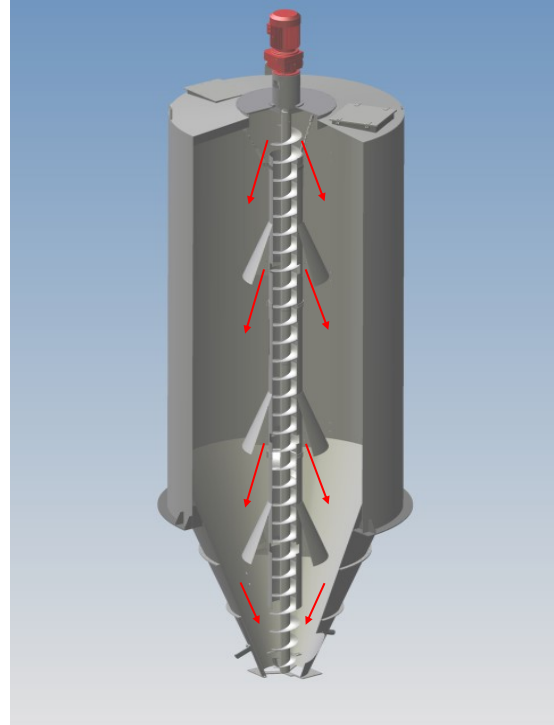


High volume homogeniser

Type: HVM



Application

The high volume homogeniser is extremely suitable for fast and homogeneous mixing of food and feed products such as:

- Milk powders;
- Chemical powders;
- Catalyst powders.

Operation

The product to be mixed is first conveyed upward by a mixing screw.

At each opening, the conveyed product is partially added to the down stream product flow.

The same procedure takes place at the second and/or third mixing head.

The remaining product is conveyed at the top of the mixing tube.

Construction

- Strong, attractively-styled housing with inspection door.
- The mixing shaft is supported by self-aligning ball bearings.
- Pneumatically-operated outlet valve.

Benefits

- Batches up to 70.000 ltr.
- Flexibel in quantity, batch size 20%-100% of Mixing size.
- Very short mixing periods.
- Restless emptying.
- A high degree of homogeneity without product degradation.
- Low energy consumption.
- Prevending demixing in silos.

Optional extras

- Stainless steel 304 or 316, or a combination of these.
- Limit switches on the inspection doors.
- Heating or cooling plus insulation.
- Variable speed.