



SETER MOLASSES MIXER

- A preparation unit suited to continuously incorporating liquid (up to 8% molasses content)
- Made from mild or stainless steel for flow rates of 5 to 30 tons per hour.
- With a wide access door for easy cleaning.
- High rotation speed for good molasses dispersion.
- Blades are anti-abrasion treated against mineral wear.
- The piping system used for incorporating the liquids is calibrated with our fluids partner to match your needs.