MIR intensive mixer

general features



The MIR INTENSIVE MIXERS are the ideal equipment for high precision mixing of dry or powdery products.

Its design is characterized by a horizontal and hermetic cylindrical body, with a shaft equipped with triangular blades of ploughtype which, combined with the intensifier turbines placed perpendicular to the main shaft, produce centrifugal currents with local turbulence of high mixing efficiency.

The MIR achieves high precise mixtures, obtaining homogenization among different components reaching proportions of 1 to 100,000 parts. The useful mixing capacity

depends on the filling percentage, ranging from 30 to 75% of its total volume.

They allow the possibility of incorporating small doses of liquids for moistening, granulation, and preparation of low viscosity pastes. These are injected in spray form, through nozzles installed just above the intensifying turbines, thus favouring the homogeneity of the mixture.

We offer three types of turbines to choose from, depending on the type of products to be mixed:

- » TA model: cutting paddles; it works mainly as a lump breaker.
- » Lampshade model: in addition to breaking up lumps, it pumps the product to the centre.
- » Lampshade+Cutter model: combination of lampshaped paddles and lower cutting paddles.









Intensive Reactor model RMIR-1200-TAI made of stainless steel AISI-316L. It is prepared to work under pressure and vacuum and has a double heating jacket.



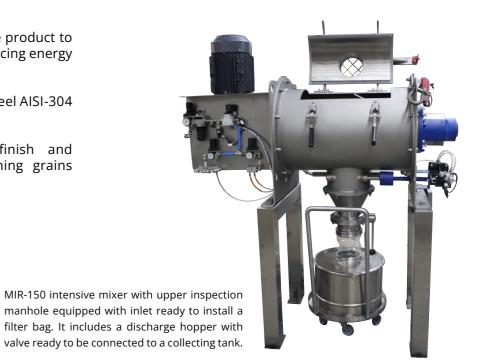


ADVANTAGES

- » Suitable for high-intensity mixtures as processing times do not exceed 15 minutes, depending on the product to be processed.
- » Highly hermetic mixing system, thanks to its fully sealed cylindrical design.
- » Inspection and cleaning inlets are spacious and easily accessible, with hinged doors.
- » The mixing system allows the product to remain in a fluidized state, reducing energy consumption.
- » They are made of stainless steel AISI-304 or AISI-316L.
- » Mirror-polished interior finish and exterior with different polishing grains according to requirements.



MIR-2.000 intensive mixer. Side gate to facilitate cleaning inside the machine, speeding up product changeover between production runs.



Technical data

Model

	MIR-150	MIR-300	MIR-600	MIR-1000	MIR-1500	MIR-2000	MIR-3000	MIR-5000	MIR-10000
Total volume (L)	147	298	603	1,063	1,520	1,994	2,992	4,948	9,954
Useful volume (L)	100	210	420	740	1,060	1,400	2,090	3,460	6,970
Power (kW)	7.5	11	18.5	22	30	37	55	75	90
Body diameter (mm)	500	650	800	950	1,100	1,150	1,250	1,500	1,780