



EQUIPMENT

Mixing

HOMOGENISE

INCORPORATE

FLUIDIFY

STIR

MIX



Bulk material & powder handling solutions

CONTENT



Means that the equipment is available for testing at PALAMATIC PROCESS



Means that the equipment can be installed in ATEX zone



Means that design and options can be customised

PALAMATIC PROCESS reserves the right to make changes in the design of the facilities listed in this commercial documentation



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Range of Mixers



PALAMATIC PROCESS HAS DEVELOPED A RANGE OF MIXING EQUIPMENT TO FULFIL THE NEEDS OF ALL INDUSTRY AREAS

Monorotor Mixer
Discontinuous
Plow share and blade



- High capacity and high quality mixing

Page 6

Monorotor Mixer
Continuous
Plow share and blade



- Continuous mixing suitable for dry solids and incorporation of liquids

Page 12

Vertical Mixer
Discontinuous



- 500 to 3.000 liters
- Mixing of dry, wet or sticky materials

Page 24

Conical Screw Mixer



- 50 to 5.000 liters
- Delicate blending/mixing and storage of materials

Page 28

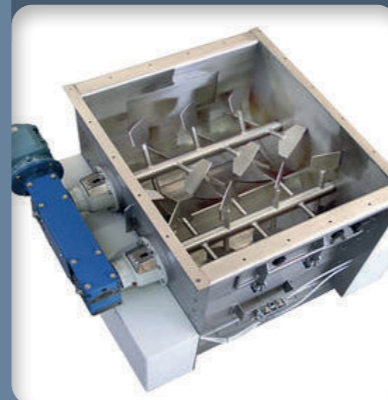
Monorotor Mixer
Discontinuous
Ribbon



- 2 to 8 batches/h.
- Low speed mixing of dry powders and paste-like materials

Page 18

Birotor Mixer
Discontinuous
Blades



- 48 to 2.800 liters
- Mixing and homogenizing of several materials in successive batches

Page 22

Intermediate Bulk Container
Blender



- 4 to 10 rotations/min.
- Homogeneous, fast and simple mixture of container contents

Page 30

Birotor Mixer
Continuous
Blades



- 4 to 34 m³/h.
- Simultaneous conveying and mixing of two or more products

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Monorotor Mixers

2 Operating Modes

TECHNOLOGY ADAPTED TO EVERY PROCESS

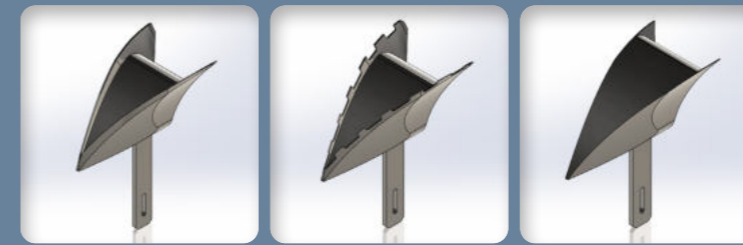
PALAMATIC PROCESS plow share or blade mixers are an efficient solution to obtain a homogeneous and high quality mixture in a reduced time. Our mixers, dedicated to the mixing of dry powders and granules, are fitted with plow share or blade type tools creating a strong swirl of the product within the mixing chamber, and an extreme interaction between the materials to be mixed. The particular shape of the plow share creates a "3D" movement of the products introduced to the tank. Our range includes two models designed for:

- batches/discontinuous processes
- continuous processes

Both models share the same general architecture: a horizontal tank with a rotor fitted with a plow share or blade tool.

OUR MIXING TOOLS

MIXING PLOW SHARES



Standard

Serrated

Casing

MIXING BLADES



Smooth

Serrated

DISCONTINUOUS - BATCH MIXING



Featuring an advanced technology, plow share or blade batch mixers provide very good results in terms of speed and consistency of powder mixtures for discontinuous processes. Due to their high performance speed, they are among the fastest mixers with an average mixing time from 1 to 4 minutes.

The performance of the batch mixer allows the mixing of materials with very low dilution ratios of the order of 1/100 000. Deflocculating devices (additional stirrers) with high efficiency knives ensure a very efficient dispersion operation.

Our batch mixer offers maximum flexibility and can easily be a part of a fully automated system or, conversely, a part of manual filling and emptying systems.

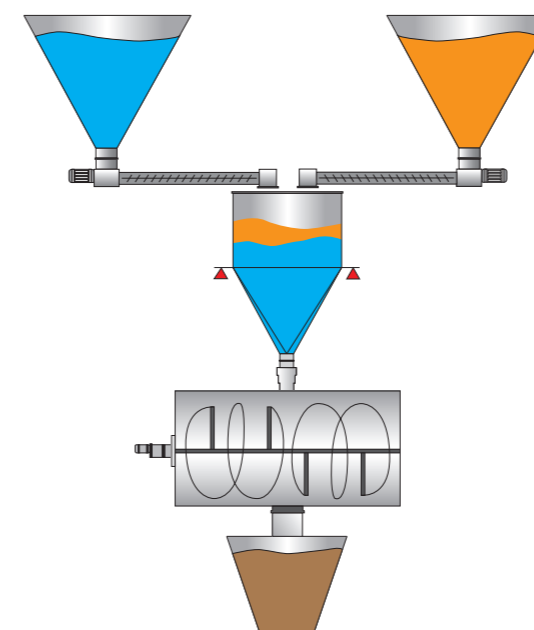
The integral emptying hatch combined with the "Clean In Place" system (CIP) enables a rapid change of recipe without any cross-contamination and waste production.

CONTINUOUS MIXING

The monorotor continuous mixer is designed to mix uniformly and without interruption a wide range of particles (different in sizes or density) without any segregation of powders, granules or high viscosity mixtures. Extremely sensitive products are treated gently and micro-ingredients are mixed with great precision. This mixer works in a continuous way and is ideal for recipes with a limited number of components or for significant production processes. Its low energy consumption makes it one of the most economical mixers.



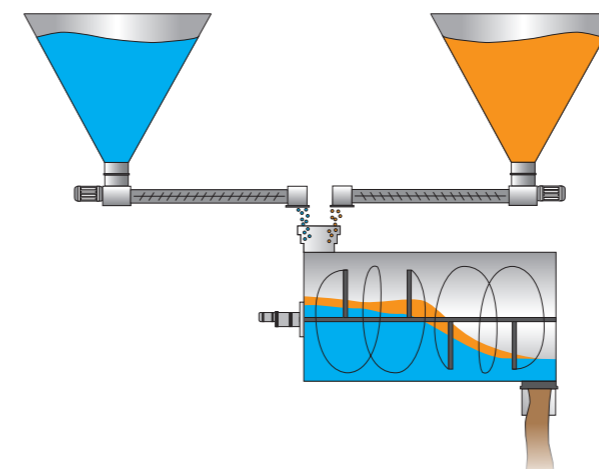
DISCONTINUOUS - BATCH MIXING



[+] Advantages

- Maximum mixing homogeneity
- No product degradation
- Batch repeat accuracy
- Short mixing time
- Low maintenance

CONTINUOUS MIXING



[+] Advantages

- Quality of mixing
- High flow rate
- Compact size
- Short mixing time
- Robust construction
- Easy maintenance

Monorotor Mixer

Plow Share & Blade - Discontinuous



Discontinuous Monorotor Mixer

Capacity: 75 to 3,000 litres

Objectives: short mixing time for high capacity and high quality mix

MIXING OF 100% SOLID MATERIALS OR WITH LIQUID INCORPORATION UP TO HIGH VISCOCITY

The horizontal single-shaft batch mixers are fitted with plow share or inclined blade type mixing tools to create a swirl in the mixture to engage all the particles in the mixing process.

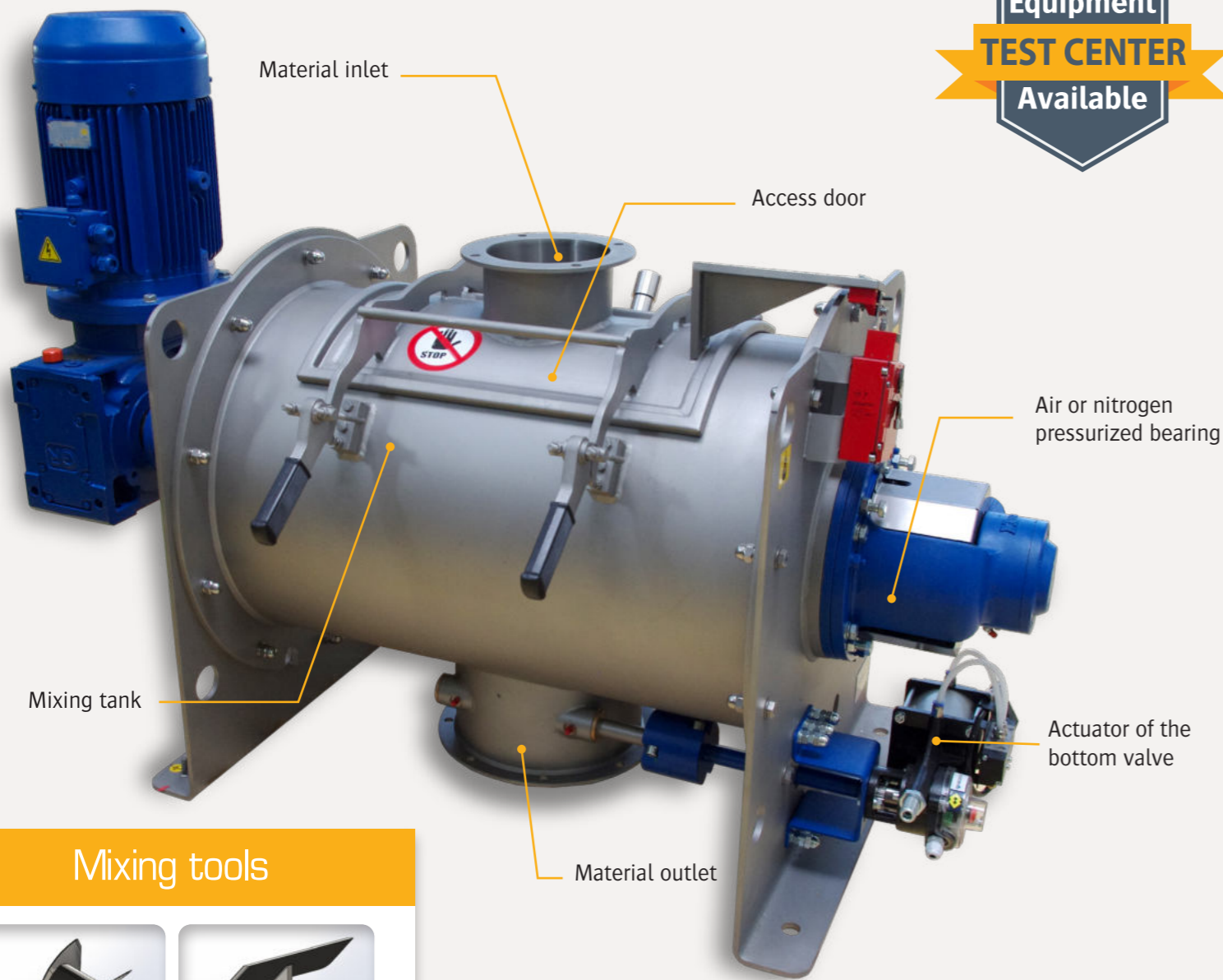
A high mixing accuracy is guaranteed since the dead zones and low-speed movements are avoided. The batch mixers MRS are used to mix powders, granules or short fibers together for moistening, agglomerating, granulating or mixing liquids or pasty products with low viscosity.

TECHNICAL SPECIFICATIONS

- Hygienic design
- Possibility to add up to 20% of liquid
- End bearing with sealing of the rotor available in different versions (optional air or nitrogen pressurizing)
- Tank manufactured in carbon steel, wear-resistant steel or 304L/316L stainless steel
- External finish in stainless steel: satin finishing, polishing, blasting
- Wide range of mixing tools
- Dispersion 20 gr./t.
- Max. homogenisation of the mixing: number of Froude of 2.7

OPERATING MODE

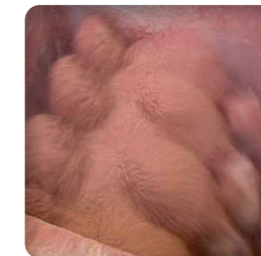
The particular shape, the position and the rotational speed of the mixing tools generate a three-dimensional movement of the different particles present in the tank, favoring their dispersion and their mixing. The complete homogenization and high mixing accuracy are thus guaranteed, even when the particle size and the specific weight of the components are different.



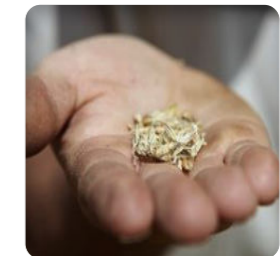
▶ **Low maintenance:** easy cleaning and access to all the internal parts of the mixer



▶ **Short time of mixing (1 to 4 min.)**



▶ **Excellent reproducibility of batches; maximum homogeneity of the mixings**



▶ **No product degradation**

Advantages



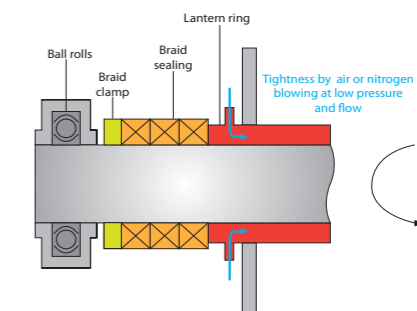
CHARACTERISTICS OF THE MIXING TANK

| Models | MRS75 | MRS150 | MRS300 | MRS550 | MRS800 | MRS1100 | MRS2000 | MRS3000 | |
|--------------------------------|-------|--------|--------|--------|--------|---------|---------|---------|---|
| Total volume of the tank | 75 | 150 | 300 | 550 | 800 | 1,100 | 2,000 | 3,000 | Possibility of manufacturing mixing tanks with a capacity up to 15,000 litres |
| Max. working volume in liters* | 56 | 105 | 210 | 385 | 560 | 770 | 1,400 | 2,100 | |
| Engine power in kW | 4 | 7.5 | 11 | 18.5 | 22 | 22/37** | 37/55** | 55 | |

*minimum volume of the mixture is 30% of the total volume for a configuration with plow shares and 15% for a configuration with blades.
**according to the product density

BEARINGS

The bearings are made to hold and seal the shaft of the mixer to ensure its operation. The lantern ring blows air or nitrogen (in ATEX conditions) to prevent the introduction of fines in the shaft bearing mechanism.



