

Horizontal Batch Mixer

for a fast and efficient blending process

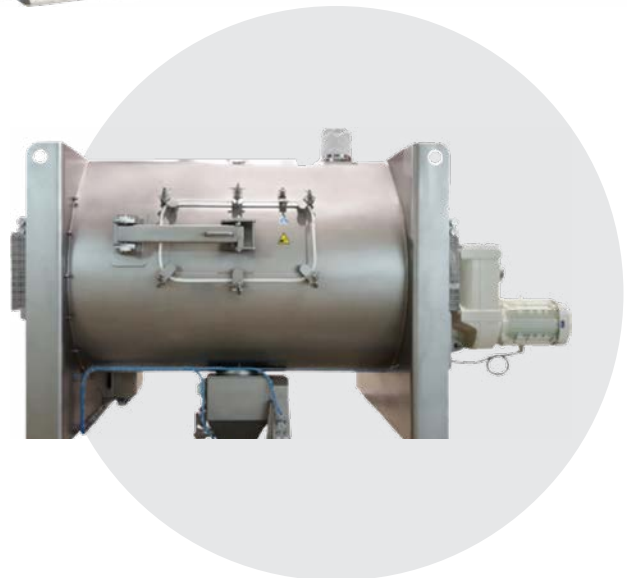
- » Homogeneous dispersion of various ingredients
- » Break up lumps and agglomerates
- » Precise dispersion of liquids to dry blends
- » Available in Ribbon, Paddle, or Plough formats



Ultimate solution for fast and efficient blending of powders and granular materials.

Our Horizontal Batch Mixers are meticulously designed with versatility in mind, these mixers offer a wide range of configurations in Ribbon, Paddle, or Plough formats to cater to your specific mixing needs.

Experience superior performance and consistency with our mixers, as they ensure a homogeneous mixture every time. No matter the complexity of your mixing requirements, our Horizontal Batch Mixers provide the versatility and reliability you need.

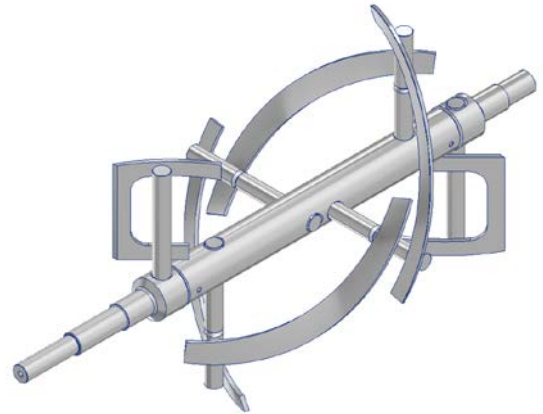


Horizontal Batch Mixer

APPLICATION

Coperion Thailand's Horizontal Batch Mixer is the top-of-the-line solution for achieving consistent batch blending of powders and granular materials.

Designed to accommodate a wide range of mixing requirements, this mixer delivers exceptional performance, ranging from gentle blending (Ribbon format), to medium intensity mixing (Paddle format), and even high-intensity mixing with side-intensification (Plough format).



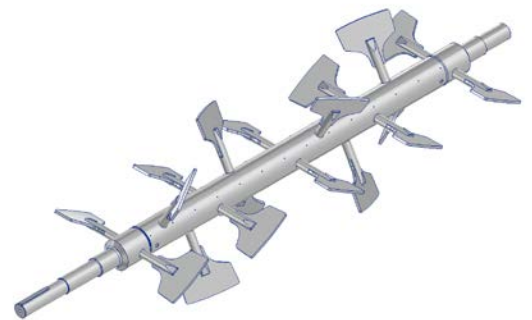
Ribbon format (for gentle blending)

Typical gentle blending (Ribbon format)

- » Dry powder and spices
- » Flour premixes
- » Sugar mixing
- » RTE cereal blending

