

# Monorotor Mixer

**Capacity :** from 75 to 15,000 liters  
**Rate:** 2 to 8 batches/h. (depending on recipe and configuration of the machine)  
**Objective:** low-speed mixing

## FOR LOW VISCOCITY DRY POWDERS AND PASTY MIXTURES

Ribbon or belt technology allows high-quality mixing at low speed. The products are preserved and the risk of overheating is reduced. The resulting low attrition allows to maintain the initial characteristics of powders or granules blended, such as density, particle size or shape. The mixing principle is based on cross and repeated exchanges in the longitudinal direction established by the helical belt of the rotor. The slow movement of rotation is particularly suitable for heat-sensitive, fragile and abrasive materials.

# Ribbon Discontinuous



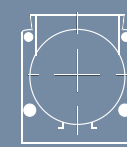
Discontinuous Monorotor Mixer

## TECHNICAL SPECIFICATIONS

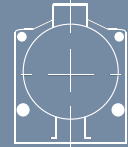
- The discharging trap reduces any unmixed product retention (the gasket ensures sealing of the tank)
- The discharge trap is built-in into a tube for connection to any downstream system (gravity flow, lock, screw...)
- The operation of the discharge trap is carried out by a pneumatic control system including: pneumatic cylinder, distributor, coil, limit switch
- Dispersion 1 kg/ton

## OPERATING MODE

There are two types of mixer loading:



▶ Loading by hopper/trough body



▶ Loading by cuff/cylindrical body



▶ Gentle handling of the materials without any damage



▶ Homogeneity of the mixture



▶ Possibility to load the mixer up to 100%



▶ Possibility of complete discharge

## Advantages



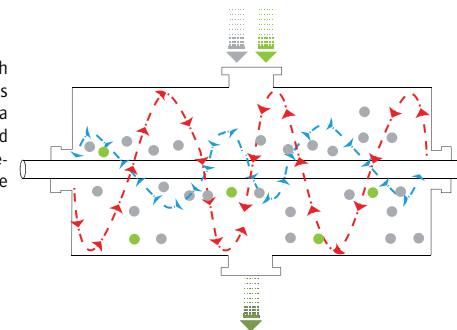
## TECHNICAL CHARACTERISTICS OF THE MIXING TANK

Models	MRR-A/C75	MRR-A/C150	MRR-A/C300	MRR-A/C550	MRR-A/C800	MRR-A/C1100	MRR-A/C2000	MRR-A/C3000	Possibility to manufacture tanks with a capacity up to 15,000 liters
Total volume of the tank	75	150	300	550	800	1,100	2,000	3,000	
Max. net capacity in litres*	56	105	210	385	560	770	1,400	2,100	
Engine power in kW	2.2	3	4	5.5	7.5	11**	13**	15	

\*\*according to density of the product

## OPERATING MODE

The external axis conveys the material from both sides towards the center, while the inner axis transfers the material to the sides, producing a convective mixing. The product is gently mixed in a relatively short time: from 5-15 minutes depending on the complexity of mixtures and the amount of each ingredient.



## Options



Pneumatic control box



Heating/cooling casing

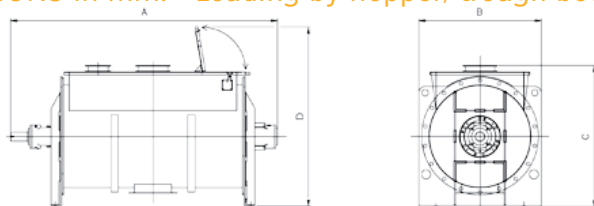


# Monorotor Ribbon Mixer

# Examples of Installations

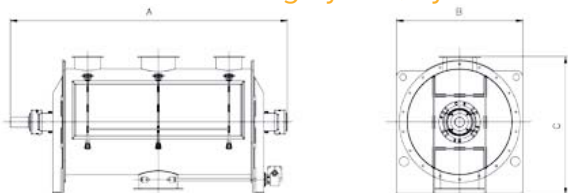
## Monorotor ribbon mixer

### ▶ DIMENSIONS in mm. - Loading by hopper/trough body



Models	A	B	C	D	Net capacity in dm <sup>3</sup>	Weight when empty in kg
MRR-A 75	1.300	611	670	1.051	56	160
MRR-A 150	1.460	670	763	1.271	105	270
MRR-A 300	1.840	770	930	1.393	210	400
MRR-A 550	2.150	930	1.133	1.585	385	690
MRR-A 800	2.350	980	1.154	1.602	560	850
MRR-A 1100	2.690	1.100	1.260	1.754	770	1.200
MRR-A 2000	2.920	1.340	1.465	1.975	1.400	2.400
MRR-A 3000	3.920	1.340	1.465	2.090	2.100	2.700
MRR-A 4800	4.520	1.500	1.725	2.199	3.360	3.800
MRR-A 6000	4.820	1.600	1.876	2.325	4.200	4.400
MRR-A 8800	5.390	1.810	2.067	2.665	6.160	5.300
MRR-A 10500	5.630	1.910	2.413	2.862	7.350	6.900
MRR-A 15000	6.124	2.110	2.706	3.190	10.500	8.000

### ▶ DIMENSIONS in mm. - Loading by cuff/cylindrical body



Models	A	B	C	Net capacity in dm <sup>3</sup>	Weight when empty in kg
MRR-C 75	1.300	611	649	56	160
MRR-C 150	1.460	670	754	105	270
MRR-C 300	1.840	770	889	210	400
MRR-C 550	2.150	930	1.075	385	690
MRR-C 800	2.350	980	1.151	560	850
MRR-C 1100	2.690	1.100	1.278	770	1.200
MRR-C 2000	2.920	1.340	1.455	1.400	2.400
MRR-C 3000	3.920	1.340	1.455	2.100	2.700
MRR-C 4800	4.520	1.500	1.750	3.360	3.800
MRR-C 6000	4.820	1.600	1.860	4.200	4.400
MRR-C 8800	5.390	1.810	2.130	6.160	5.300
MRR-C 10500	5.630	1.910	2.160	7.350	6.900
MRR-C 15 000	6.124	2.110	2.445	10.500	8.000



▶ Stainless steel cylindrical mixer



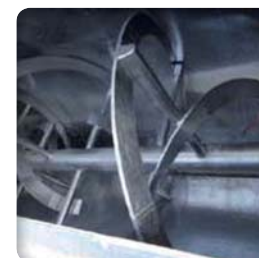
▶ Gentle mixing and compliance with the detergent



▶ Loading of the trough mixer with pneumatic conveying



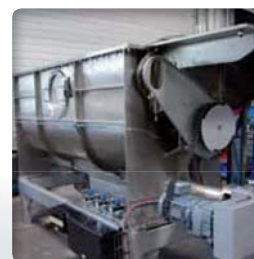
▶ Cocoa mixing



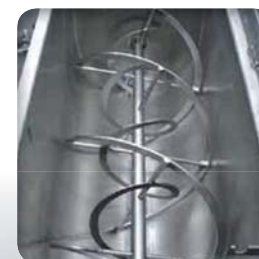
▶ Inside view with opposite belts



▶ Mixer set in a complete grinding and bagging line



▶ Chain drive of the agitation device



▶ Inside view



▶ Mixer with detached engine