CHOPPERS



Blade chopper



Chalice chopper

▶ **Choppers** are knives used for fast processes of mixing and homogenising of wet and dry materials in the pharmaceutical, chemical, cosmetics, food or plastics industries. These tools offer a high quality material thanks to their abilities of mixing and dispersion in one single operation. Installed next to the plow share, they can easily break down lumps and agglomerates thanks to their compact design with 4 arms. It is possible to use several choppers to enhance the performance of the mixing when incorporating liquid or pasty components.

<https://www.palamatioprocess.com/bulk-handling-equipment/discontinuous-mixer-plow-blade>

Download videos & layouts from our website

Options



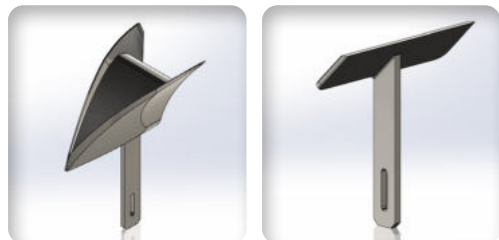
Temperature sensor



Liquid injection device

See all our options on pages 16-17

Mixing tools



▶ Plow share

▶ Blade

Monorotor Mixer

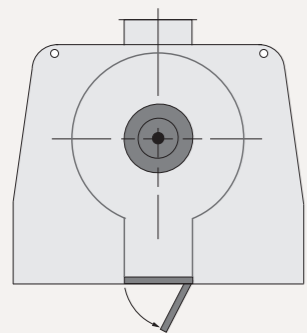
Plow Share & Blade - Discontinuous



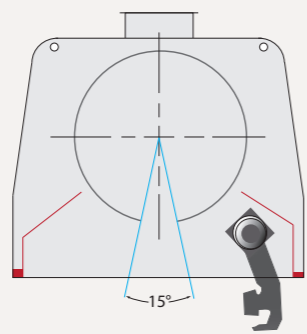
Discontinuous
Monorotor Mixer

Discharge Principles

3 DISCHARGE PRINCIPLES

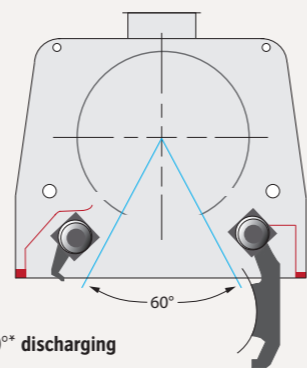


Discharging from bottom hatch



15° discharging

**Bottom hatch opening on the whole length of the mixer*



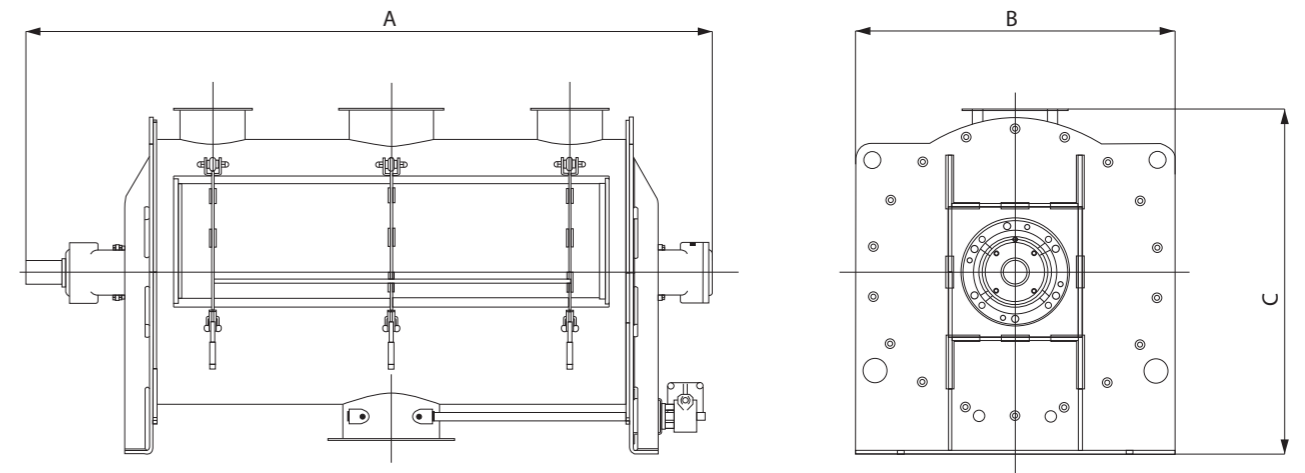
60° discharging



INSTALLATIONS



DISCHARGING FROM BOTTOM HATCH - (DN version) - Dimensions in mm.



| Models | A | B | C | Working capacity in dm ³ | Empty weight in kg |
|-----------|-------|-------|-------|-------------------------------------|--------------------|
| MRS 75 | 1,300 | 611 | 649 | 56 | 245 |
| MRS 150 | 1,460 | 670 | 754 | 105 | 350 |
| MRS 300 | 1,840 | 770 | 889 | 210 | 550 |
| MRS 550 | 2,150 | 930 | 1,075 | 385 | 840 |
| MRS 800 | 2,350 | 980 | 1,151 | 560 | 1,080 |
| MRS 1100 | 2,690 | 1,100 | 1,278 | 770 | 1,400 |
| MRS 2000 | 2,960 | 1,340 | 1,455 | 1,400 | 2,100 |
| MRS 3000 | 3,920 | 1,340 | 1,455 | 2,100 | 2,800 |
| MRS 4800 | 4,520 | 1,500 | 1,750 | 3,360 | 4,300 |
| MRS 6000 | 4,820 | 1,600 | 1,860 | 4,200 | 4,800 |
| MRS 8800 | 5,390 | 1,810 | 2,130 | 6,160 | 5,800 |
| MRS 10500 | 5,630 | 1,910 | 2,160 | 7,350 | 6,900 |
| MRS 15000 | 6,124 | 2,110 | 2,445 | 10,500 | 8,200 |
| MRS 20000 | 6,617 | 2,312 | 2,665 | 14,000 | 11,903 |
| MRS 25000 | 6,888 | 2,432 | 2,735 | 17,500 | 13,653 |

Monorotor Mixer



Discontinuous Monorotor Mixer

Plow Share & Blade - Discontinuous

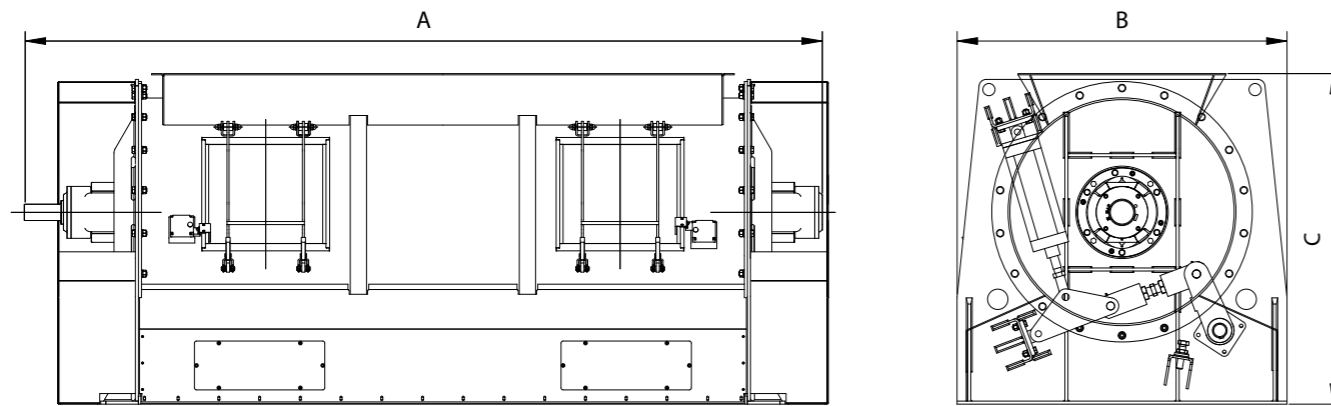
Discharge Principles

Mixers MRS 15/MRS 60 with total discharge device are particularly suitable for dry premixes for the building, cement, tile adhesive, plastering seal, refractory materials, gypsum based materials, insulation materials, indoor and outdoor coatings, chemical materials for building industry, cattle feed, fillers...

TECHNICAL SPECIFICATIONS

- Motorizations from 22 kW to 200 kW
- Productivity: 2 to 15 batches/h. (depending on recipe and configuration of the machine)
- Material residue < 0.1%
- Shorter discharging time thanks to the unique unloading door system
- Mixing tank made of carbon steel, wear resistant steel or 304L/316L stainless steel
- Exterior finish in stainless steel: satin finishing, polishing, blasting

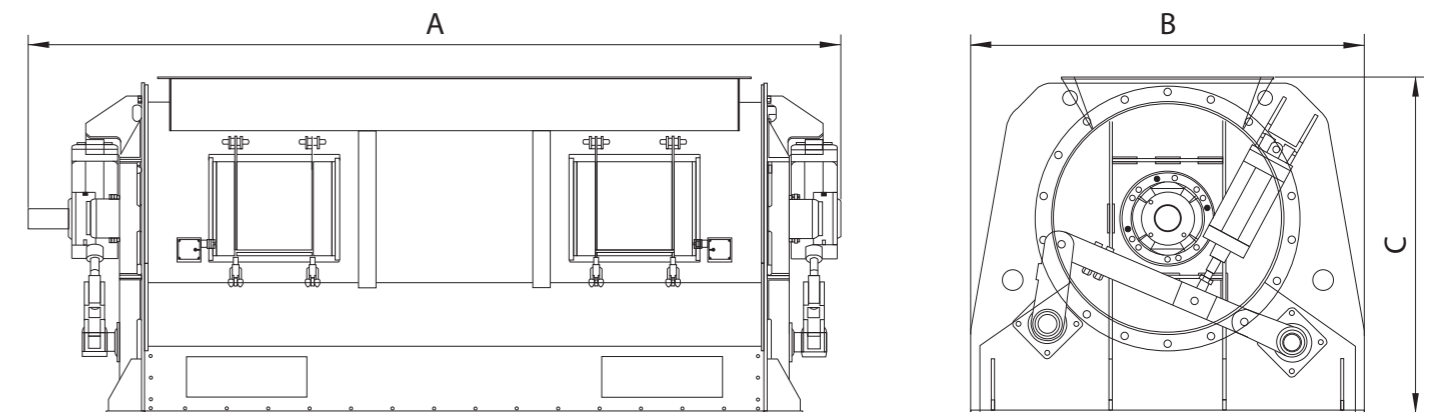
DISCHARGE FROM 15° HATCH - Dimensions in mm.



| Models | A | B | C | Working capacity in dm ³ | Empty weight in kg |
|--------------|-------|-------|-------|-------------------------------------|--------------------|
| MRS15-550 | 2,150 | 1,250 | 1,200 | 385 | 690 |
| MRS15-800 | 2,350 | 1,200 | 1,250 | 560 | 850 |
| MRS15-1100 | 2,615 | 1,500 | 1,500 | 770 | 1,200 |
| MRS15-2000 | 2,920 | 1,900 | 1,650 | 1,400 | 2,400 |
| MRS15-3000 | 3,920 | 1,900 | 1,650 | 2,100 | 3,000 |
| MRS15-4800* | 4,550 | 2,000 | 1,790 | 3,360 | 3,800 |
| MRS15-6000* | 4,870 | 1,960 | 1,900 | 4,200 | 4,400 |
| MRS15-8800* | 5,390 | 2,200 | 2,200 | 6,160 | 5,300 |
| MRS15-10500* | 5,630 | 2,400 | 2,430 | 7,350 | 6,900 |
| MRS15-15000* | 6,124 | 2,800 | 2,525 | 10,500 | 8,000 |

*Discharge door pneumatically actuated

DISCHARGE FROM 60° HATCH - Dimensions in mm.



| Models | A | B | C | Working capacity in dm ³ | Tare weight in kg |
|--------------|-------|-------|-------|-------------------------------------|-------------------|
| MRS60-550 | 2,150 | 1,250 | 1,200 | 385 | 650 |
| MRS60-800 | 2,400 | 1,200 | 1,250 | 560 | 810 |
| MRS60-1100 | 2,690 | 1,350 | 1,500 | 770 | 1,100 |
| MRS60-2000 | 3,030 | 1,500 | 1,650 | 1,400 | 2,280 |
| MRS60-3000 | 3,900 | 1,500 | 1,650 | 2,100 | 2,550 |
| MRS60-4800* | 4,550 | 1,780 | 1,790 | 3,360 | 3,600 |
| MRS60-6000* | 4,820 | 1,820 | 1,900 | 4,200 | 4,200 |
| MRS60-8800* | 5,382 | 2,000 | 2,200 | 6,160 | 5,050 |
| MRS60-10500* | 5,630 | 2,110 | 2,400 | 7,350 | 6,500 |
| MRS60-15000* | 6,124 | 2,380 | 2,500 | 10,500 | 7,600 |

*Discharge door pneumatically actuated



▶ The unloading door opening on the whole length of the mixer ensures complete draining with almost zero residual of the material in very short time.