Typical medium intensity mixing (Paddle format)

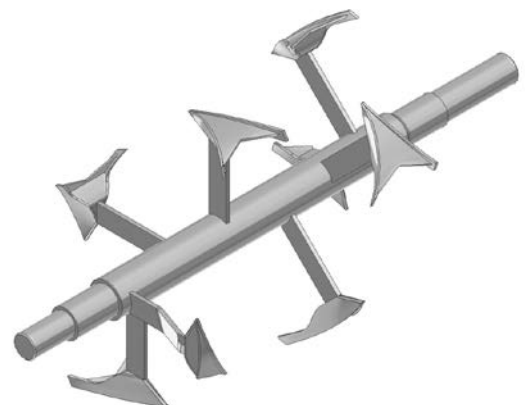
- » Animal feed ingredients
- » Pet food palatant powders
- » Extruded product premixes
- » Prepared meal premixes



Paddle format (for medium intensity blending)

Typical high intensity mixing (Plough format)

- » Bakery premixes (with fat, flour, sugar)
- » Powders with oil addition
- » Spices with oleoresin addition
- » Liquid coating granules and powders



Plough format (for high intensity mixing)

EQUIPMENT

The Horizontal Batch Mixer features the following elements:

- » Construction in 304 and 316 grade SS
- » Reliable direct-drive gear motor system and a stainless steel outlet housing
- » Plummer block self-aligning bearings
- » Sealed top assembly complete with positional inlets for material input
- » Venting port assembly with removable clamping to allow simple removal for cleaning
- » Side and/or top access doors
- » Fully wired interlocked safety instrumentation
- » Pneumatically actuated discharge assembly.

Horizontal Batch Mixer

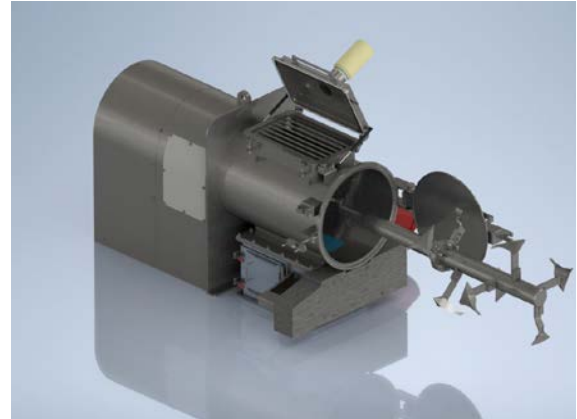
SANITIZING AND INSPECTION

To clean or inspect the Horizontal Batch Mixer, the operator should follow these steps upon completion of the mixing cycle:

1. Evacuate the mixing trough by opening the discharge valve assembly.
2. Follow LOTO procedures and open mixer doors:
 - a. Turn off or disconnect the compressed air supply. Disconnect flexible connections above and below the mixer and move them to a clean area.
 - b. Remove the Discharge Pipe, Guard, Mini-vent, and Grills for cleaning in a designated area.
 - c. Open the mixer doors and clean the inside of the mixer by sweeping with a hand brush, using a vacuum cleaner, or wiping down with an appropriate alcohol cleaning/ sanitizing solution.
 - d. To access all parts of the agitator, remove the end cover of the motor and turn the motor fan at the end of the motor to access the agitator flight.
3. After cleaning, reassemble all parts of the mixer.
4. Turn on/reconnect the compressed air supply and close the slide valve.
5. Remove LOTO devices and switch on the power.

Cleaning should only be performed when the mixer is switched off, stationary, and isolated from electrical and compressed air supplies.

In particularly dusty environments, pay special attention to the drive motor to ensure that the external cooling fins are not obstructed by product buildup or debris, as this could lead to motor overheating.



Tool-less opening to facilitate sanitization

Testing lab version



TEST LAB

At Coperion, we offer a Testing Lab of Horizontal Batch Mixers located within our facility. Manufacturers have the option to request our testing service prior to equipment purchase.

