

Batch Mixer Type FHRA

APPLICATION

The FHRA Batch mixer is designed to mix all free flowing dry solids encountered in the stock feed, petfood, flour milling, food and chemical industries. The Batch Mixer will accurately homogenise macro and micro ingredients in a rapid cycle time. When fitted with special features the mixer will blend in small volumes of liquid to the batch.



OPERATING PRINCIPLE

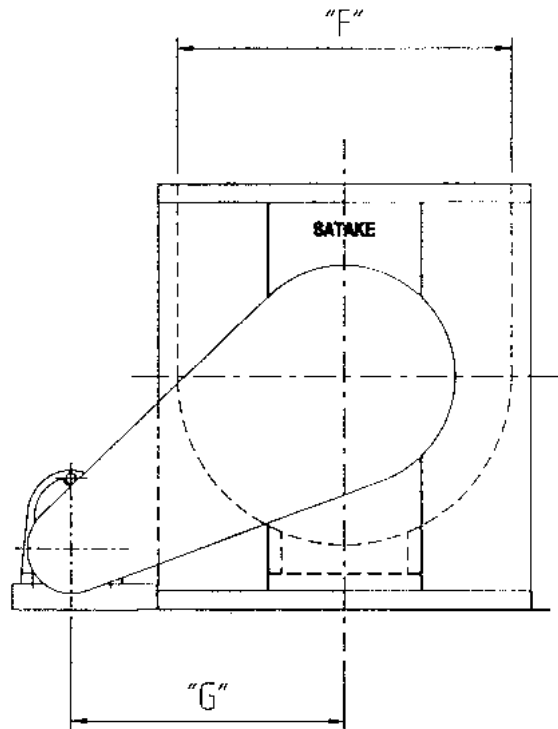
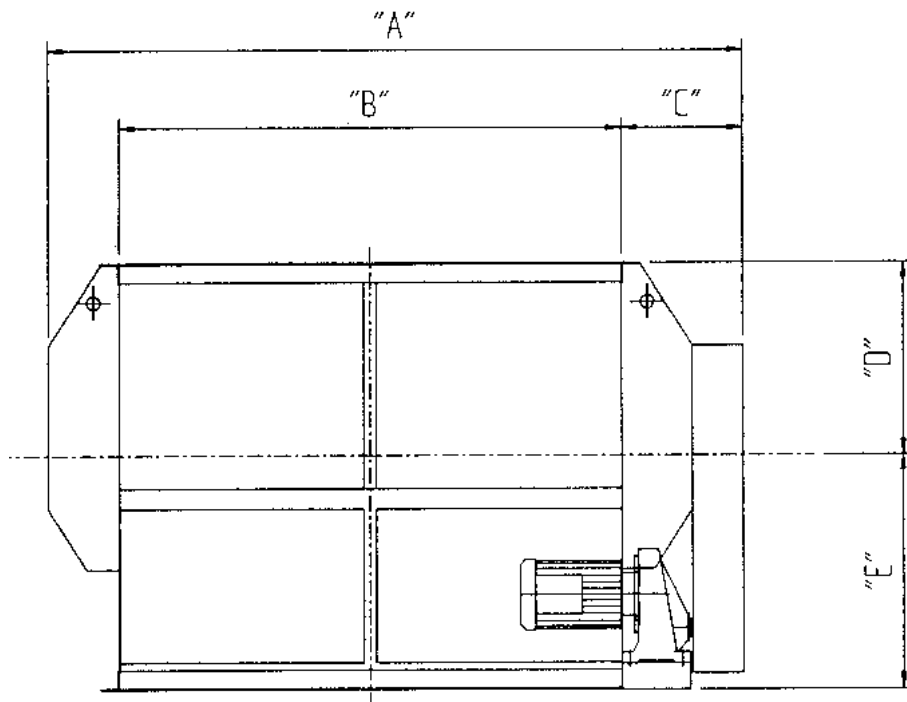
At the start of the cycle the products to be mixed are weighed into the top of the mixer, or within the mixer if it is mounted on load cells. The mixing ribbon is mounted on the shaft and rotates within the product in such a way as to randomly convey the product within the body of the machine and thoroughly mix it. Once mixing is complete the discharge gate(s) on the body release the product from the mixing chamber. The mixing cycle can then restart.

CONSTRUCTION

The mixer body consists of a U shaped body with drive platforms and removable ends constructed in either stainless steel or low carbon hot rolled mild steel. The top cover of the mixer is fitted with the necessary inlet flanges. An air balance duct can be fitted into the body of the machine to allow free air movement within the mixing tower.

Discharge from the mixer is through either a full length radial gate, giving rapid complete discharge, or one or more slides along the axis.

Bearings are heavy duty, self aligning roller type fitted into plummer blocks dowed to the bearing support. The drive can either be direct via a gearbox or through a chain and geared motor.



TECHNICAL DETAILS

	EFFECTIVE MIXING VOLUME (M ³)	CAPACITY @ 483 KG/M ³	MOTOR kW	A	B	C	D	E	F	G
250	0.48	240 kg	4.0	1666	1066	400	444	457	688	448
500	1.13	565 kg	7.5	2275	1676	400	620	700	1040	800
1000	2.12	1060 kg	15.0	2740	1980	480	760	915	1320	1080
2000	4.25	2125 kg	22.0	3136	2286	525	950	1100	1700	1460
3000	6.50	3250 kg	30.0	4695	3505	695	980	1100	1760	1520