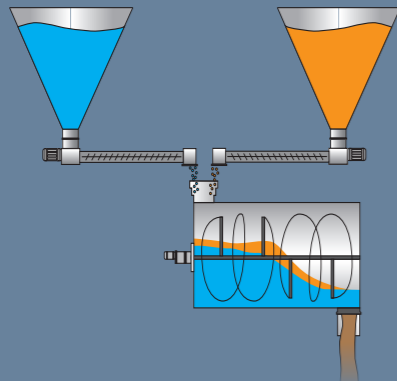
<https://www.palamicprocess.com/bulk-handling-equipment/discontinuous-mixer-plow-blade>
 Download videos & flyers from our website

Monorotor Mixer

Plow Share & Blade - Continuous



Capacity: 75 to 25,000 litres
Objectives: high capacity and high quality mix



CONTINUOUS MIXING OF MATERIALS

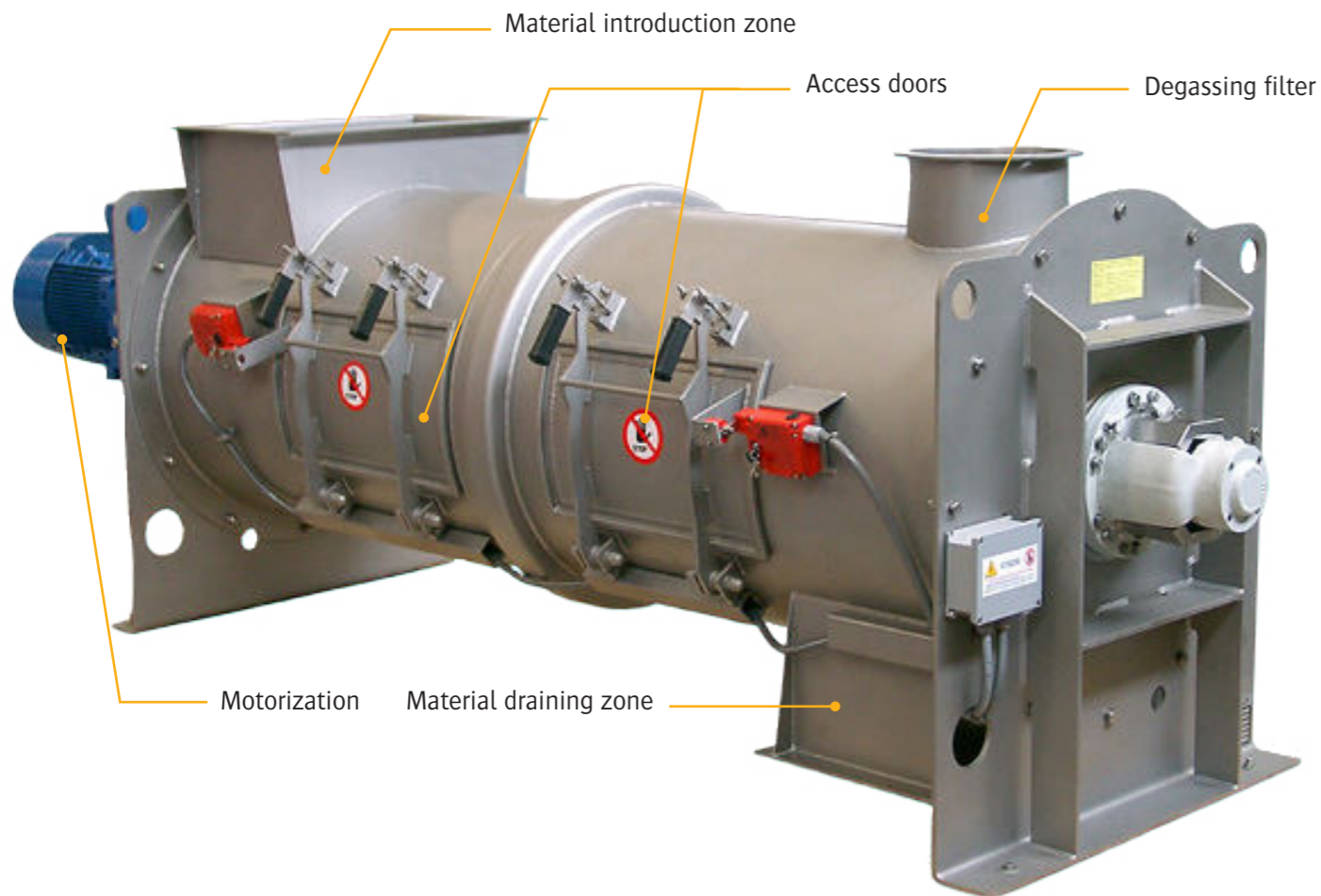
The continuous process is suitable for mixtures with a limited number of components and important manufacturing campaigns. The feeding of materials to be mixed is continuous, without interruption. MRSC continuous mixers are suitable for dry solids (powders, granules, short fibers), dry solids + liquids (moistening + granulating), sludges and low-viscosity pastes.

TECHNICAL SPECIFICATIONS

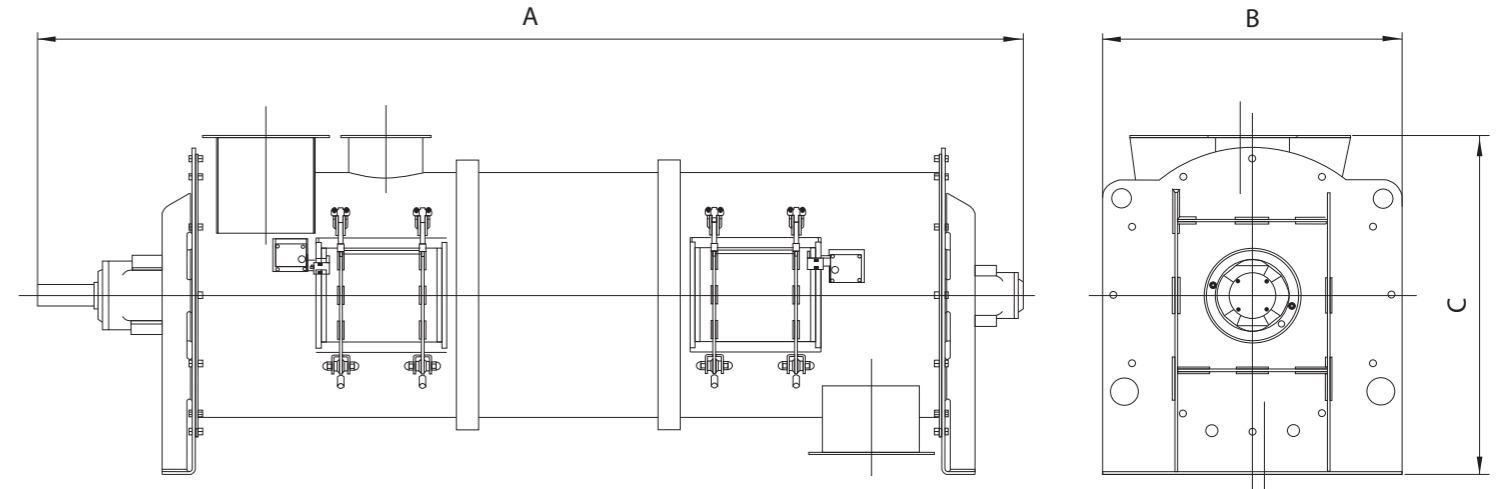
- Manual cylinder or pneumatic actuator for slide valve
- Adjustable slide valve
- Adjustable flow by slide valve on outlet
- Adjustable filling rate from outside without stopping the mixer
- Minimum Residual in case of complete draining
- Rate from 2 to 1,000 m³/h. according to mixing recipe and mixer configuration
- Stand-by state of mixing

OPERATING MODE

Maximum quality of mixing is obtained when the material reaches the outlet opening. Continuous mixers MRSC operate on the principle of mechanically produced fluidized layer. Plow share or inclined blade shaped tools rotate closer to the horizontal cylindrical tank by lifting the components to be mixed from the material layer towards the open mixing area.



DIMENSIONS in mm.



| Models | A | B | C | Rate per duration of stay in dm ³ /h. 50% filling | | Tare weight (kg) |
|------------|-------|-------|-------|--|---------|------------------|
| | | | | 60 s. | 180 s. | |
| MRSC 75 | 1,690 | 485 | 556 | 2.022 | 0.674 | 210 |
| MRSC 150 | 1,960 | 570 | 634 | 4.031 | 1.344 | 350 |
| MRSC 300 | 2,220 | 670 | 801 | 7.892 | 2.631 | 580 |
| MRSC 500 | 2,550 | 770 | 920 | 13.716 | 4.572 | 840 |
| MRSC 1000 | 3,140 | 930 | 1,118 | 27.993 | 9.331 | 1,390 |
| MRSC 1800 | 3,670 | 1,100 | 1,265 | 50.170 | 16.723 | 2,100 |
| MRSC 3000 | 3,920 | 1,340 | 1,472 | 82.577 | 27.526 | 2,800 |
| MRSC 4800 | 4,510 | 1,500 | 1,800 | 134.281 | 44.760 | 3,800 |
| MRSC 6000 | 4,816 | 1,600 | 1,860 | 165.708 | 55.236 | 4,500 |
| MRSC 8800 | 5,325 | 1,810 | 2,133 | 245.796 | 81.932 | 5,840 |
| MRSC 10500 | 5,580 | 1,910 | 2,237 | 295.322 | 98.441 | 6,600 |
| MRSC 15000 | 6,090 | 2,110 | 2,465 | 411.885 | 137.295 | 8,200 |
| MRSC 20000 | 6,617 | 2,312 | 2,665 | 549.180 | 183.060 | 11,903 |
| MRSC 25000 | 6,888 | 2,432 | 2,735 | 686.475 | 228.825 | 13,653 |

Management of rate and duration of stay of the material in the tank are carried out according to two technologies:

- The diaphragm valve, that is a controlled and sealed valve for powders, powdered or granulated material. It consists of a diaphragm which is held by rings at each end. The upper ring is fixed, while the lower ring rotates to gradually reduce the passage opening. In a 180° rotation position, the passage is completely closed. This version is better for monoproduct processes in which setting operations rarely occur.
- The slide gate valve which cuts the passage of the fluid via the central blade and provides a complete sealing. Height adjustment from the outside allows simple and easy setting of batches changing.

Mixing tools

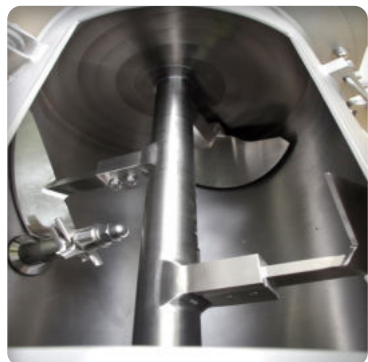


Plow shares

Blades

Examples of Installations

Plow Share & Blade Monorotor Mixer



▶ Inside view of the mixer with blades and chopper made of stainless steel



▶ Loading of the mixer by means of pneumatic conveying



▶ Mixing skid the debacterization of seaweed powder (cosmetic application)



▶ Multi-choppers mixer for incorporation of high proportion of liquid



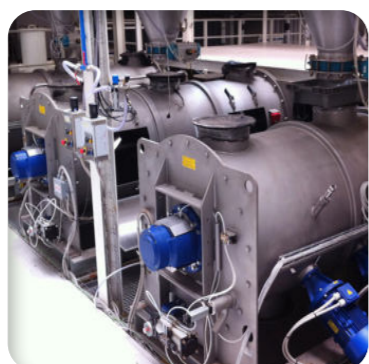
▶ Laboratory mixing skid with incorporation of liquid



▶ Direct loading of the mixer with big bags



▶ Feed industry mixer



▶ Installation of several mixers for high rate production



▶ Mixer for testing

Process Integration



Our design office teams perform precise and detailed drawings of your installations via the Solidworks software for a perfect integration of the process in your site.

MIXING AND ENSURING HOMOGENEIZATION

PALAMATIC PROCESS meets the needs of manufacturers from various sectors. Petrochemical, water treatment, chemical, pharmaceutical, food or cosmetics, we offer the industrial mixer that meets specific needs of your production line.

The configurations of mixers are numerous: feeding with weighing tippers for raw material dosing, under big bag unloading structure, screw conveyor or sack tip unit, in-line on a pneumatic conveying system, upstream of a collecting hopper, a bagging machine, a drum filling installation...



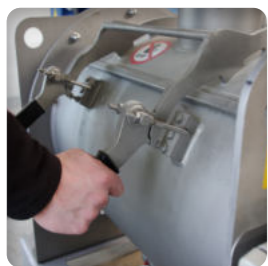
OPTIONS

Plow Share & Blade Monorotor Mixer



▶ SURFACE TREATMENT

Wear lining (Hardox), carbide charging of the tools, wear-resistant coating with easily replaceable plates, ceramic coating, Teflon® coating, stainless steel mesh.



▶ INSPECTION HATCH

To monitor and control the mixing of materials.

The inspection hatch allows to control and validate the quality of the materials mixing. In addition, the hatch provides easy access to all internal parts of the mixer to ensure complete cleaning.



▶ LIQUID INJECTION DEVICE

For the addition of additive to the mix.

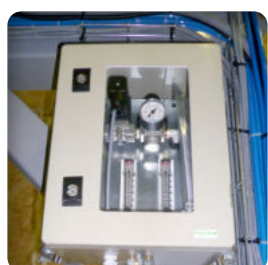
The liquid spray device is located at the level of the plow shares and the dispersers and thus enables the controlled addition of liquids in small quantities to the mix. The chopper, positioned beneath the device, creates a vortex for better dispersion of the liquid.



▶ PNEUMATIC SAMPLING DEVICE

Validation of the quality of the batch.

The sampler takes a sample of the mixture to verify its quality.



▶ AIR OR NITROGEN BLOWING BOX

For the management of air or nitrogen blowing in.

The pneumatic control box manages the speed and pressure of the air or nitrogen and ensures the sealing of the bearings.



▶ DOUBLE CASING - HEATING / COOLING

To control the temperature of the mix inside the mixer.

The double casing of the mixer allows heating of its contents through the circulation of the coolant fluid in the double casing, or cooling by circulation of chilled water.



▶ STAINLESS STEEL, STEEL, FOOD-GRADE PAINT MANUFACTURING

Materials adapted to your process constraints.

The manufacture of building materials in direct contact with the powders are set to be in line with their specificities.



▶ DISPERSER

For agglomeration, granulating and coating process.

Dispersers, also known as choppers or knives, are tools that break the lumps and agglomerates and allow the production of high quality and homogeneous final product.



▶ TEMPERATURE SENSOR

Set on the mixing tank.

The temperature sensors transmit reliable temperature measurements for applications dealing with sensitive products (eg for sanitary/cosmetic/pharmaceutical applications).



▶ DETACHED PRESSURIZED BEARING WITH AIR OR NITROGEN BLOWING

To ensure sealing of the shaft.

To avoid the introduction of fines in the rotation mechanism of the mixing shaft, air or nitrogen is blown continuously at low rate and pressure through the lantern ring.



▶ INTEGRAL DISCHARGE HATCH

For a full discharge of the mixer.

The integral discharge hatch allows to limit cross-contamination by reducing the maximum retention of product in the mixer.

Opening size: 15 ° or 60 °.



▶ PRESSURIZED TANK FOR LIQUID ADDITION

A pressurized tank allows the addition of liquid during the mixing phase.

In order to ensure the introduction of fluids (oil, fat, aromas ...), we offer pressure tanks or metering pumps to ensure the spraying of the liquid amidst the mixture. This option must be combined with the implementation of choppers/dispersers.

