

Molasses mixer

Process

For mixing liquids such as molasses, Van Aarsen has developed continuous mixing systems, which are, depending on the capacity, divided in single, duplex and triplex versions.

A continuous mixer requires an accurate dry-flow feed rate along with an accurate molasses flow rate. Preheating the molasses, prior to entering the mixer, will help the proper distribution within the feed.

The Van Aarsen molasses mixers are continuous mixers capable to mix up to 7 % molasses and create a homogeneous product free of any agglomerates or lumps. This machine is best suited for applications where high intensity and low retention times are needed.

Operational Excellence

- ▶ Creates a homogenous product free of any agglomerates or lumps
- ▶ High intensity with low retention time

The mixer

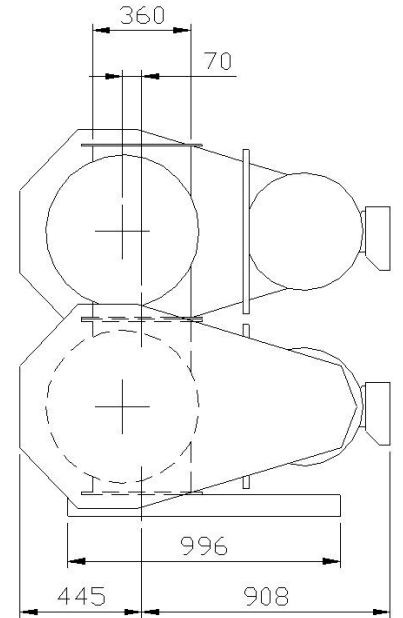
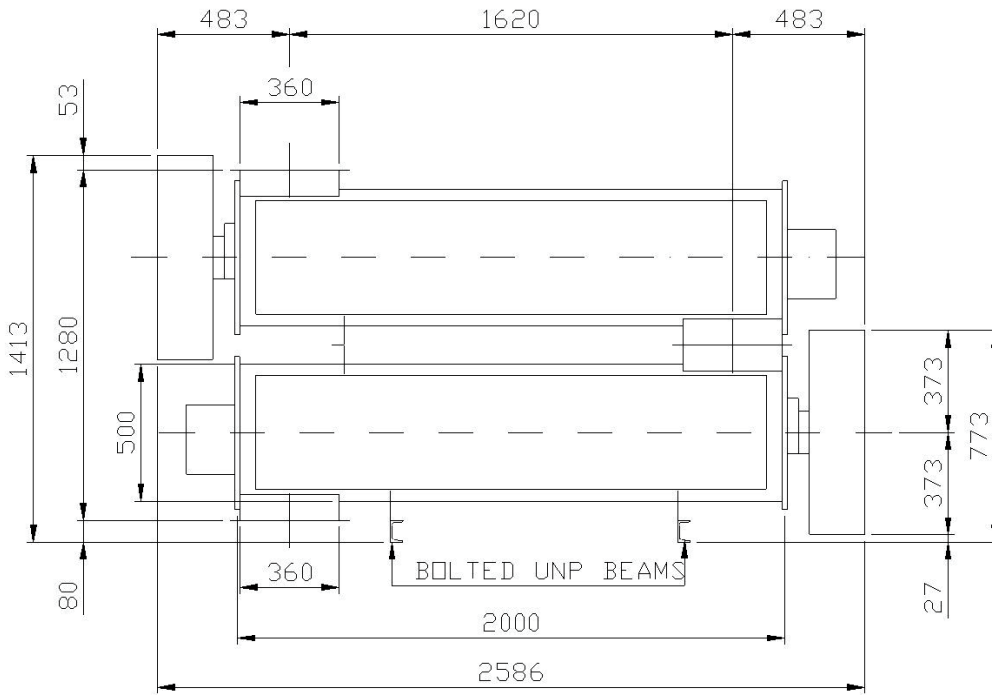
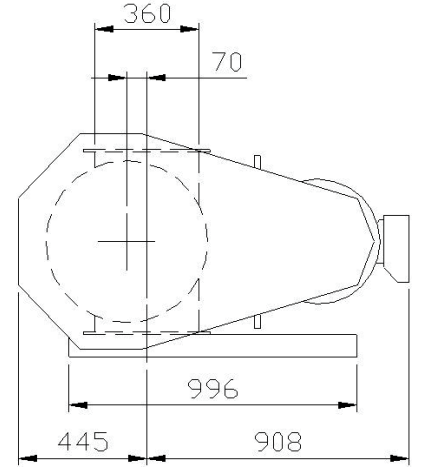
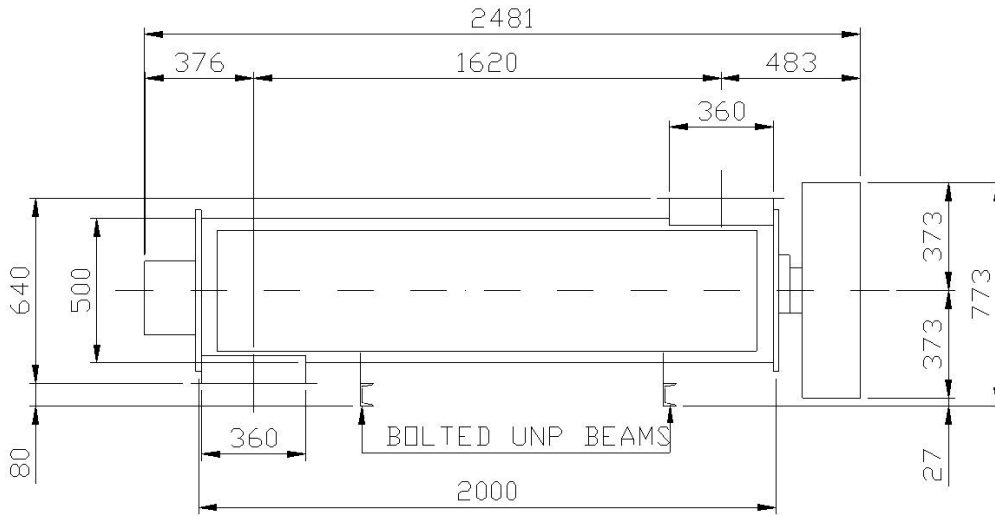
- ▶ Speed in the mixing compartments 380 rpm
- ▶ High wear resistant mixing paddles, XAR500
- ▶ Mixing paddles are adjustable to vary retention time and intensity
- ▶ Molasses injection
- ▶ Stainless steel construction, 304, of the mixer body
- ▶ Tubular housing with large, hinged doors for cleaning

Operational safety

The molasses mixer is designed and constructed in conformity with the safety regulations Machinery Directive 89/392/EEC.



Datasheet



Type		500x2000	500x2000 Double
Maximum capacity	t/h	15	35
Weight	kg	± 840	± 1645
Drive	kW	1x30	2x30