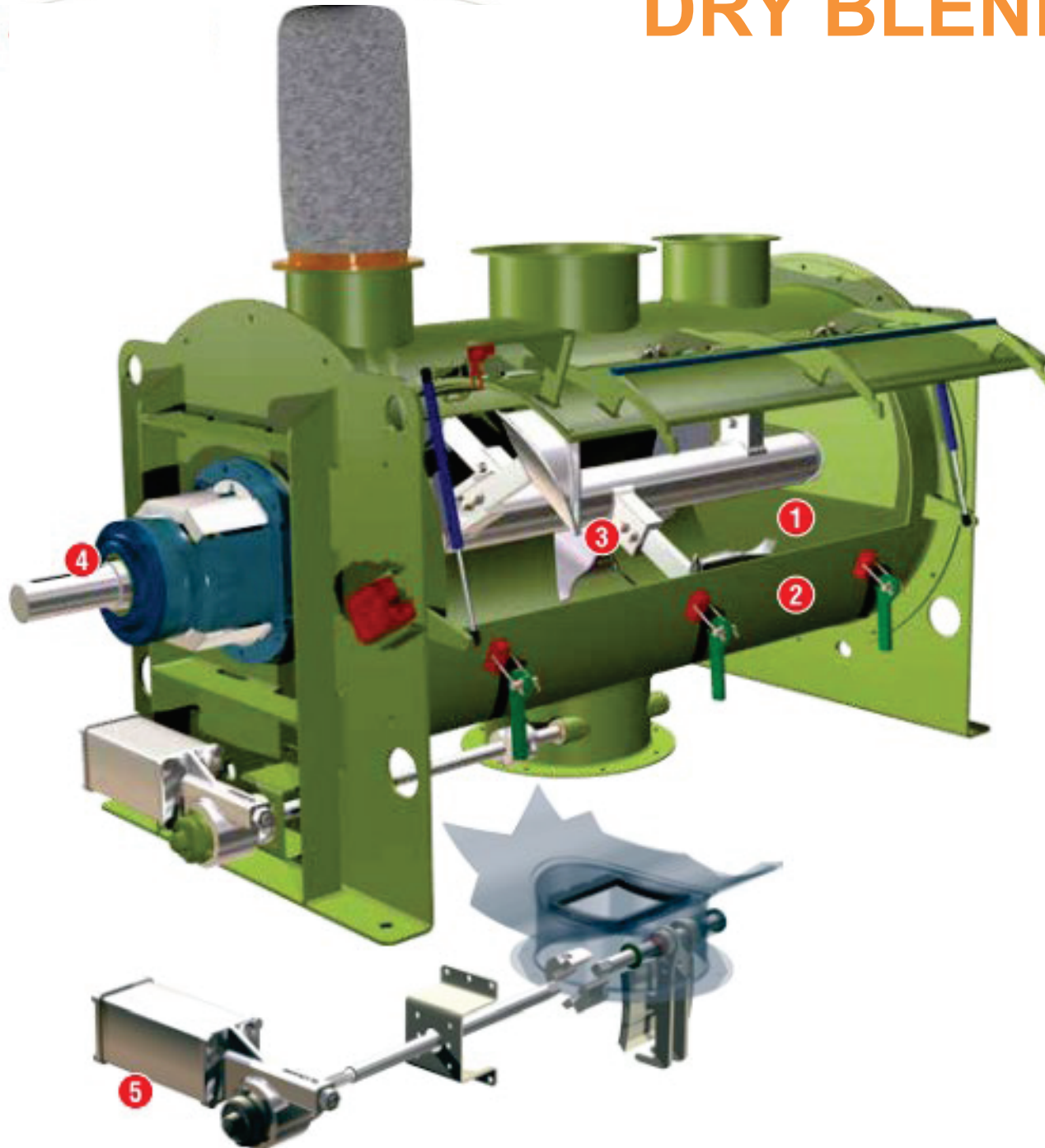




**MIXING SYSTEM**



# DRY BLENDER



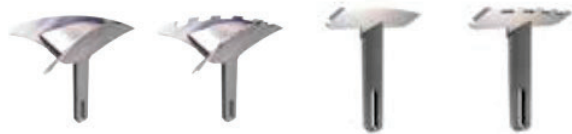
- 1** Large inspection door enabling comfortable access to the interior of the mixer
- 2** Heavy-duty mixing chamber manufactured in carbon steel, anti-wear steel or 304L / 316L stainless steel
- 3** Adjustable, replaceable mixing tools
- 4** End bearing assemblies in various shaft seal configurations (air or nitrogen-purged)
- 5** Flush discharge valve



# Horizontal mixer

## Strengths:

- Fast mixing
- Homogenous mixing
- No « dead zones »
- Many options are available (Full bottom opening, mixing tools, choppers...)