Monorotor Mixer

Capacity : from 75 to 15,000 liters
Rate : 2 to 8 batches/h. (depending on recipe and configuration of the machine)
Objectifve: 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



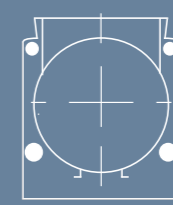
Discontinuous Monorotor Mixer

TECHNICAL SPECIFICATIONS

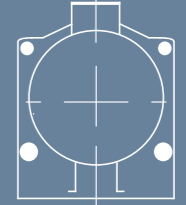
- The discharging trap reduces any unmixed product retention (the gasket ensures sealing of the tank)
- The discharge trap is built-in into a tube for connection to any downstream system (gravity flow, lock, screw...)
- The operation of the discharge trap is carried out by a pneumatic control system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

OPERATING MODE

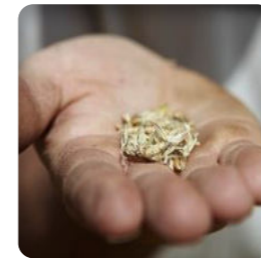
There are two types of mixer loading:



▶ Loading by hopper/trough body



▶ Loading by cuff/cylindrical body



▶ Gentle handling of the materials without any damage



▶ Homogeneity of the mixture

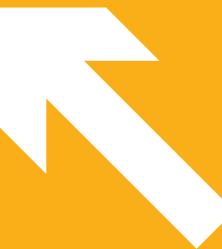


▶ Possibility to load the mixer up to 100%



▶ Possibility of complete discharge

Advantages



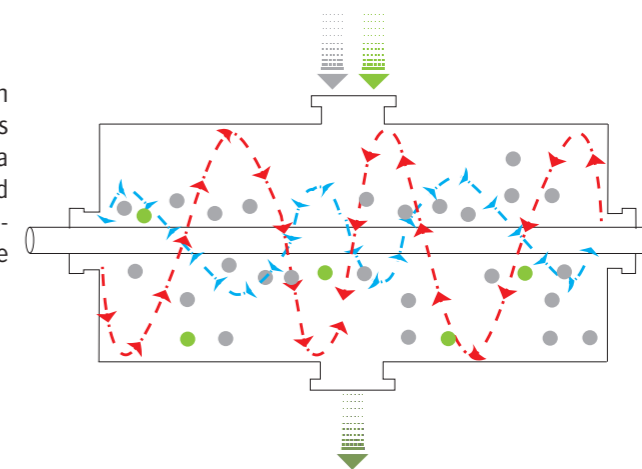
TECHNICAL CHARACTERISTICS OF THE MIXING TANK

| Models | MRR-A/ C75 | MRR-A/ C150 | MRR-A/ C300 | MRR-A/ C550 | MRR-A/ C800 | MRR-A/ C1100 | MRR-A/ C2000 | MRR-A/ C3 000 | 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.



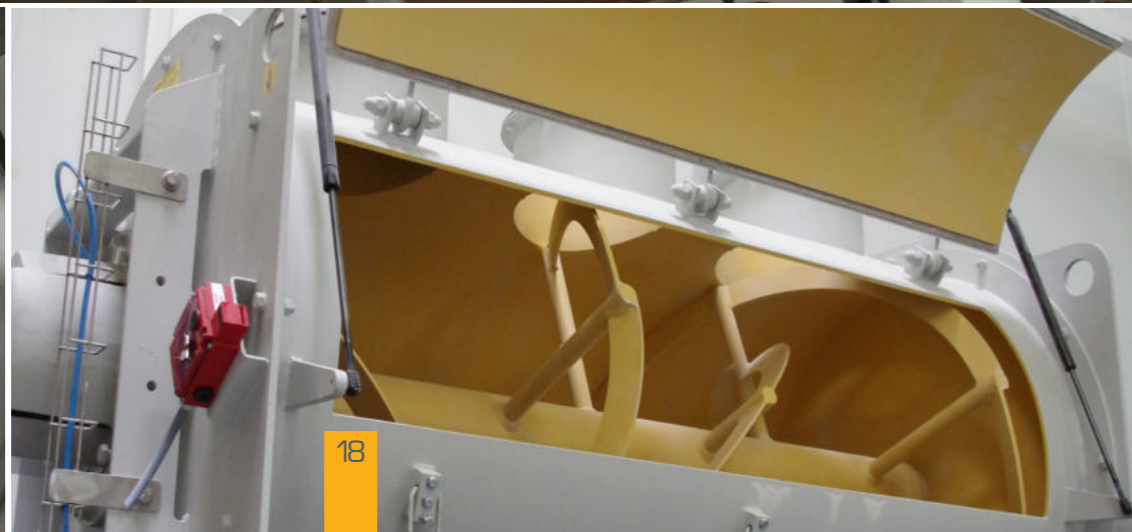
Options



Pneumatic control box



Heating/cooling casing

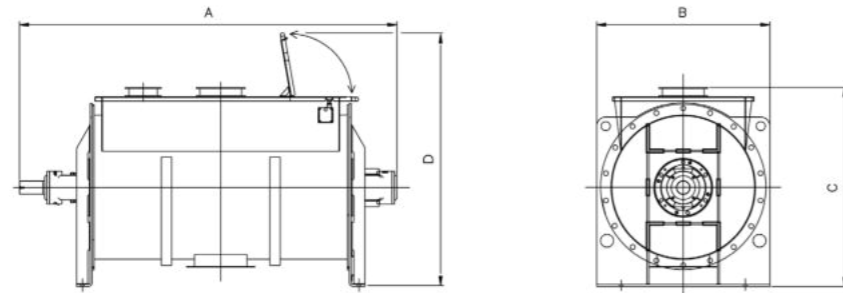


Monorotor Ribbon Mixer

Examples of Installations

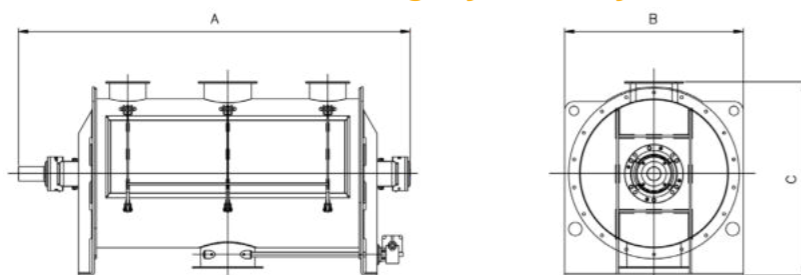
Monorotor ribbon mixer

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



| Models | A | B | C | D | Net capacity in dm ³ | 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 |

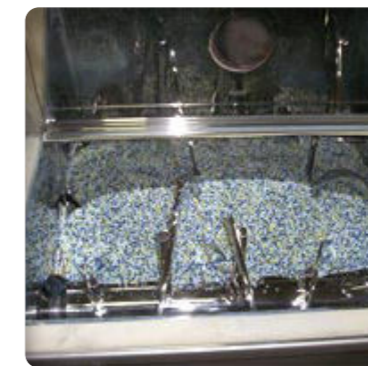
▶ DIMENSIONS in mm. - Loading by cuff/cylindrical body



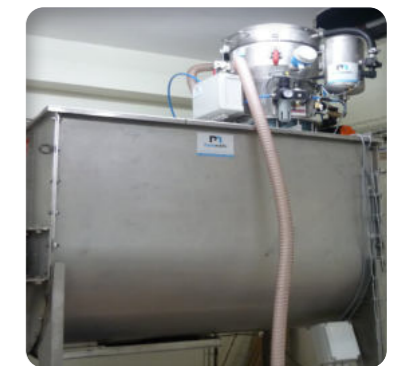
| Models | A | B | C | Net capacity in dm ³ | Weight when empty in kg |
|--------------|-------|-------|-------|---------------------------------|-------------------------|
| MRR-C 75 | 1,300 | 611 | 649 | 56 | 160 |
| MRR-C 150 | 1,460 | 670 | 754 | 105 | 270 |
| MRR-C 300 | 1,840 | 770 | 889 | 210 | 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 |



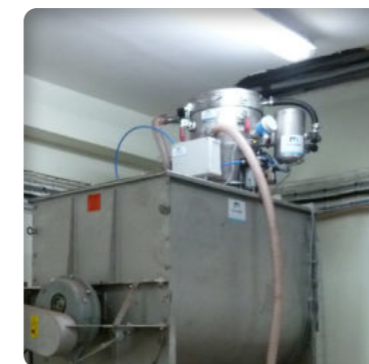
▶ Stainless steel cylindrical mixer



▶ 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

Birotor Mixer

Blades Discontinuous



Discontinuous
Birotor Mixer

Capacity: 48 to 5,000 liters
Objectives: homogenization and mixing of products with different characteristics

MIXING AND HOMOGENIZATION OF SEVERAL MATERIALS (SUCCESSIVE BATCHES)

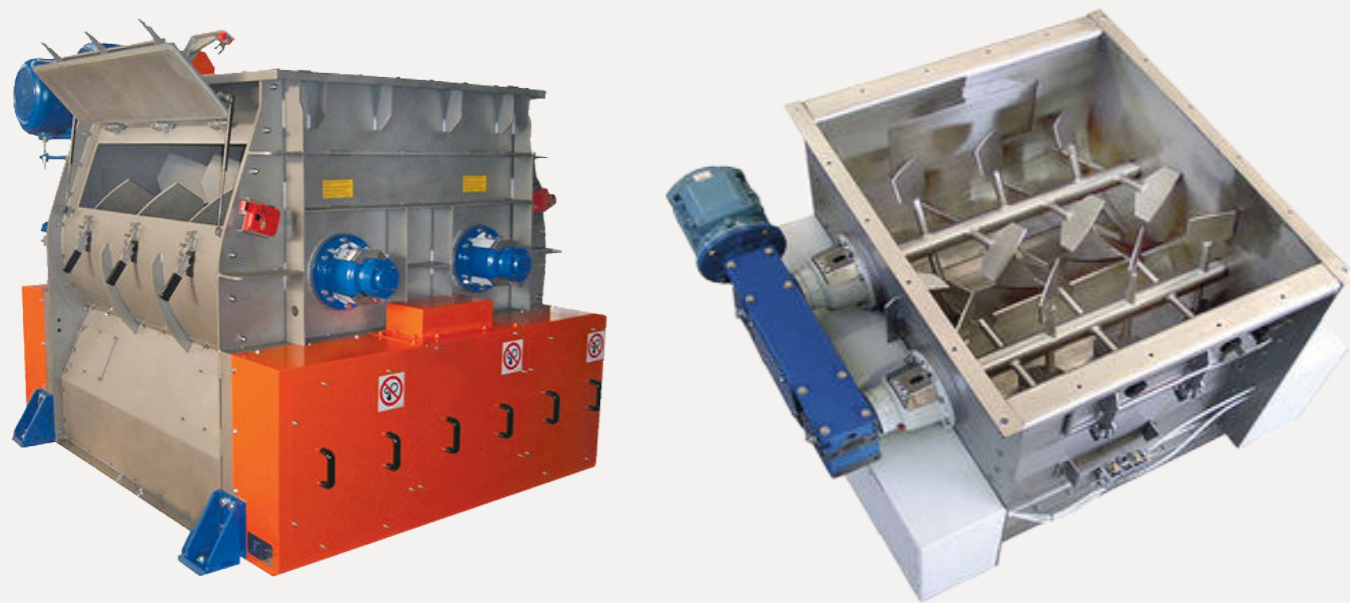
The BRP double shaft mixer with blades is a continuous mixer with two parallel tanks, each fitted with blades which promote a homogeneous mixing regardless of the particle size and density. The intensive mixing action ensures, even with delicate or very brittle products, an optimal process without the formation of fine particles. The mixer can be started fully loaded.

TECHNICAL SPECIFICATIONS

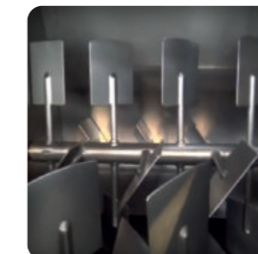
- Coefficient of variation reached (CV): less than 3%
- Mixing ratio: 1/100,000
- High homogeneity (CV < 5%)
- Bearing end with rotor sealing group in various versions with optional air or gas pressurization
- Double bomb bay discharge
- Robust mixing tank made of carbon steel or 304 L stainless steel

FUNCTION

The BRP batch mixer is used for dry solids (powders, granules, short fibers), dry solids + liquids (moistening, granulating, coating), as well as for liquid and low-viscosity pastes.



Shorter discharge time due to double discharge mouth



Low residue (0-5.5% of the volume)

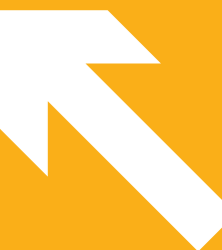


Short mixing time (5-30 sec.)