The steps are as follows:

1. Our team will provide assistance in calculating the necessary amount of raw materials required for your testing.
2. Manufacturers supply us with the raw materials for mixing tests. The quantity of the materials will depend on the bulk density and number of tests required.
3. Coperion team will assist in performing mixing tests.
4. To assess the dispersion level of the mixture, manufacturers can opt for either of the following:
 - a. Conduct tests on the mixed samples in their own laboratory.
 - b. We can assist in sending samples to an accredited external laboratory for dispersion testing. Turnaround time for test results is approximately one week
5. A final test report will be furnished to you.

All available mixer formats can be tested in the facility

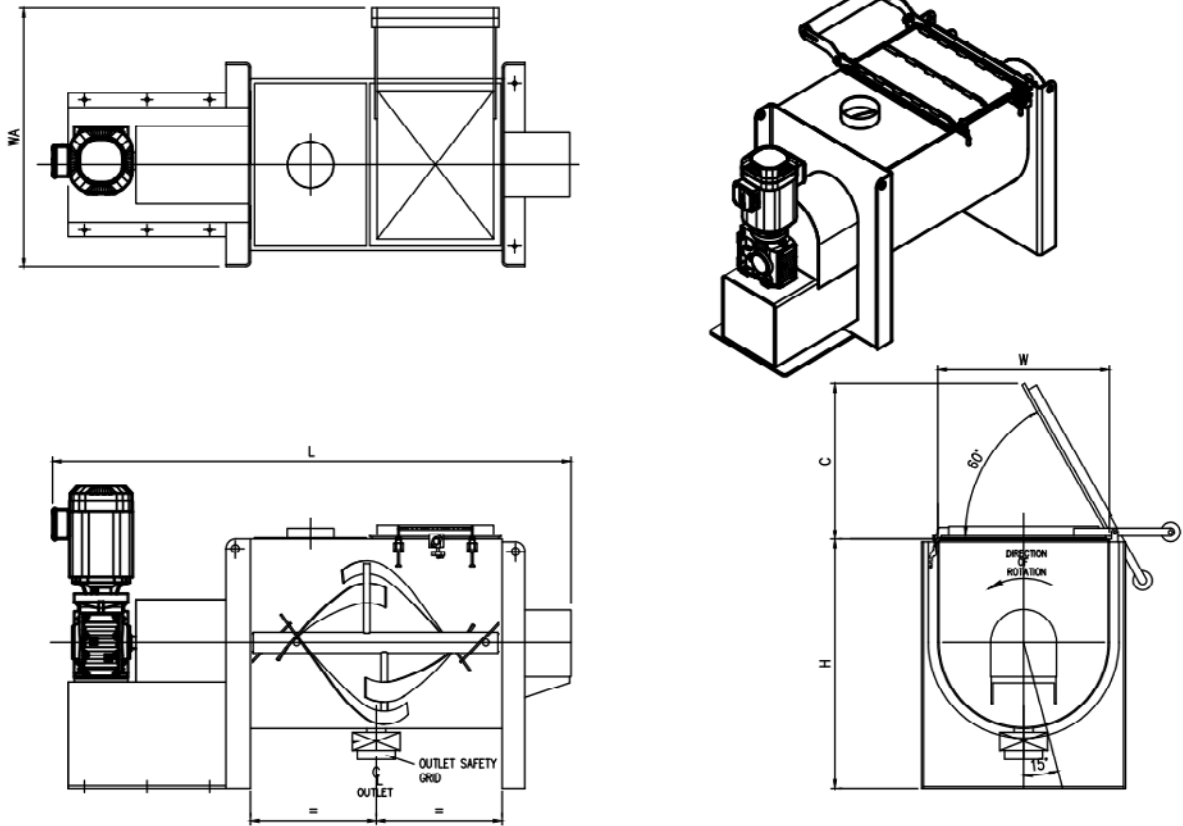


For more details, please contact our team:

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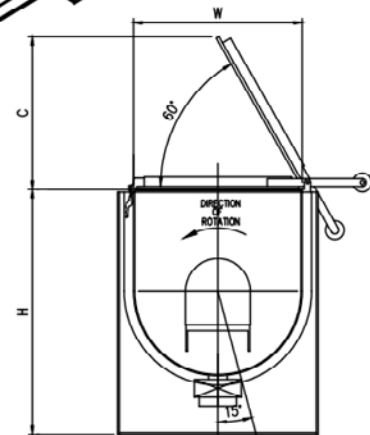
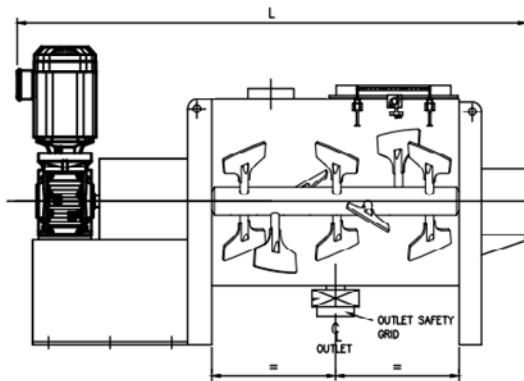
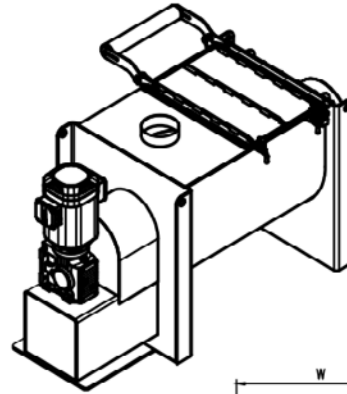
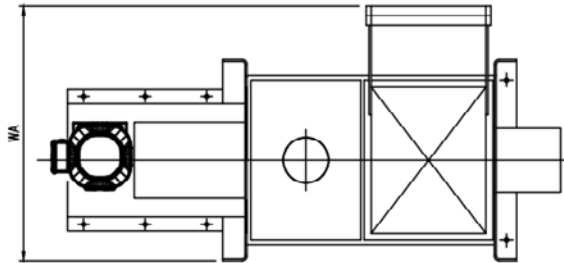
Ribbon format



Model	Working Capacity (Liters)	Gearmotor (est) (kW)	Door Swing C (mm)	Height H (mm)	Width W (mm)	Length L (mm)	Overall Width WA (mm)
50HEC	50 Liters	0.55	360	650	360	1,250	940
100HEC	100 Liters	1.1	440	756	452	1,550	992
200HEC	200 Liters	2.2	550	900	570	1,800	1,110
350HEC	350 Liters	3	670	1,060	718	2,350	1,258
500HEC	500 Liters	5.5	720	1,130	774	2,430	1,314
750HEC	750 Liters	7.5	820	1,255	886	2,550	1,426
1000HEC	1,000 Liters	11	900	1,350	976	2,750	1,516
2000HE	2,000 Liters	22	1,110	1,645	1,228	3,500	1,768
3000HE	3,000 Liters	37	1,270	1,890	1,406	4,000	1,946

