

mixer / blender

Models: NDM, NDM+

Mixers with a rotating drum are economical, easy to use and effective solution for the delicate mixing of bulk products or loose goods. They are mainly used for mixing brittle products – that cannot be mixed with intense exposure to stirring elements.

Due to the absence of a mechanical mixing element, and a combination of low-speed mixing, the product does not break or heat up. Only goods that do not clump and stick can be prepared in this type of mixer. They can be manufactured either for batch or continuous operation processes.

Mixers are made out of a movable drum attached to the frame either horizontally or at an incline. The large volume drum rotates on rollers.

Blending of the product happens during rotation of the drum, in which the product is lifted to a certain height by ribs installed within it, and the force of gravity, which directs the product to the bottom of the drum. The intensity of homogeneity in the mixture can be regulated by setting the

mixing time, and is decided experimentally for each product.

The shape of the drum varies, depending on its size and application, and is designed to keep the ratio of drum length to its diameter as short as possible for maximum mixing efficiency.

Capacity of the mixer is up to 70 % of the total volume of the rotary drum.

Standard models are 50-10000 liters; larger volume capacities are available on request.

Mixers can also be supplied with spray nozzles for dose feeding of additional components such as salt, flavorings, glazing and others.

APPLICATION:

- tea blends, coffee
- muesli
- animal feed
- pharmaceutical and chemical products
- powdered products



NDM 200, 500



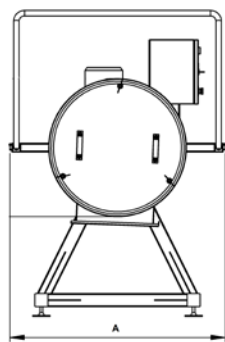
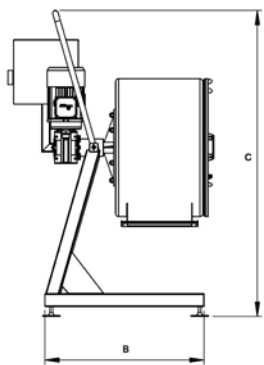
NDM 50, 100, 150



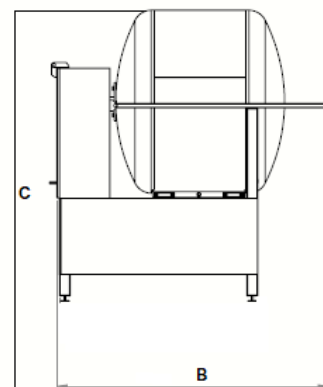
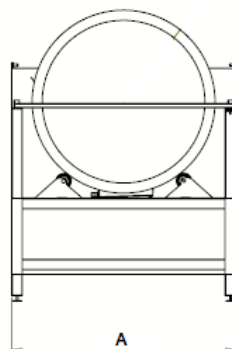
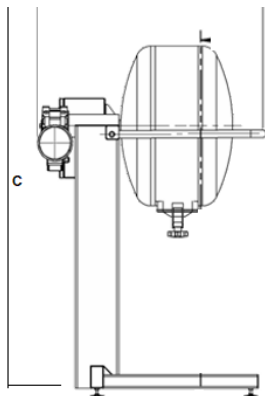
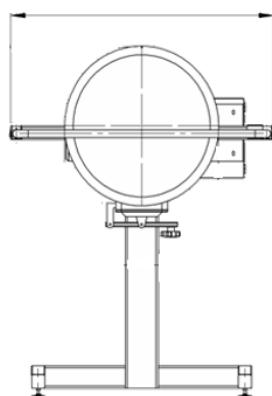
NDM 1000, 2000, 4000

ADVANTAGES:

- Low operating costs.
- Made in EU using high-quality european materials.
- Short mixing time.
- The simplicity and reliability of the design.
- Versatile and easy when switching from one product to another.
- Gentle and economical mixing without heating or damage.
- Complete unloading of the product via the combined inlet and outlet.
- No dead zones.
- Easy to handle, clean design.
- Minimum energy consumption.
- Product will keep its original characteristics.
- Easy installation.
- Low noise level during mixing.
- Easy to use.



NDM 200, 500



NDM 50, 100, 150

NDM 1000, 2000, 4000

Model	50	100	150	200	1000	2000	4000
A: length, mm	1000	990	1200	1300	1470	2015	2365
B: width, mm	875	950	1025	1060	1782	2200	2500
C: height, mm	1430	1405	1530	1630	1473	2200	2550

OPTIONAL EXTRAS

- Material used AISI304, AISI316, carbon steel, or other on request.
- Adjustable roller speed.
- Dosing application of solid and liquid additives.
- Vacuum performance.
- Heating or cooling jacket.
- Special design engineering, depending on customers' needs.
- Explosion-proof version, ATEX certification.
- Validation documentation for the pharmaceutical industry.
- Set of mobile bins for moving, loading and unloading of products.
- Tensometric measuring scales.
- Timer.





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