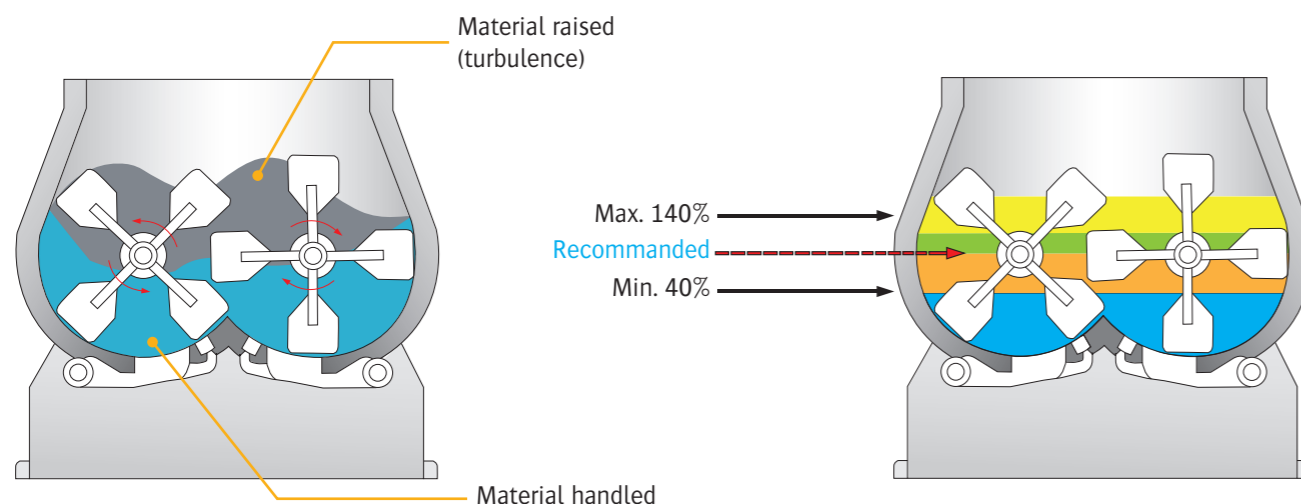
Easy cleaning

Advantages

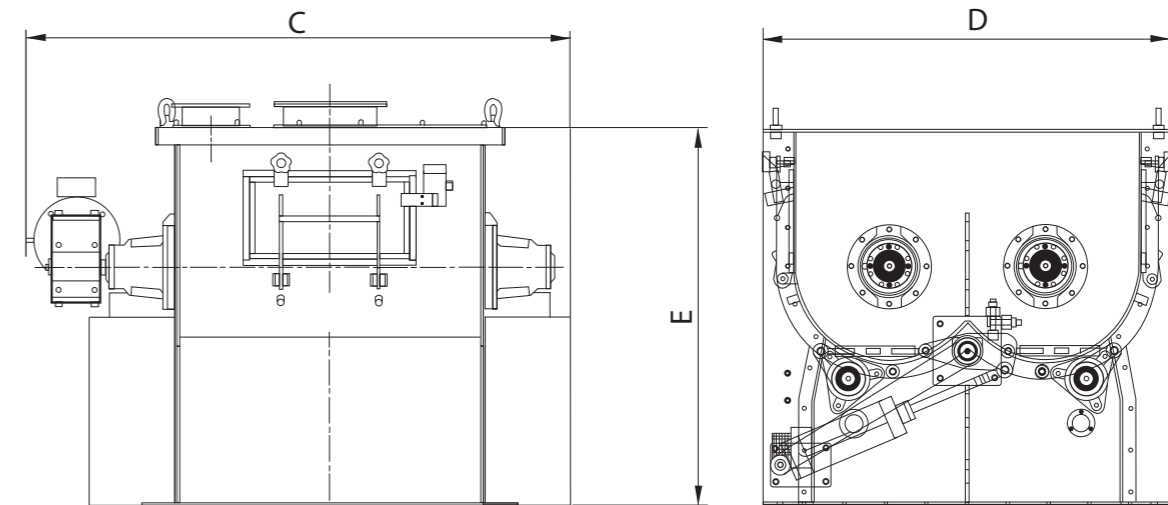


OPERATING MODE

The horizontal rotors, which rotate in opposite directions, create a fluidization zone which ensures accurate mixing of products. The fluidization zone is generated by combining two technologies, the first in turbulence and the second in conveying. In these fluidized zones, powders and granules are dispersed optimally within a very short time. The double shaft mixer with blades, BRP, guarantees high performance in terms of homogeneity and mixing speed.



DIMENSIONS in mm.

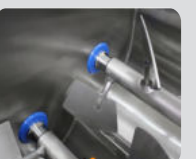


| Models | C | D | E | Nominal volume in litres | Operating capacity in litres | | Possibility to manufacture tanks with a capacity up to 5,000 liters |
|----------|-------|-------|-------|--------------------------|------------------------------|-------|---|
| | | | | | Min. | Max. | |
| BRP 120 | 1,484 | 1,059 | 1,004 | 120 | 48 | 168 | |
| BRP 250 | 1,784 | 1,363 | 1,104 | 250 | 100 | 350 | |
| BRP 500 | 2,269 | 1,835 | 1,630 | 500 | 200 | 700 | |
| BRP 1000 | 2,690 | 2,170 | 2,036 | 1,000 | 400 | 1,400 | |
| BRP 2000 | 3,170 | 2,662 | 2,373 | 2,000 | 800 | 2,800 | |

Options



Double casing heating/cooling



Tank and rotor shaft manufactured in 316 L stainless steel

Vertical Mixer



Birotor

Capacity: 1,000 to 5,000 litres
Objectives: efficient mixing at variable filling levels

MIXING SOLUTION FOR DRY, MOIST AND VISCOUS MATERIALS

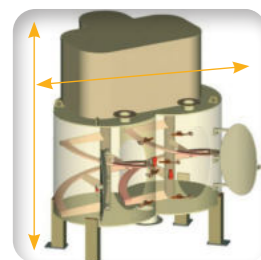
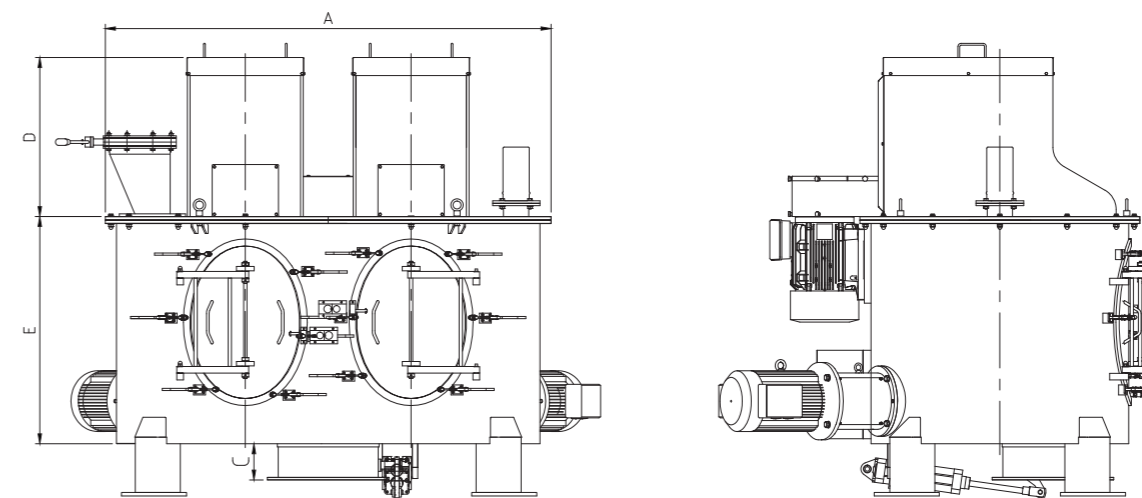
The double vertical shaft mixer offers a delicate treatment of dry, wet and sticky materials during mixing operations. The spiral blade of the vertical mixer activates a three-dimensional mixing of materials. This mixer can be used for dry powder, wet suspensions, liquid or pasty materials.

TECHNICAL SPECIFICATIONS

- Vertical move of the product
- Soft brewing of all the contents
- High quality mixing and short cycles
- Filling level from 10% to 100% of the volume
- Minimum space between the walls and belt to prevent any product agglomeration
- No retention, continuous movement of the materials to be mixed



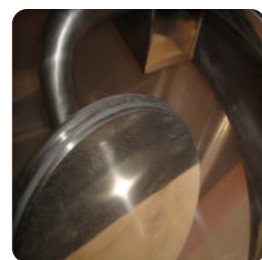
DIMENSIONS in mm



▶ Compact size



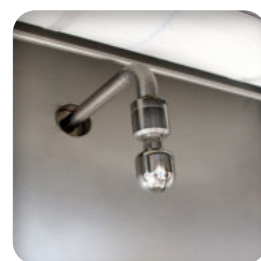
▶ External drive



▶ Unloading valve



▶ Large doors for maximal accessibility



▶ Clean In Place (CIP)



▶ Multiple materials inlets are possible



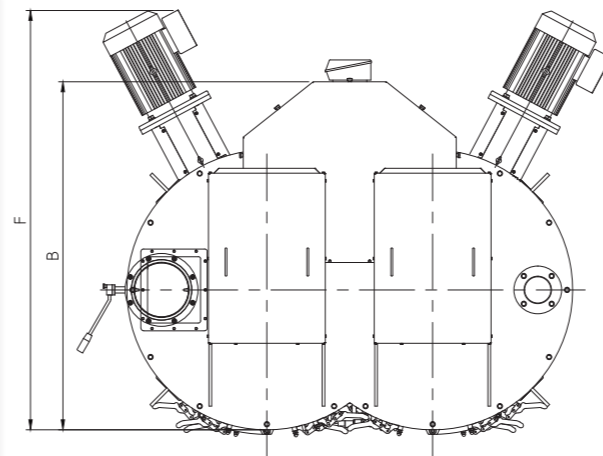
▶ Polishing of welded components for hygienic finish



▶ Can be installed on load cells for dosing

Advantages

By its design, this type of mixer does not have any bearing in the product. Only two bearings, located on the upper part, ensure the guiding of the mixing shafts



| Models | Mixing capacity (L) | A | B | C | D | E | Power kW |
|----------|---------------------|-------|-------|-----|-----|-------|----------|
| VTM 1000 | 1,000 | 1,780 | 1,610 | 145 | 450 | 990 | 11 |
| VTM 1500 | 1,500 | 1,950 | 1,760 | 145 | 520 | 1,140 | 15 |
| VTM 2000 | 2,000 | 2,170 | 1,960 | 145 | 620 | 1,280 | 22 |
| VTM 2500 | 2,500 | 2,500 | 1,935 | 145 | 710 | 1,250 | 22 |
| VTM 3000 | 3,000 | 2,500 | 1,940 | 145 | 710 | 1,415 | 30 |
| VTM 4000 | 4,000 | 2,780 | 2,140 | 145 | 710 | 1,560 | 37 |
| VTM 5000 | 5,000 | 3,040 | 2,260 | 145 | 710 | 1,680 | 45 |

Options



Load cells to inform the process about the amount of powder introduced



Inspection hatch

Vertical Mixer



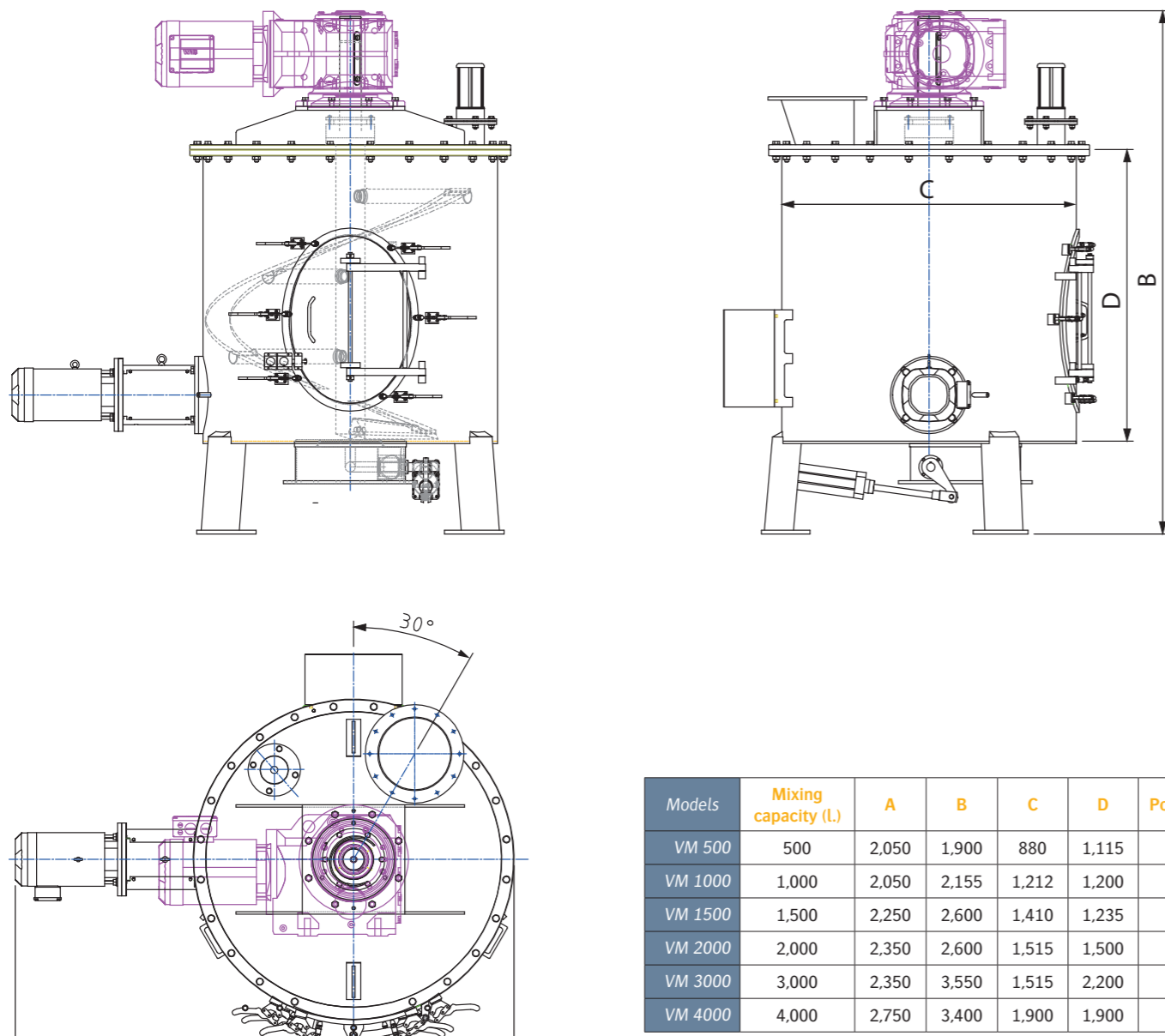
Monorotor

Capacity: 500 to 4,000 litres

HIGH MIXING QUALITY DUE TO THE THREE-DIMENSIONAL EFFECT

The vertical mixer with single shaft performs quality mixing of dry, moist and viscous materials. This mixer is ideal for the food industry as it complies with hygienic standards. It provides excellent mixing results, regardless of the materials to be mixed, through the helical movement of the central blade.

► DIMENSIONS in mm



| Models | Mixing capacity (L.) | A | B | C | D | Power kW |
|---------|----------------------|-------|-------|-------|-------|----------|
| VM 500 | 500 | 2,050 | 1,900 | 880 | 1,115 | 7,5 |
| VM 1000 | 1,000 | 2,050 | 2,155 | 1,212 | 1,200 | 11 |
| VM 1500 | 1,500 | 2,250 | 2,600 | 1,410 | 1,235 | 11 |
| VM 2000 | 2,000 | 2,350 | 2,600 | 1,515 | 1,500 | 15 |
| VM 3000 | 3,000 | 2,350 | 3,550 | 1,515 | 2,200 | 22 |
| VM 4000 | 4,000 | 2,750 | 3,400 | 1,900 | 1,900 | 30 |

Case Studies



► MIXING LINE AND BABY FOOD HOMOGENIZATION

Client: Food factory

Materials: Milk powder and vitamins

Installation details: Loading of the ingredients packed in big bags and sacks with pre-weighing in a dedicated room to ensure complete hygiene.

