

MultiMix Single Shaft



Van Aarsen designs, produces and supplies batch-mixers and other equipment for the animal feed, pet food and aqua feed industry based on 60 years experience.

The range of MultiMix paddle-mixers has been designed to blend a wide range of raw materials, ingredients, additives and liquids used in the feed milling industry, all with different characteristics into a homogeneously mixture within a short mixing time.

Features of the MultiMix Single Shaft

- Constructed in a range from 300 to 10.000 ltr. as batch-mixer in the feed production process for pre-mixing ingredients or as main batch-mixer
- Excellent hygienic features, gained by its rounded form
- Considerable increase in efficiency of the production process by shortening the total batching time
- Its compact form together with high speed blending improves mixing performance and effectiveness
- Filling can vary from 30% to 110% of nominal filling degree
- Built completely according to the latest regulations and standards for homogeneity, hygiene and safety



Design

- Homogeneity: CV < 5% at 1:100.000 within three minutes
- Round shape with length–diameter ratio of approx. 1:1
- No dead corners and minimum contamination
- Nominal filling at 70% of the mixer volume so overflowing to accommodate batch size is possible
- Bomb-doors open until under head plates to minimize contamination
- Large bomb-door opening at a 70 degree angle
- Beaters on the bomb-doors for complete discharge
- Locking lever construction on bomb-door so it will not open during loss of pressure
- Steel to steel closure preventing leakages
- Re-adjustable and exchangeable paddles
- Possibility for several liquid additions
- Start under full load
- Large access door for cleaning purpose
- Maintenance-free drive construction by means of shrink disk clamping on the solid shaft
- According to CE safety regulations

Design options

- Bomb-door or slide-table on top of the MultiMix paddle-mixer
- Construction in stainless steel
- Liquid additions to the MultiMix paddle-mixer
- Fluid coupling
- Electrical tracing (heating)
- Insulation
- Frequency controlled drive

Hygienic operation

- The full-bottom bomb door ensures a complete discharge of the contents of the mixer within seconds.
- The mixer is designed with no dead corners and is largely self-cleaning. This effectively prevents cross-contamination.
- The mixer housing and the paddles are easy and quick to clean via the accessible inspection door.

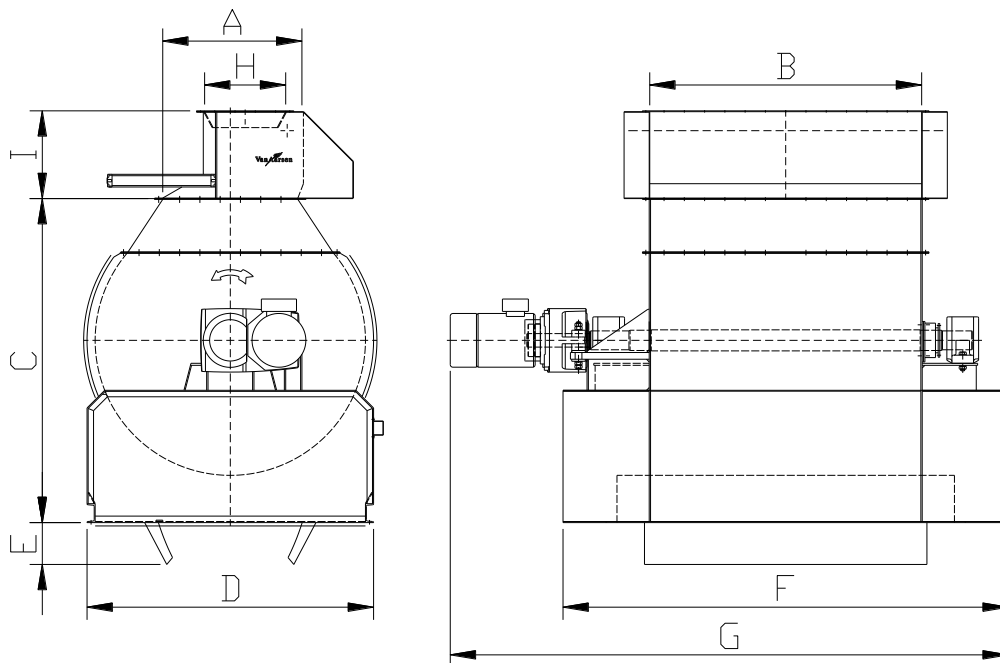
- As an option the body parts of the MultiMix series that come into contact with the processed materials can be manufactured in corrosion-resistant steel.

Liquid addition

- Depending on the specific features of the ingredients and liquids being blended, liquid addition is possible up to 10%. Different spraying systems are available for the different applications.

Long life and low maintenance

- Paddles can be replaced easily.
- The mixer is driven by a maintenance free shaft mounted geared motor (with shrink-disk coupling).
- The main shaft is fixed by non-leak sealings in the mixer body.



Type	Dimensions for sketch in mm							Bombdoor above
	A	B	C	D	E	F	G	
MU300	360	820	1000	910	150	1624	2122	n.a.
MU500	450	960	1140	1040	210	1764	2412	n.a.
MU1000	550	1200	1500	1320	210	2200	2850	n.a.
MU2000	700	1500	1900	1640	210	2400	3159	700
MU4000	1000	2000	2400	2120	310	3295	4165	650
MU6000	1110	2220	2700	2250	320	3540	4545	650
MU8000	1220	2440	2925	2560	385	3760	4300*	650
MU10000	1220	2630	3115	2660	440	3950	4600*	650

* vertical drive