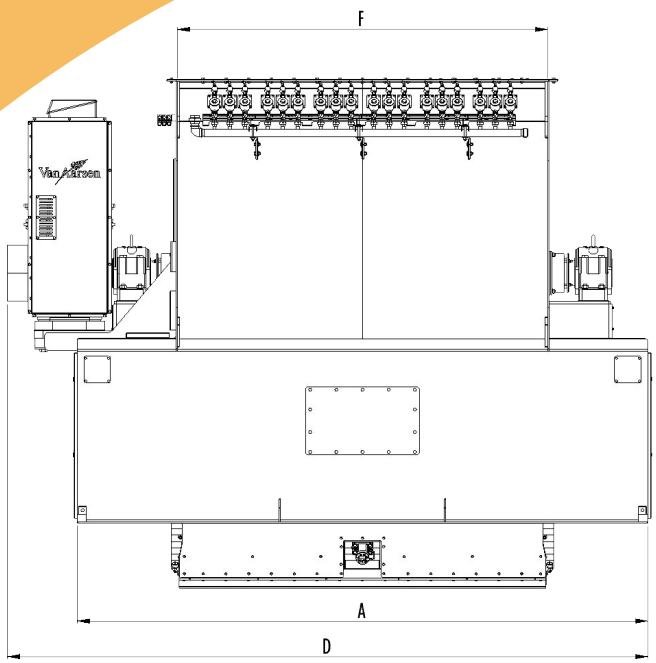
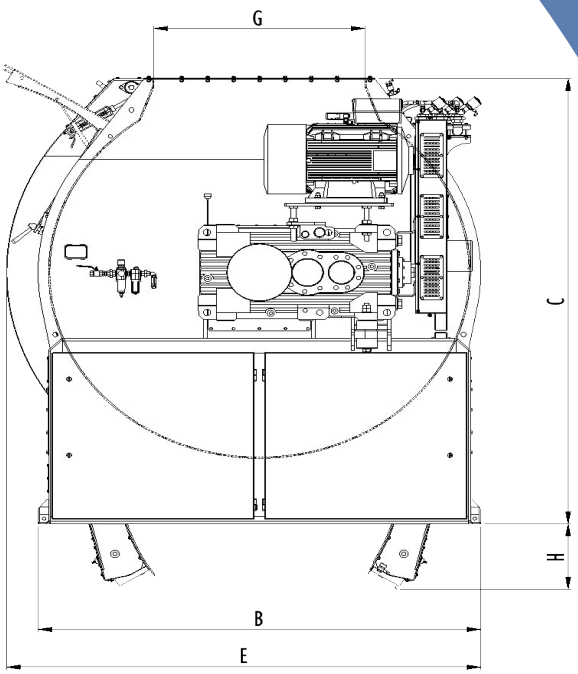
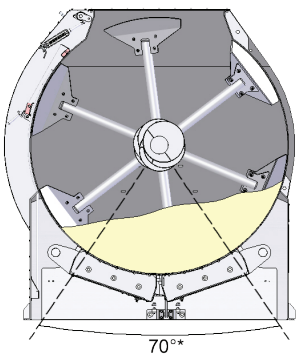


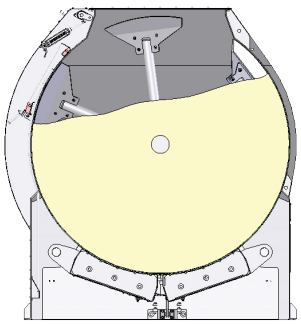


Type		Dimensions for sketch in mm												
	A	B	C	D	E	F	G	H	Bomb door above	Minimum product content	Maximum product content***		Total mixer volume	Motor power mixer	Main shaft speed
									Height	(L)	(L)	(kg)	(L)	(kW)	(rpm)
300	1624	910	1000	2122	n.a.	820	360	150	n.a.	90	300	150	420	9.2	49
500	1764	1040	1140	2412	n.a.	960	450	210	n.a.	150	500	250	700	11	54
1.000	2200	1320	1500	2810	n.a.	1200	550	185	n.a.	300	1.000	500	1.400	15	45
2.000	2540	1663	1900	3450	n.a.	1500	690	215	700	600	2.000	1.000	2.800	22	44
4.000	3295	2120	2240	4215	n.a.	1950	1000	440	650	1.200	4.000	2.000	5.600	45	37
6.000	3540	2250	2700	3905	n.a.	2220	1110	320	650	1.800	6.000	3.000	8.400	75	35
8.000	3760	2560	2925	4220*	2750	2440	1220	430	650	2.400	8.000	4.000	11.200	90/110**	33
10.000	3950	2660	3115	4530*	2890	2630	1220	500	650	3.000	10.000	5.000	14.000	132	33

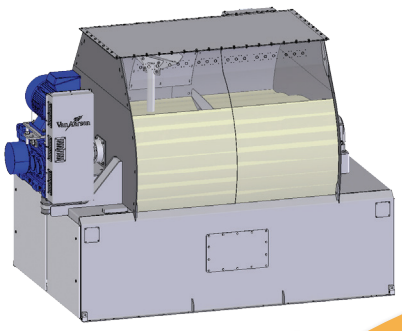
* Vertical Drive.
** 110 kW when density recipe > 550 kg/m³ and liquids addition > 4%.
*** Kg or liter, whichever comes first, depending on the product density! Maximum product density: 650 kg/m³.



Minimum filling
*70° bomb door opening



Maximum (nominal) filling



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