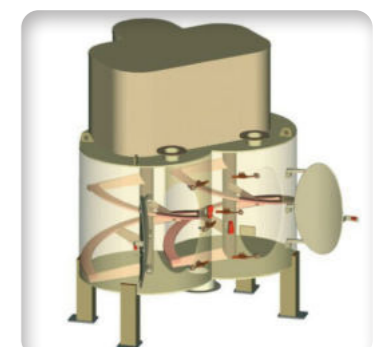


► PRODUCING A PREMIX FOR SPREAD MANUFACTURING

Client : Dairy products

Materials: Milk powder, sugar, alginate cocoa

Installation details: Preparation and mixing line with manufacturing in masked time for introduction into a powder disperser. This technology was chosen for its cleanability and sanitation characteristics considering the absence of bearing in the product. The prepared mixture is packed in containers thus allowing management of masked time.



Conical Screw Mixer



Capacity: 50 to 5,000 litres
Objective: sticky liquid mixture or wet, pasty or powdery materials

DELICATE MIXING AND BLENDING, SIMULTANEOUS STORAGE OF MATERIALS

The CV mixer is a conical mixer with high mixing efficiency. It allows the delicate mixing of products, while ensuring the highest level of accuracy without deterioration. CV mixer is based on a three-dimensional action produced by an axis suspended from a rotating arm inside the conical tank combined with the rotation of the axis itself. This equipment is suitable for intermediate product storage, combined with temporary homogenization.

TECHNICAL SPECIFICATIONS

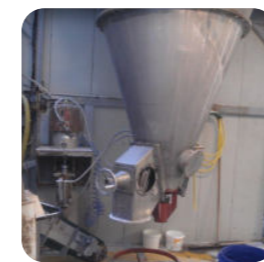
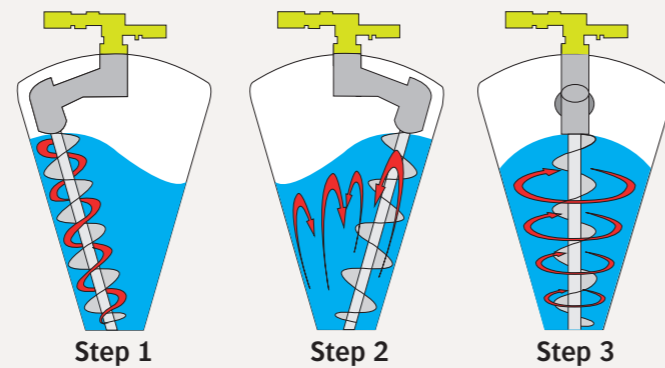
- Mixing vessel made of steel, stainless steel 304L/316L
- Surface finish: satin finishing, polishing, blasting
- Manual cylinder or pneumatic actuator for knife gate valve
- Adjustable knife gate valve
- Adjustable flow
- Minimum residual material in case of complete emptying
- Possibility of a mobile mixer



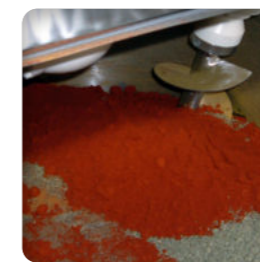
OPERATING MODE

Mixing is carried out by means of three separate actions:

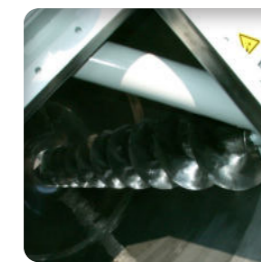
- 1) Mixing screw, rotating on its axis, produces a lifting action of materials
- 2) At the same time, the screw turns in orbit around the vessel, removes the materials from the wall and directs them to the center of the vessel
- 3) The materials, detached by the screw, gravitate downwards and are mixed thoroughly with those lifted by the axis.



Compact size



Mild mixing, respect of the materials



Minimum residual material



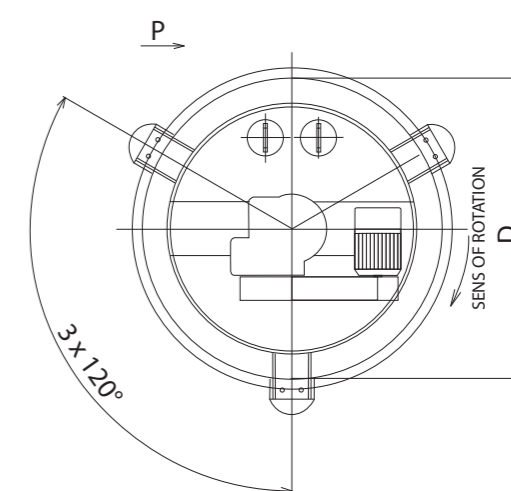
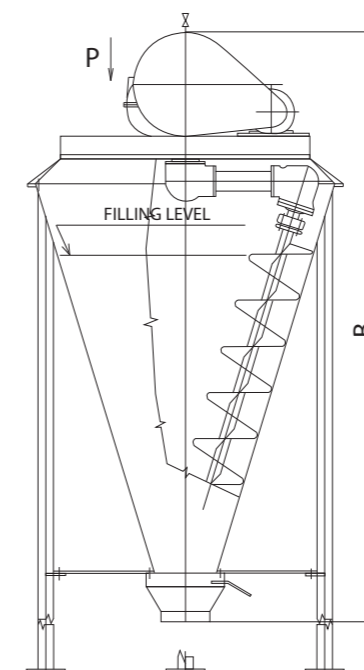
Low power consumption

Advantages



DIMENSIONS in mm.

| Models | CV 50 | CV 100 | CV 200 | CV 300 | CV 600 | CV 1000 | CV 1500 | CV 2000 | CV 3000 | CV 5000 |
|-------------------|-------|--------|--------|--------|--------|---------|---------|---------|---------|-------------|
| B | 1,222 | 1,372 | 2,200 | 2,400 | 2,714 | 3,054 | 3,410 | 3,650 | 4,110 | 4,805 |
| D | 730 | 822 | 1,130 | 1,300 | 1,492 | 1,560 | 1,753 | 1,936 | 2,180 | 2,950 |
| Weight | 250 | 300 | 550 | 600 | 650 | 700 | 800 | 900 | 1,000 | 5,000 |
| Net volume | 50 | 100 | 200 | 300 | 600 | 1,000 | 1,500 | 2,000 | 3,000 | 5,000 |
| Power kW | 0.75 | 1.1 | 2.2 | 3.0 | 3.0 | 3.0 | 4.0 | 4.0 | 5.5 | 11.0 + 0.75 |



The cleaning of this type of mixer is a significant asset for manufacturers carrying out frequent recipe changes



Options



Manual discharging valve



Access door

IBC Tumbler Blender



Technical Characteristics

Rate: 4 to 10 revolutions/min.
Capacity: 200 to 1,500 liters
Objective: homogeneous mixing, no material loss

FOR A HOMOGENEOUS, QUICK AND EASY MIXING OF YOUR POWDERS

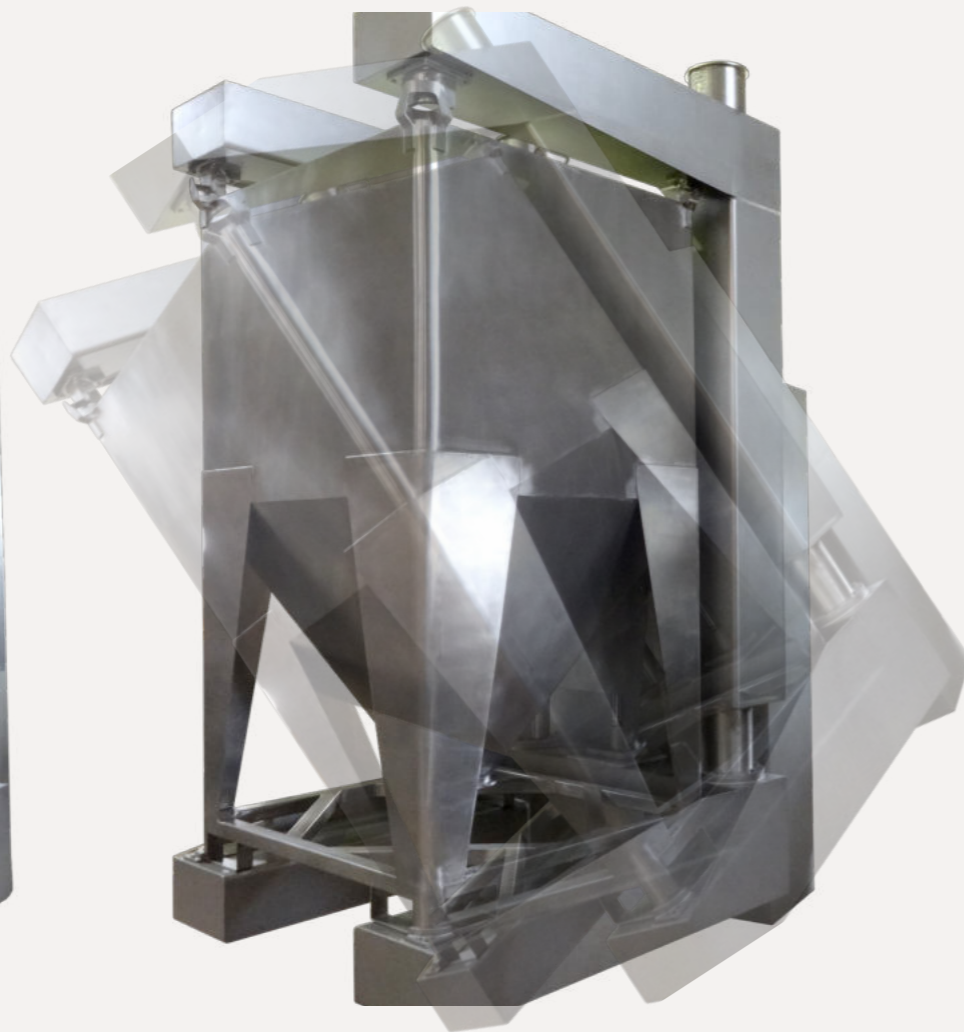
Our IBC blending stations are specially designed for pharmaceutical and food industries in which the constraints of cleanliness and hygiene are high. Our equipment offers high mixing performance for a wide variety of powders, while maintaining the quality of your material and avoiding the mechanical action of the standard mixers.

TECHNICAL SPECIFICATIONS

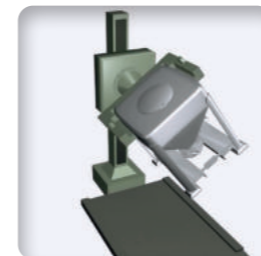
Manufacturing: mild steel, 304L stainless steel, 316L stainless steel.
Control: fully automated system with touchscreen. Automatic acceleration at start and deceleration at stop with the frequency variator and the dynamic braking module. Control elements include the indication of "rpm", the cycle duration, start, pause, lock/unlock position. The mixing program can be selected from pre-programmed cycles.
Engine: variable frequency with adjustable rotations from 4 to 10 rpm.
Security: a safety lift barrier can be provided to ensure the safety of the operator by prohibiting its access.



Positioning on the structure



Rotation of the container



Variable mixing speeds depending on the products to be blended



Control panel: ergonomic and easy to use



Secured locking of the container for mixing without any risk to operators

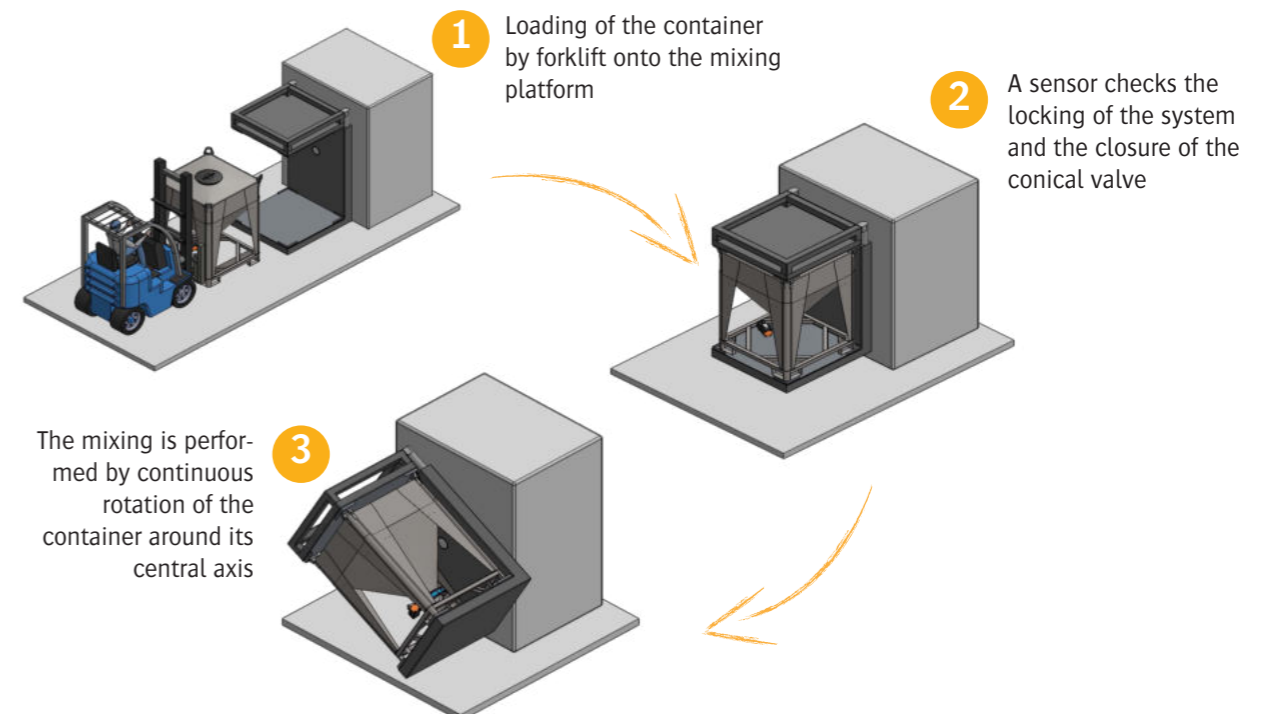


Uniform mixture of powders

Advantages



OPERATING MODE



Biorotor Mixer

Blades Continuous



Biorotor Mixer
Blades Continuous

Rate: 4 to 34 m³/hr.

