

Mass Mixers

AT-MM Mass Mixer is used for uniform mixing of dry and wet material in pharmaceuticals, chemical, food, herbal and related industries.



The machine is made compact, versatile and enclosed in stainless steel elegantly finished body, having a U shaped mixing drum, paddle type blades driven by worm gearbox with suitable motor, transparent dust cover and tilting arrangement of drum for ease of unloading. Material is feed manually or by transfer systems directly in mixing drum and mixing is done by specially positioned paddle blades which move the material in opposite lateral as well as radical direction. After mixing, the drum is tilted by tilting device and material collected for further applications.

Salient Features :

- Machine designed with cGMP standard.
- Machine structure is made from S.S.304 / S.S.316 Quality.
- Uniform Mixing with paddle blade stirrer.
- PTFE sealing arrangement to avoid entering of black particles.
- Minimal heat generation due to internal friction & high particle movement.
- Tilting device for easy unloading and cleaning.
- Auto stop mechanism on opening top cover or tilting drum.
- Available from 50Kg to 500Kg capacity.

Technical Specification :

MODEL	AT-MM50	AT-MM100	AT-MM150	AT-MM200	AT-MM300	AT-MM500
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Capacity (Kg)	50	100	150	200	300	500
Volume (Liter)	100	200	300	400	600	1000
Working Volume (Ltr.)	80	160	240	320	580	800
Stirrer RPM	30	30	30	30	30	30
Power Consumption	3HP/415V	5HP/415V	7.5HP/415V	7.5HP/415V	10HP/415V	15HP/415V