## Variation (Fluidizing paddle):

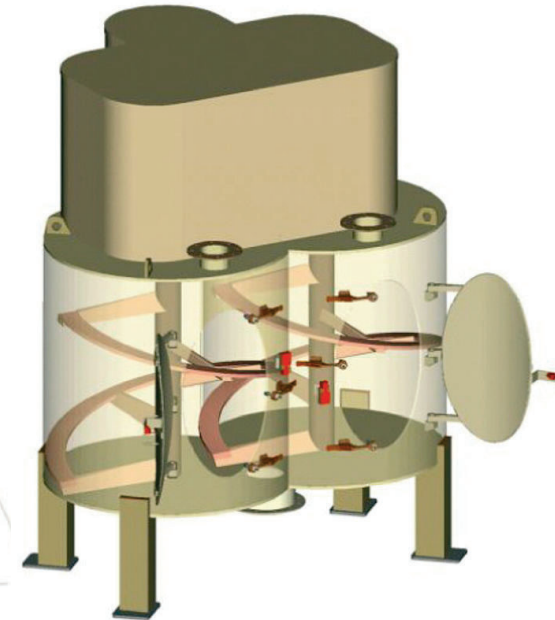
- Suitable for fragile product
- Suitable for varying density ingredients
- Fast mixing time (30 to 60s)



# Vertical twin shaft mixer

## Strengths:

- Gentle mixing
- Filling level from 10% to 100%
- No « dead zone »
- Many option available



## Weaknesses:

- Motors on top (leakage = product contamination)
- High vertical space



# Conical mixer

## Strengths:

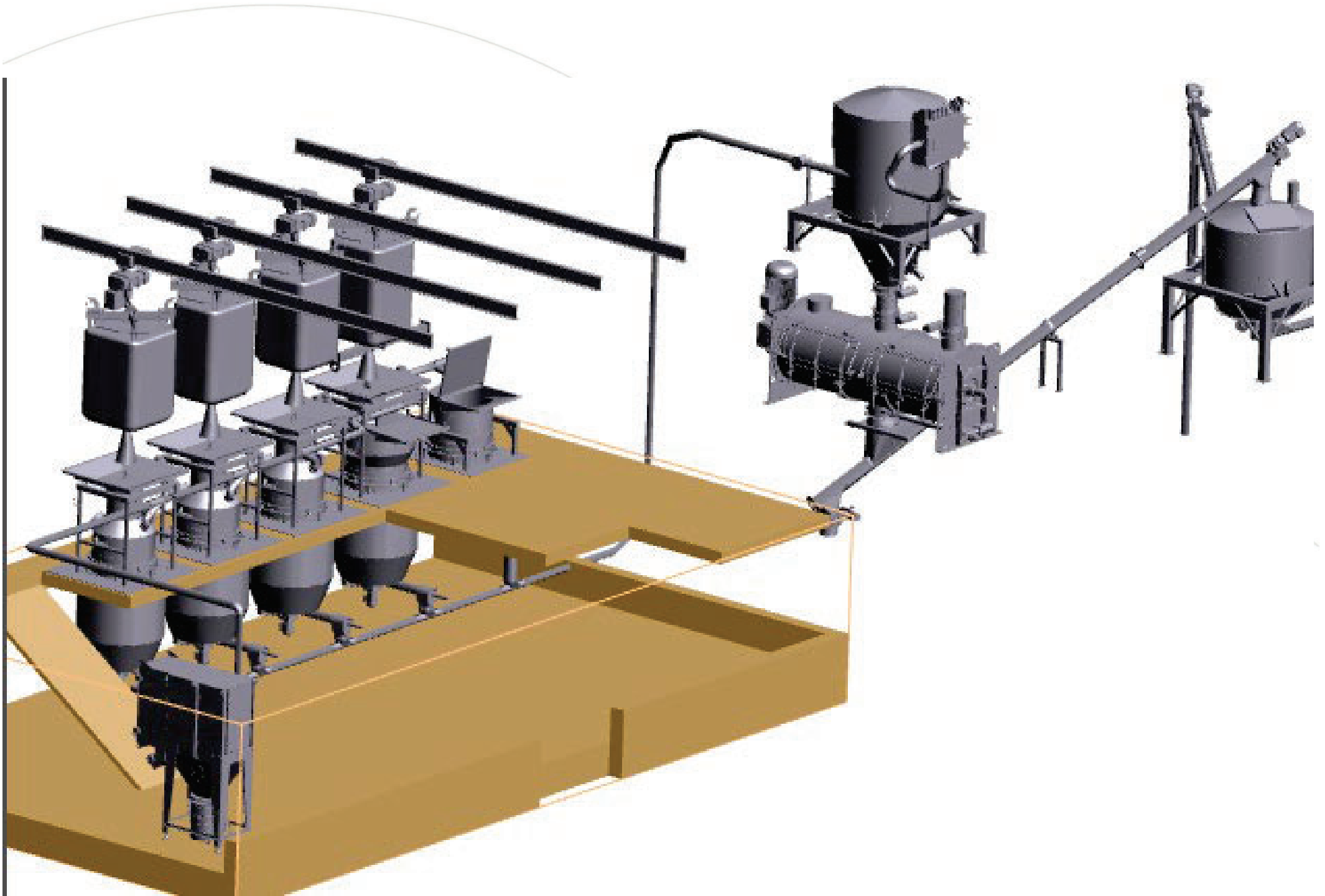
- Gentle mixing (fragile product)
- Low consumption
- Low retention
- No heating

