



# HORIZONTAL MIXER

**Smooth mixture homogenisation  
of 1 : 100,000 in 3 minutes**

- Discharge via pneumatic base flap with knee lever lock
- Addition of up to 4 % and 2 % molasses is possible



## GENERAL

- Effective volume of between 100 and 12,000 litres
- Mixing capacity up to 70 t/h
- Short discharge times
- Near-complete discharge

## FIELDS OF APPLICATION

- Compound feed factories
- Premixtures
- Chemical industry
- Food industry

## VERSIONS

- U-shaped or drop-shaped mixing trough
- Mixing shaft as screw thread or equipped with a paddle
- Shaft sealing via adjustable gland seals

- Overlapping base flap
- Adjustable apex seals
- Double base flap for quick discharge
- Air-activated gasket
- Inlet flap

## SIZING CRITERIA

The content of the horizontal mixer is stated in litres (effective content).

e.g. 1,000 l content in kg  
= effective content x bulk weight  
= 1,000 l x 0.5 t/m<sup>3</sup> → 500 kg batches