VanAarsen

# MultiMix twin 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 according to GMP+ Guidelines.
- ▶ Homogeneity for MultiMix: probability $p > 5\%$ or coefficient of variation $CV > 2.5\%$ and $< 8\%$
- ▶ 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
- ▶ Possibility to spray liquids on the fluidised bed of the mixture, between the two shafts, for hygienic operation
- ▶ Accurate and customer-specific liquid dosing due to different nozzle executions
- ▶ Stainless steel liquid spray pipes with pneumatic cleaning function to avoid contamination
- ▶ Ideal for installation at low construction height
- ▶ 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

- ▶ 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 for cleaning purpose
- ▶ Bomb-door opening in the body is a 60 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
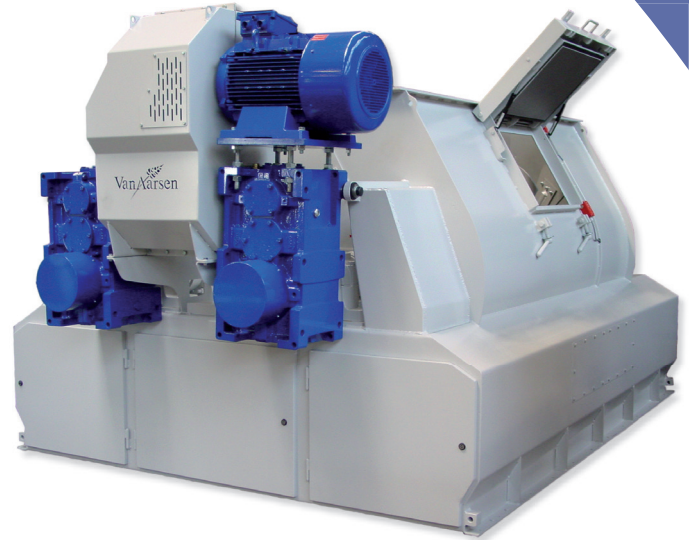
- ▶ Drive by means of shrink disk clamping on shaft mounted gearboxes and V-belt drive
- ▶ Synchronization mixer-shafts by Cardan shaft
- ▶ Designed and constructed according to CE and ATEX safety regulations

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 on top; more spray pipes possible, on request
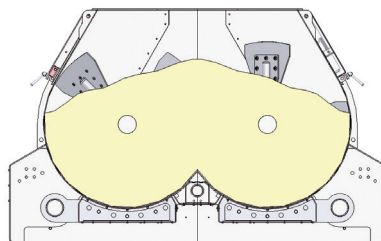- ▶ The MultiMix paddle mixer can be applied in a weighing configuration, for control-weighing
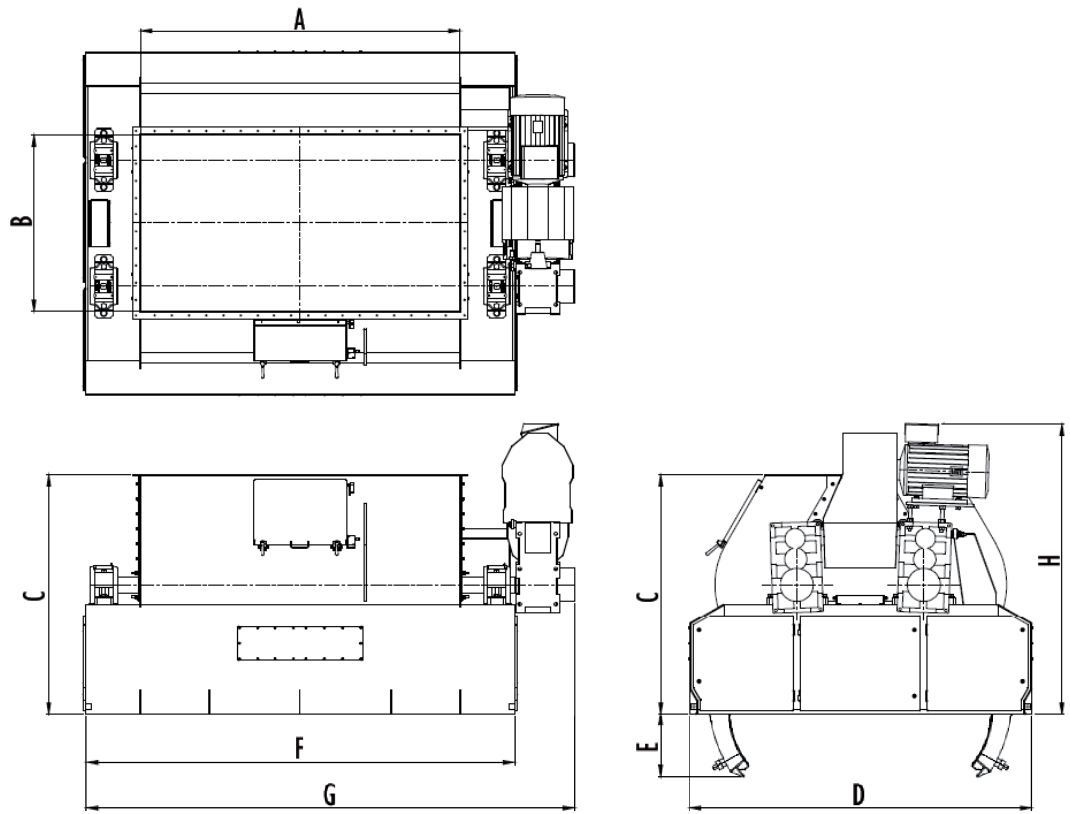
Type	Dimensions for sketch in mm								Weight	Minimum product content	Maximum product content*		Total mixer volume	Motor power mixer	Main shafts speed
	A	B	C	D	E	F	G	H							
									(kg)	(L)	(L)	(kg)	(L)	(kW)	(rpm)
MU 1200-2	1600	950	1300	1700	235	2300	2630	1600	3.100	360	1.200	780	1680	15	45
MU 2000-2	1930	1070	1600	2150	270	2840	3210	1800	5.300	600	2.000	1.300	2.800	22	39
MU 4000-2	2440	1360	1800	2600	460	3350	3840	2120	7.800	1.200	4.000	2.600	5.600	45	28
MU 6000-2	2800	1550	2100	3000	530	3750	4295	2550	9.800	1.800	6.000	3.900	8.400	75	25
MU 8000-2	3080	1750	2240	3300	580	4080	4690	2720	13.300	2.400	8.000	5.200	11.200	90	24
MU 10000-2	3300	1920	2500	3600	660	4300	4970	3070	16.000	3.000	10.000	6.500	14.000	110	24
MU 12000-2	3550	2050	2600	3750	670	4550	5220	3110	18.200	3.600	12.000	7.800	16.800	132	23
MU 16000-2	3900	2150	2850	3900	720	4900	5650	3280	22.000	4.800	16.000	10.400	22.400	160	21

* Kg or liter, whichever comes first, depending on the product density! Maximum product density: 650 kg/m^3.
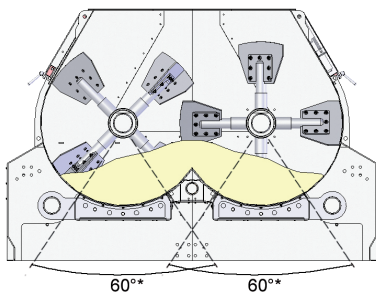
Minimum filling
*60° bomb door opening

Maximum (nominal) filling