



VERTICAL HELICAL MIXER MVH

general features



The VERTICAL HELICAL MIXER is designed for mixing and drying solids of similar fineness. This mixer allows obtaining homogeneous mixtures in proportions of 1:100,000, with extreme speed and preventing from particle breakage.

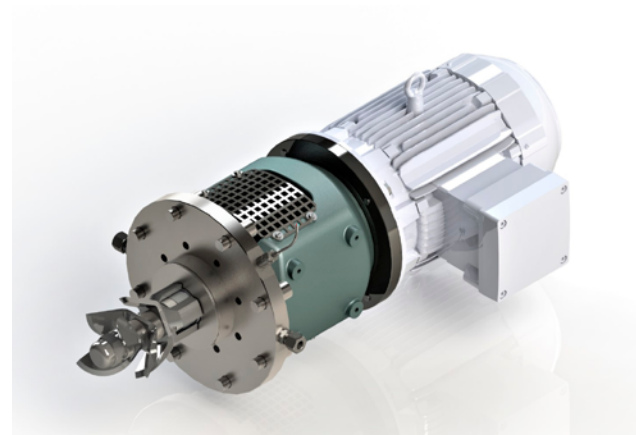
FEATURES

- » Mixing spiral installed vertically (without bottom support), with a design adapted to the cylindrical-conical body of the mixer.
- » The combination of a moderate rotation speed and a decreasing spiral design creates an upward flow stream along the body walls and a downward flow through the centre, enhancing the homogeneity of the mixture.
- » Versatile loading: the lower body can work with a minimum load of 15% and a maximum of 80%.
- » Completely hermetic body, optionally prepared to work under vacuum and/or internal pressure.
- » Optionally, the equipment can incorporate a double chamber for heating and/or cooling.
- » The equipment is able to operate as a dryer. For processes requiring extremely fast drying, the helical spiral can be heated.

» On demand, an automatic lifting system for the cover-head can be provided by means of a hydraulic power unit.

» Possibility of incorporating mixing intensifiers in the conical bottom to break up agglomerates and shorten the process time. For this purpose, we have different models of turbines depending on the product to be treated: cross blades, lampshades...

» Easy cleaning, either through the incorporation of CIP balls or manually by the top inlets of the equipment, since its interior is polished and free of angles and corners.



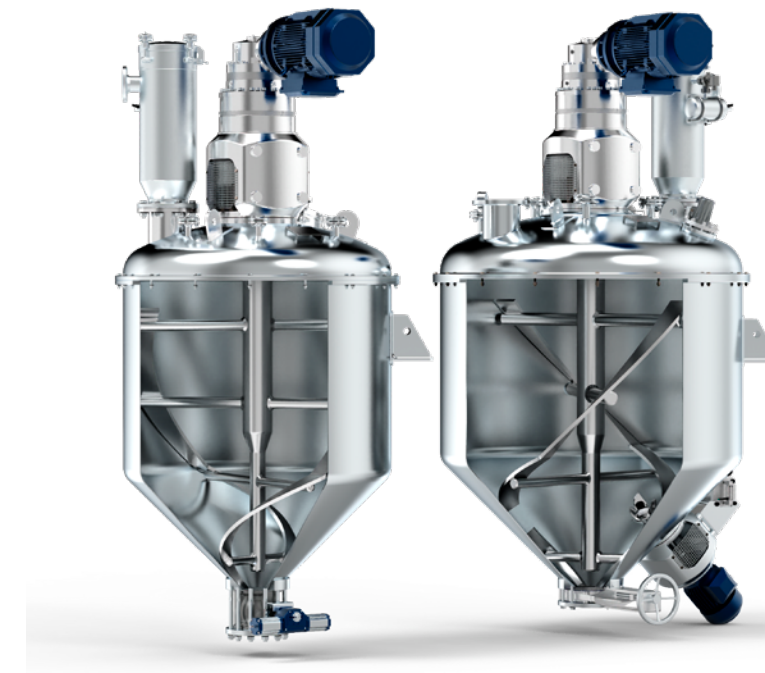
Lampshade-type intensifier mechanism

ADVANTAGES

- » Complete batches mixing.
- » Possibility of working with small loads down to 15% of its capacity.
- » Complete discharge due to the incorporation of a segment valve and a body design without angles or corners. This makes it ideal for the food industry.
- » Possibility of incorporating small doses of liquids (up to 10%) for moistening; these are injected in a pulverized form through spray nozzles or atomizing ones installed on the equipment cover.
- » As a dryer, it has a large surface area for optimal heat transfer, with no cold spots, resulting in very short drying times.
- » Possibility of process automation by means of automatic loading systems, solid dosing by weight...
- » Easy cleaning and maintenance as the entire drive unit is installed outside the body and separated from the mixing shaft.



MVH-100 helical mixer with double jacket prepared to work at a temperature of 300 °C. The equipment has a mobile service bench.



Two models of helical mixer: MVH-1000 equipped with pneumatic discharge valve and MVH-3000 provided with manually operated valve and intensifying turbine at the bottom. Both units are prepared to work under vacuum, incorporating a safety cyclone in the lid.