Objectives: homogenization and mixing of dry or wet materials

SIMULTANEOUS CONVEYING AND MIXING OF TWO OR MORE PRODUCTS

PALAMATIC PROCESS continuous mixer with overlapping blades is ideal for homogenization and mixing of dry or wet materials.

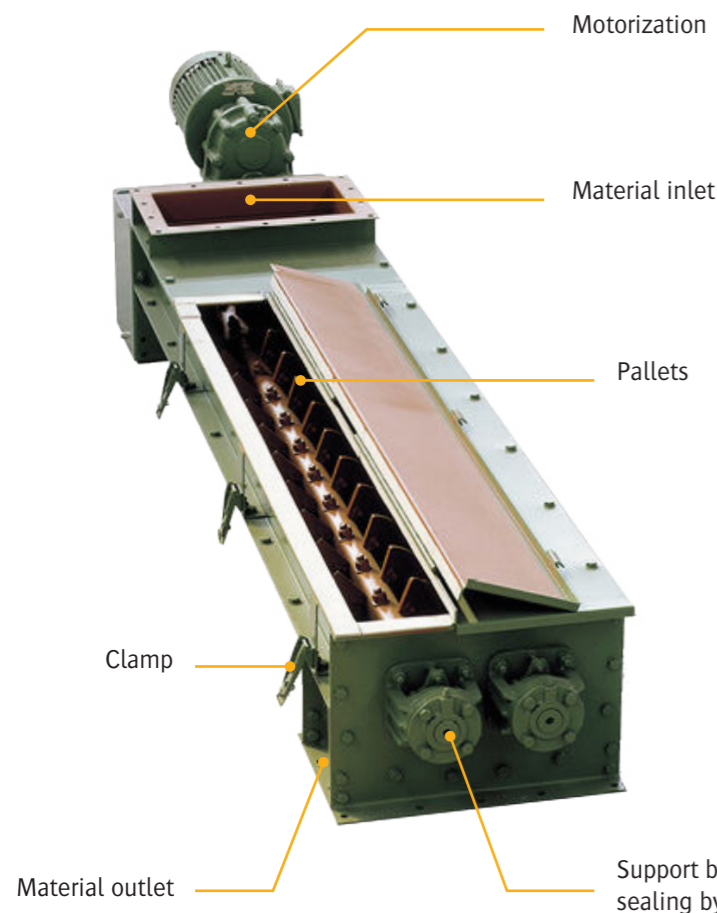
These machines, of simple and robust design, are fitted with double parallel rotors and ensure the mixing of two or more materials but also their conveying during the mixing process. These mixers are ideal to carry out neutralization of sludge with lime, moistening of dust, extinction of quicklime etc...

TECHNICAL SPECIFICATIONS

- Possibility to add up to 20% of liquid material
- Robust mixing tank made of carbon steel or stainless steel 304 L/316 L
- Trough shaped tank with bolted or welded flanges
- Gasket at the passage of the shaft supporting the rotor, external bearings
- Driven by gear motor with hollow shaft or coupling

OPERATING MODE

Double shaft mixers with blades BRPC are adapted to dust mixing, granulation, neutralization of sludge and moistening of dust, ash or sludge. The overlapping of the blades and the adjustment of their inclination ensure a very good adaptation to the products to be mixed. The continuous mixer is made of a tank which contains two parallel rotors fitted with blades which intersect during operation thus covering the entire surface of the trough. The start of the mixer is also possible when fully loaded.



[+] Most common application

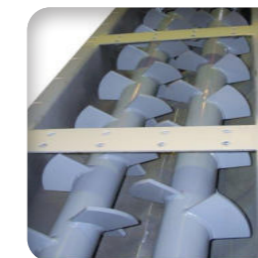
- ▶ Powder handling
- ▶ Sludge granulation
- ▶ Inerting of sewage sludge
- ▶ Conditioning of dust, ash and sludge of industrial origin (metallurgy, fly ashes)



▶ This mixer enables sludge handling with quicklime or dead lime.



▶ Homogeneous conveying and mixing



▶ Self-cleaning rotors thanks to overlapping blades



▶ Adjustable blades with or without wear protection



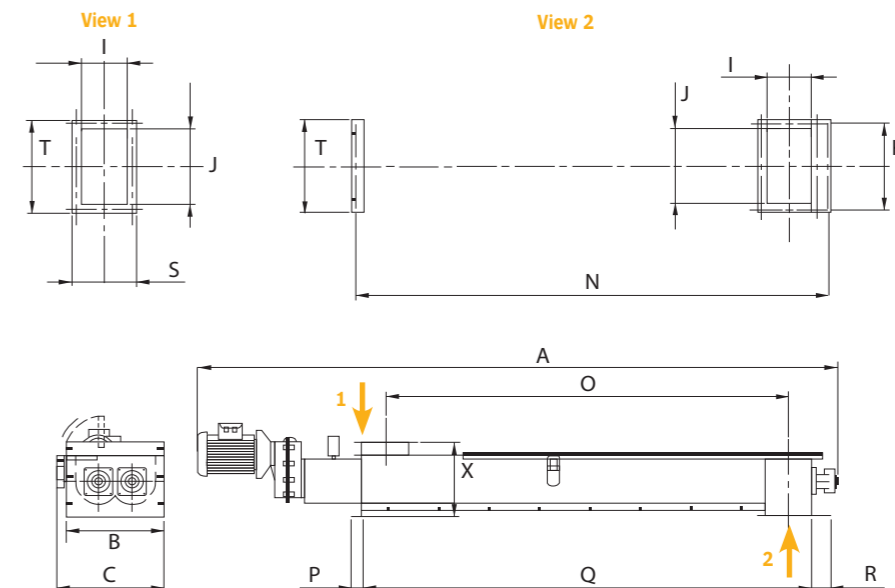
▶ Powers adapted to demand

Advantages



DIMENSIONS in mm.

| Models | A | B | C | I | J | K | N | O | P | Q | R | S | T | X | Installed power in kW | | Rate in m ³ /h. | Kg |
|----------|-------|---------|-------|-----|-----|-------|-------|-------|----|-------|-----|-----|-------|-----|-----------------------|------|----------------------------|-------|
| BRPC 200 | 3,180 | 522.5 | 528 | 225 | 390 | 445 | 2,349 | 2,003 | 56 | 2,228 | 96 | 311 | 476 | 390 | 1.5 | 2.2 | 4 to 6 | 400 |
| BRPC 300 | 4,414 | 742.5 | 755 | 325 | 595 | 655 | 3,439 | 3,004 | 70 | 3,329 | 100 | 433 | 703 | 540 | 3.0 | 4.0 | 7.5 to 12 | 700 |
| BRPC 400 | 5,181 | 922.5 | 905 | 425 | 745 | 815 | 4,083 | 3,504 | 80 | 3,929 | 134 | 533 | 853 | 675 | 5.5 | 7.5 | 15 to 24 | 870 |
| BRPC 500 | 5,934 | 1,147.5 | 1,130 | 525 | 950 | 1,027 | 4,679 | 4,004 | 90 | 4,529 | 120 | 653 | 1,078 | 870 | 7.5 | 15.0 | 25 to 34 | 1,050 |



The horizontal shaft continuous mixers consist of:

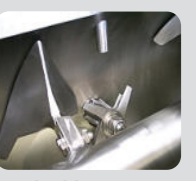
- a mixing vessel equipped with a filling mouth
- a discharge mouth
- two mixing rotors
- two-end closure plates
- detached end bearings with passage of the shaft by packing gland
- gear units with power transmission



Options



Antiwear coating



Liquid additive system

<https://www.palamaticprocess.com/bulk-handling-equipment/continuous-mixer-paddle>

Download videos & layouts from our website

Birotor Mixer

Sludge Processing Facility

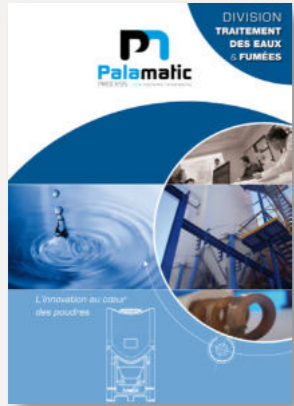
Blades Continuous



Birotot Mixer
Blades Continuous

SLUDGE INERTIZATION PROCESS

Typical diagram of a sludge liming facility.

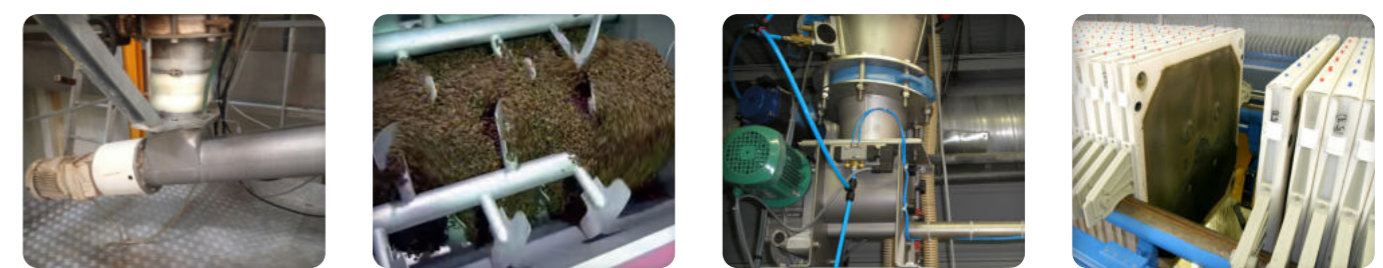
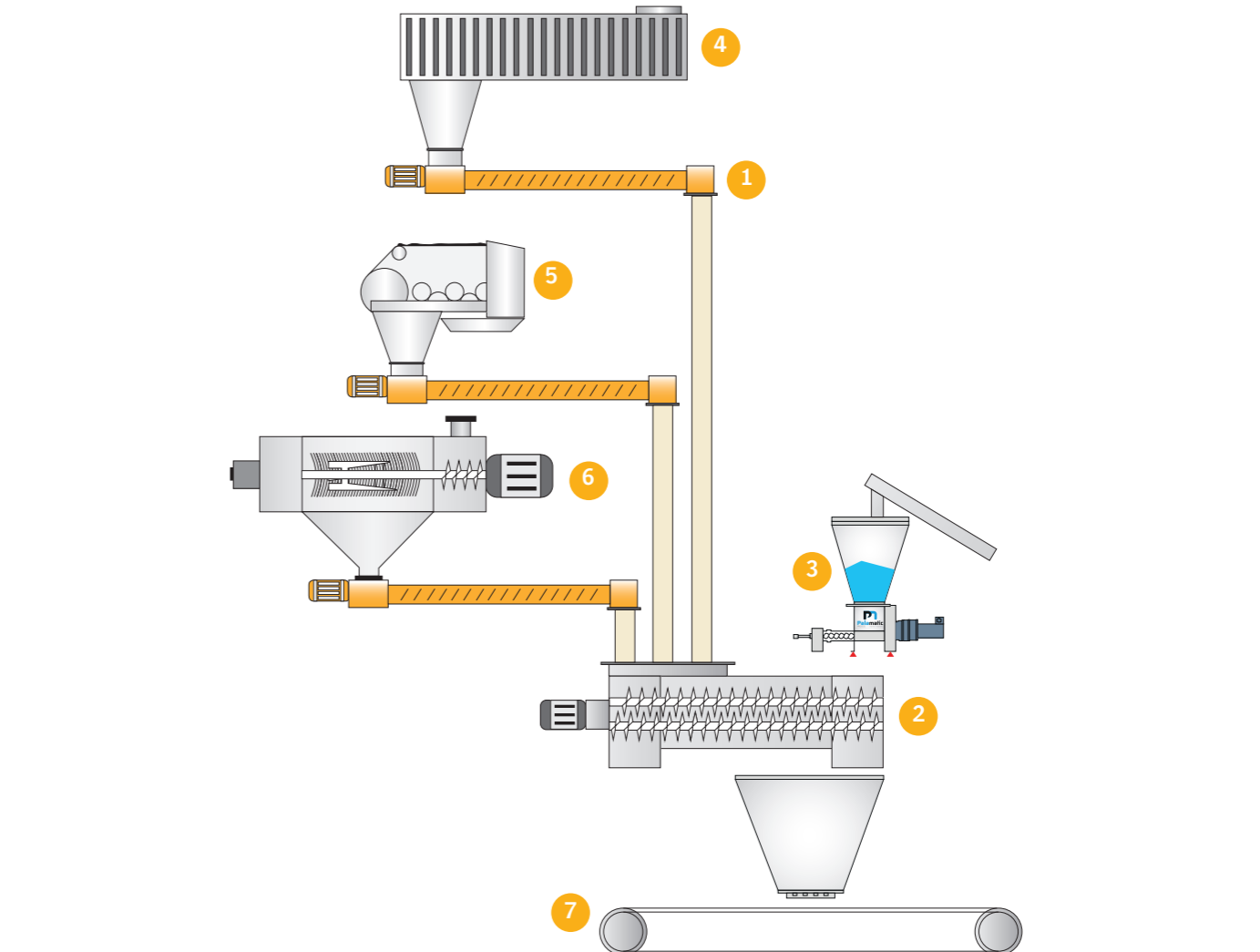


PALAMATIC PROCESS designs mixing tanks for preparing lime milk or activated carbon slurry. Our offer includes the incorporation of carbonate in smoke ducts, activated carbon dispersion or urea dissolution. The stirring methods we offer are various: homogenization, dissolution, suspension, dilution, flocculation...

- ▶ Lime milk preparation
- ▶ Urea Dissolution
- ▶ Activated carbon treatment
- ▶ Sludge processing/Conveying/Storage/Cooling
- ▶ Smoke treatment



Sack discharging and conveying of sewage sludge



1 Screw conveyor 2 Double shaft mixer with blades 3 Dosing system for incorporation of lime 4 Press filter



5 Belt filter 6 Sludge centrifuge 7 Belt conveyor

<https://www.palamaticprocess.com/bulk-handling-equipment/continuous-mixer-paddle>

Download videos & layouts from our website

PACKAGING OF SUGAR IN BIG BAGS

Client: Agrifood industry

Materials: Baking powder and vanilla sugar

Objectives: Process designed to control the feeding of a big bag loading station - 6 batches/hour.