*subject to final engineering

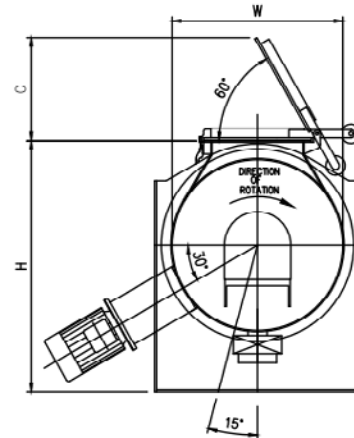
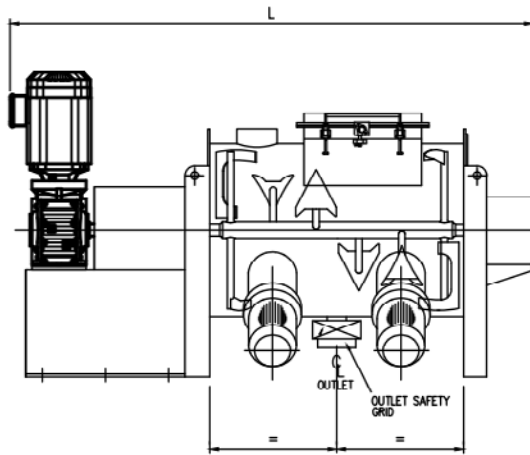
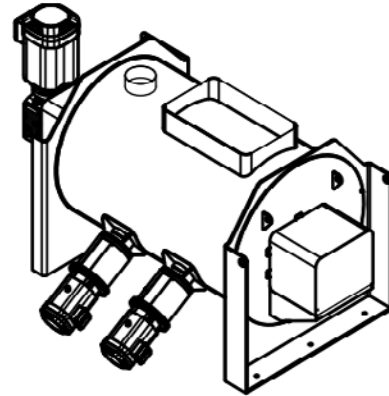
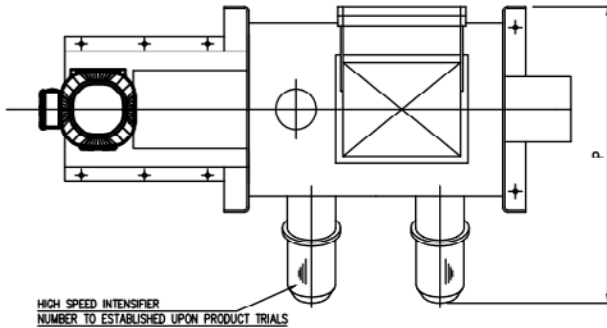
Paddle format



Model	Working Capacity (Liters)	Gearmotor (est) (kW)	Door Swing C (mm)	Height H (mm)	Width W (mm)	Length L (mm)	Overall Width WA (mm)
50PDE	50 Liters	0.55	360	650	360	1,250	940
100PDE	100 Liters	1.1	440	756	452	1,550	992
200PDE	200 Liters	2.2	550	900	570	1,800	1,110
350PDE	350 Liters	3	670	1,060	718	2,350	1,258
500PDE	500 Liters	5.5	720	1,130	774	2,430	1,314
750PDE	750 Liters	7.5	820	1,255	886	2,550	1,426
1000PDE	1,000 Liters	11	900	1,350	976	2,750	1,516
2000PDE	2,000 Liters	22	1,110	1,645	1,228	3,500	1,768
3000PDE	3,000 Liters	37	1,270	1,890	1,406	4,000	1,946

*subject to final engineering

Plough format



Model	Working Capacity (Liters)	Gearmotor (est) (kW)	Door Swing C (mm)	Height H (mm)	Width W (mm)	Length L (mm)	Overall Width WA (mm)
50PE	40 Liters	1.5	360	650	360	1,250	1,190
100PE	80 Liters	3	440	756	452	1,550	1,261
200PE	160 Liters	5.5	550	900	570	1,800	1,370
350PE	280 Liters	11	670	1,060	718	2,350	1,509
500PE	400 Liters	15	720	1,130	774	2,430	1,562
750PE	600 Liters	22	820	1,255	886	2,550	1,668
1000PE	1,800 Liters	37	900	1,350	976	2,750	1,753
2000PE	1,600 Liters	55	1,110	1,645	1,228	3,500	1,984
3000PE	2,400 Liters	75	1,270	1,890	1,406	4,000	2,153

*subject to final engineering



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