## Weaknesses:

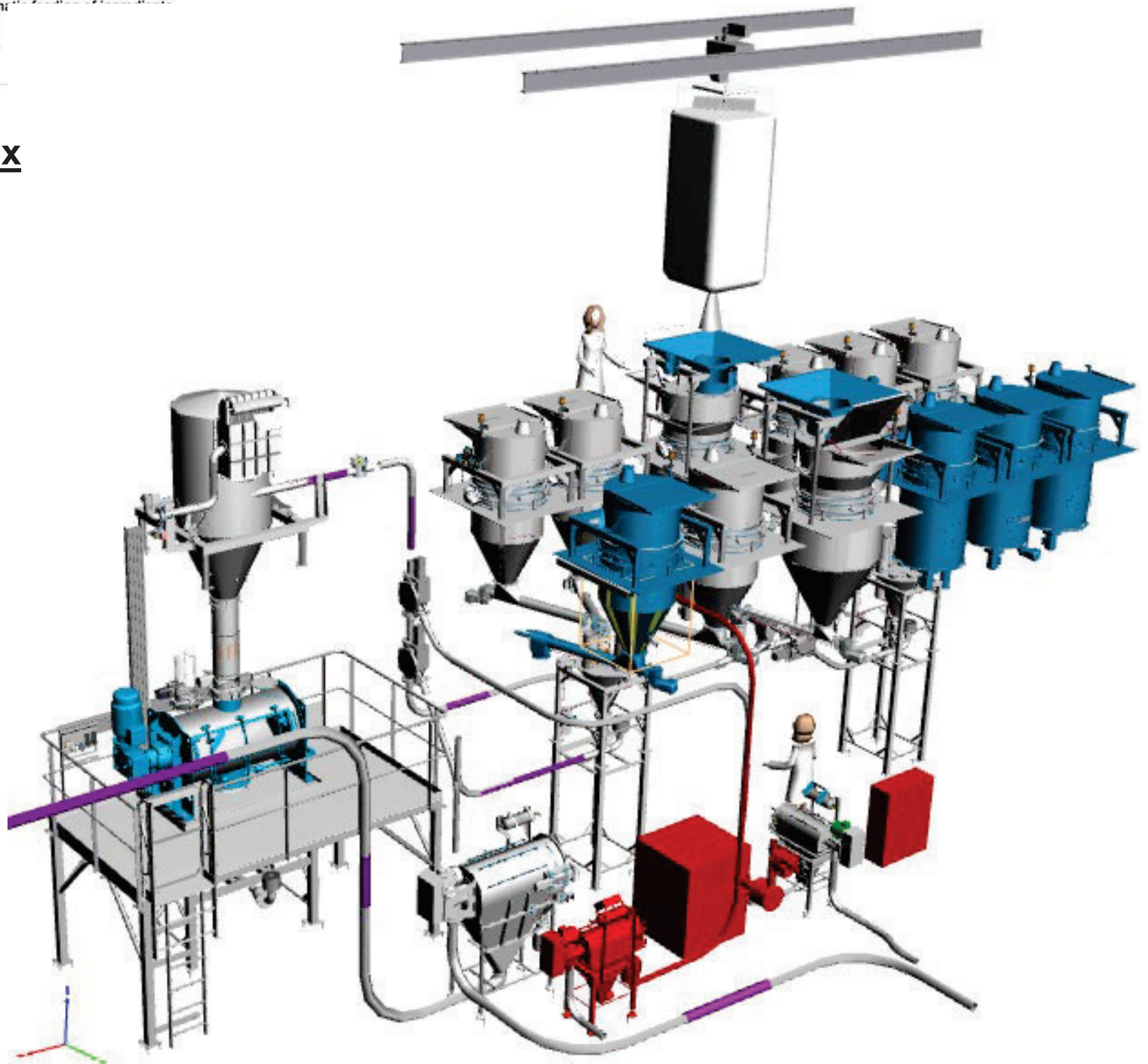
- High mixing time
- « Dead zone » at the bottom
- High vertical place



# Mixing tower for premix



# Bakery premix





# Powder mix