PALAMATIC PROCESS equipment: Sack tipping unit with buffer hopper, conveying cyclone of a capacity of 20 litres, dedusting system connected to the sack tipping unit and the big bag loading station, mixer on a handling base and nozzle for liquid incorporation, security vibrating sifter at the outlet of the mixer, pneumatic conveying system for feeding the big bag loading station installed on weight cells with a handling base.



PACKAGING OF SEAWEED IN BAGS

Client: Organic seaweed culture

Materials: Dry seaweed

Objectives: Milling of seaweed with collection of the powders in sacks or big bags under the separation filter.

PALAMATIC PROCESS equipment: Mill with independent dedusting unit, pouyès ring, monorotor belt discontinuous mixer, rotary valve for dosing and weighing tray.



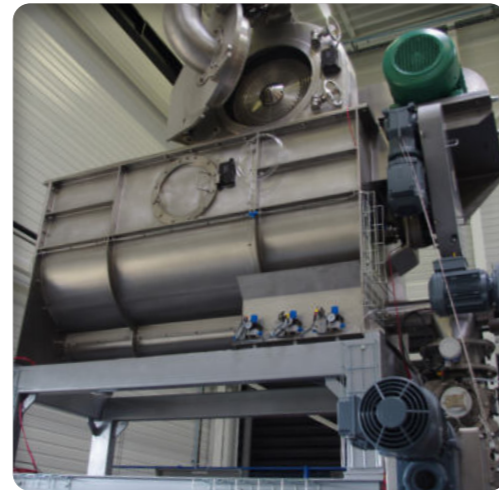
SUGAR PROCESSING LINE

Client: Cookies Manufacturer

Material: Granulated sugar

Objectives: Reduction of the particle size of the product.

PALAMATIC PROCESS equipment: Manual sack tipping unit with integrated vibratory sifter for removal of agglomerates, tubular screw conveyor, mill to reduce the granulometry of the material, threshing hopper with monorotor belt mixer, dust extraction system with explosion vent, rotary valve to stop the fire in case of explosion, inflatable seal for total containment when filling the sacks and weighing tray for automatic management of the filling process.



PROCESS LINE AT THE OUTLET OF ATOMIZATION TOWER

Client: Food industry

Materials: Food flavoring

Objectives: To package the materials at the outlet of atomization tower

Characteristics: The conical mixer ensures perfect homogenization of manufacturing batches. This mixer is implemented "in-line" in order to have a continuous packaging, respecting the flow of the atomization tower.

PALAMATIC PROCESS equipment: Pneumatic conveying, sieve, packaging unit.



SUGAR PACKAGING LINE

Client: Rusks manufacturer

Materials: Cane sugar, cocoa powder, corn starch, cinnamon, praline powder

Objectives: Feeding of the mixer with cane sugar, cocoa and other additives.

PALAMATIC PROCESS equipment: Standard bag emptying hopper, buffer hopper, gearbox for conveying the material to the cyclone, horizontal belt ribbon blender with a screw with two inverted axes.



IBC BLENDER FOR FLEXIBLE LINE

Client: Manufacturer of ceramic materials

Materials: Refractory bricks

Objectives: Homogeneous material and regular change of recipe.

PALAMATIC PROCESS equipment: Mixers are manually filled by the operator in order to comply with each recipe. According to the application, changes of materials are very frequent thus justifying this conception of line. The containers, after mixing operation, are positioned on a packaging unit to provide customers with ready-to-use bags.

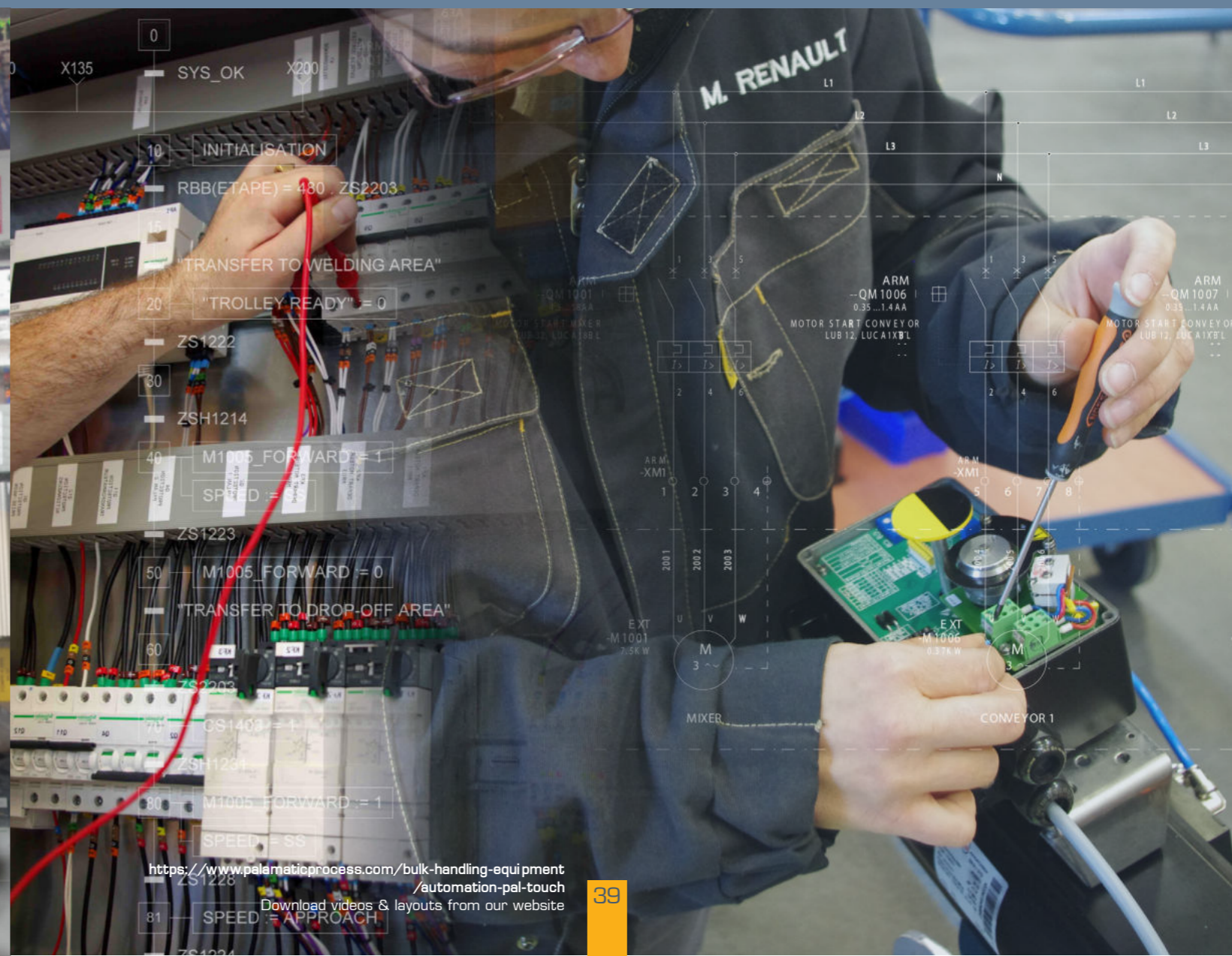
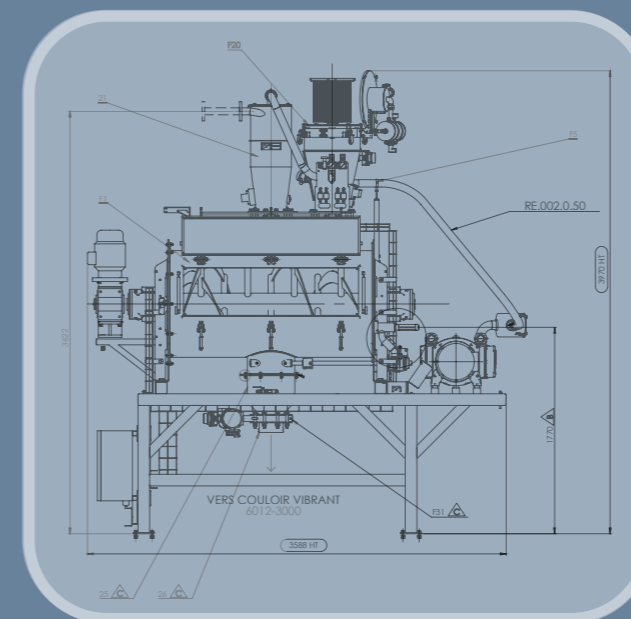


AUTOMATION & ELECTRICITY

PAL'TOUCH® TECHNOLOGY

Designer of specific equipments, PALAMATIC PROCESS associates programmed PLCs with its production units in an ergonomic and visual way. The production control is as important as the result. That is why automation and IT engineers of PALAMATIC PROCESS review the raw material feeding, the batches traceability, operators identification and dosings database. Thanks to continuous exchanges during the phase of project execution, between your production team and our engineering office, screens for packaging lines control offer ergonomic and easy use with unique personalization.

Equipment and programs used: Schneider, Siemens, Rockwell, Omron, Philips, Intouch, Pc View, VijeoDesigner...

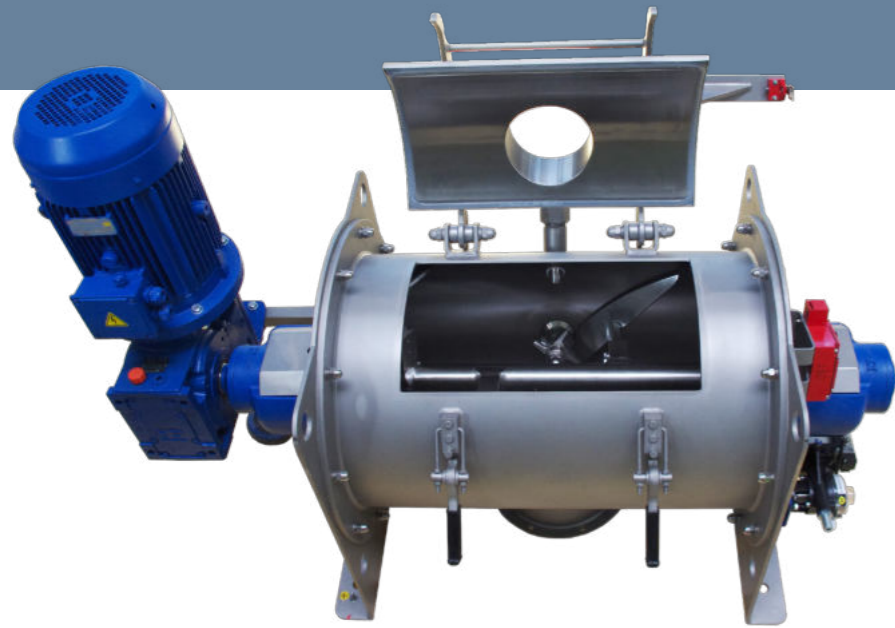


<https://www.palamaticprocess.com/bulk-handling-equipment/automation-pal-touch>
Download videos & layouts from our website

Test Plant



INDUSTRIAL-SCALE TESTS & FLEXIBILITY



Our test center is made up of the latest machinery of the powder handling sector. Specialist engineers are there to advise you on the industrial processes best suited to your requirements and to guide you at every stage of the decision to design the most efficient installation. Our mixer, available for trials, may be tested as a unit or integrated in sieving, pneumatic conveying or packaging solutions.

3 STEPS TO VALIDATE YOUR PROCESS

Step 1 - Before Test

- Select the likely optimal machine configuration based on your technical requirements (powders, flow rate, dosing)
- Draft test proposal by our sales-engineers representatives

Step 2 - During Test

- Process validation for product testing
- Perform testing and sample collection
- Discussion on results after the test with machines (phase diagram, degradation tests, fines content)

Step 3 - After Test

- Analysis of machine test data and samples
- Write a summary report
- Collaborate on the optimal solution for your requirements
- Submit a quotation

THE BENEFITS OF MECHANICAL TESTING

- ▶ An individual consultation with and on-going support by our R&D engineers
- ▶ Confirmation of the appropriate machines to conduct a test with your product
- ▶ Tests at various operating conditions to define the most efficient process according to your industrial requirements
- ▶ Evaluation of the profitability of equipment configuration
- ▶ Possibility to test additional options using PALAMATIC PROCESS' range of products
- ▶ Maximize the return on your investment
- ▶ Maximize the optimum selection of the proper machine
- ▶ Capitalize on the wide experience of our experts

300
+ than **300** configurations

- ▶ Come with your materials
- ▶ Participate in selecting the test machines
- ▶ Maximize your productivity

- + than **300** process configurations
- **2,400** sq. feet of surface dedicated to the test
- **35** industrial machines
- **35** feet of ceiling
- Test with **all types of products**
- **2** support engineers
- **ATEX** configurations

TEST PLANT

Our test plant is located in the heart of the head office of our company. Each device has been carefully designed to meet the needs of our customers. Because your satisfaction and the performance of our solutions are important criteria for us, our engineers paid particular attention to the details of our installations to ensure total success of your projects.



Our expertise:

FILLING SOLUTIONS FOR BIG BAG AND OCTABIN

To fill

EMPTYING SOLUTIONS FOR BIG BAG AND OCTABIN

To empty, compact and massage

SACK, DRUM AND CARDBOARD FILLING SOLUTIONS

To fill, package, handle

SACK AND DRUM EMPTYING SOLUTIONS

To empty, compact, handle, discharge

SOLUTIONS FOR PNEUMATIC CONVEYING

Vacuum, pressure

SOLUTIONS FOR MECHANICAL CONVEYING

To transfer with screw, belt conveyor, bucket elevator, aeromechanical or vibratory conveyor, truck loading spout

CRUMBLING AND GRINDING EQUIPMENT

To granulate, crumble, grind, pound, micronise, disagglomerate

SIFTING EQUIPMENT

To sift, segregate, sieve, protect

CONTAINERS AND STORAGE SOLUTIONS

To fill, charge, empty, contain

DOSING EQUIPMENT

To control, regulate, empty, extract

MIXING EQUIPMENT

To homogenise, incorporate, fluidify, stir, mix

FLOW AND CONNECTION

To vibrate, fluidise, unclog, drain, facilitate extraction, control the descent, prevent stacks and vaults, connect

INDUSTRIAL DUST COLLECTING EQUIPMENT

To filter, clean, confine, secure



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