

MultiMix Twin Shaft

Van Aarsen designs, produces and supplies batch-mixers and other equipment for the animal feed, pet food and aqua feed industry, based on 60 years experience.

The range of MultiMix Twin Shaft paddle-mixers has been designed to blend a wide range of raw materials, ingredients, additives and liquids used in the feed milling industry, all with different characteristics, into a homogeneous mixture and within a short mixing time.

Features of the MultiMix Twin Shaft

- Constructed in a range from 2.000 to 16.000 ltr. as batch-mixer in the feed production process
- Excellent hygienic features, gained by its rounded form
Considerable increase in efficiency in the production process by shortening the total batching time
- Its compact form together with high speed blending improves mixing performance and effectiveness especially when using high percentages of liquids
- Ideal for installation due to low construction height
- Filling can vary from 30% to 110% of nominal filling degree
- Built completely according to the latest regulations and standards for homogeneity, hygiene and safety



Design

- Homogeneity: CV < 5% at 1:100.000 within two minutes
- No dead corners and minimum contamination
- Nominal filling at 70 % of the mixer volume
- Bomb-doors open until under head plates to minimize contamination
- Large bomb-doors opening at a 60 degree angle
- Beaters on the bomb-doors for complete discharge
- Locking lever construction on bomb-door so it will not open during loss of pressure
- Steel to steel closure preventing leakages
- Re-adjustable and exchangeable paddles
- Possibility for adding high percentages of liquid additions and powders
- Start under full load
- Large access doors for cleaning purpose
- Drive by means of shrink disk clamping on shaft mounted gearboxes and V-belt drive
- Synchronization mixer-shafts by Cardan shaft
- According to CE safety regulations

Design options

- Bomb-door or slide-table on top of the MultiMix Twin Shaft paddle-mixer
- Construction in stainless steel
- Liquid additions to the MultiMix Twin Shaft paddle-mixer
- Fluid coupling
- Electrical tracing (heating)
- Insulation
- Frequency controlled drive

Hygienic operation

- The full-bottom bomb door ensures a complete discharge of the contents of the mixer within seconds.
- The mixer is designed with no dead corners and is largely self cleaning. This effectively prevents cross-contamination.
- The mixer housing and the paddles are easy and quick to clean via the accessible inspection door.

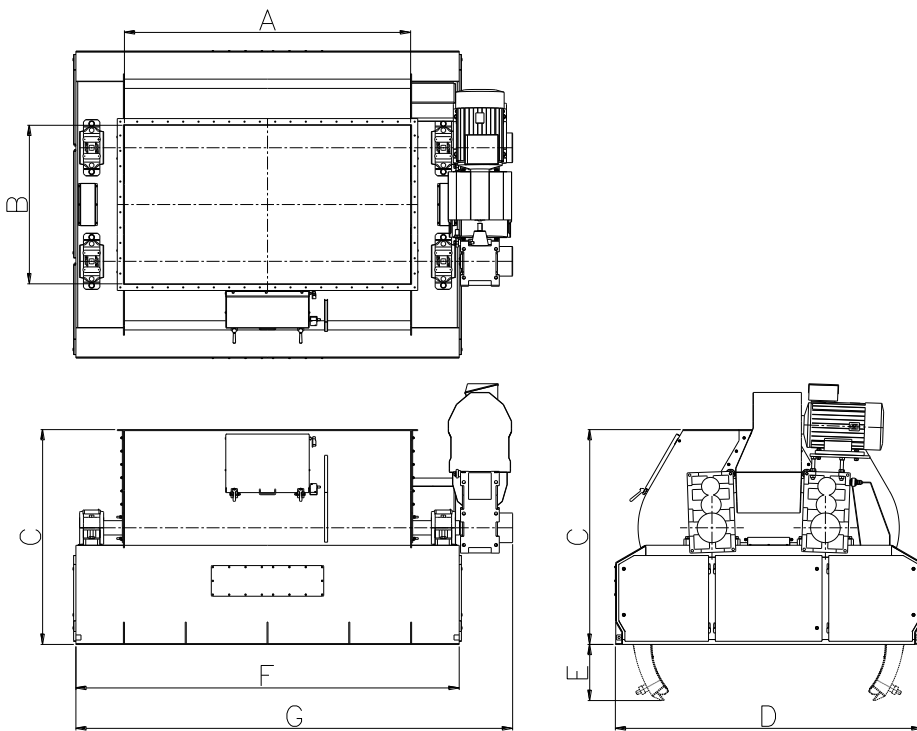
- As an option the MultiMix series can be made of corrosion-resistant steel for the body parts, which are coming in contact with the processed materials.

Liquid addition

- Depending on the specific features of the ingredients and liquids being blended, liquid addition is possible up to 10 %. Different spraying systems are available for the different applications.

Long life and low maintenance

- Worn-out paddles can be easily replaced.
- The mixer is driven by a maintenance free E-motor via V-belts to Cardan coupled geared motors for paddle synchronization.
- The main shaft is fixed by non-leak sealings in the mixer body.



Type	Dimensions for sketch in mm							Weight
	A	B	C	D	E	F	G	
MU2000-2	1930	1070	1600	2150	400	2840	3200	5.300 kg
MU4000-2	2440	1360	1800	2600	540	3350	3820	7.800 kg
MU6000-2	2800	1550	2100	3000	550	3750	4275	9.800 kg
MU8000-2	3080	1750	2240	3300	600	4080	4600	13.300 kg
MU10000-2	3300	1920	2500	3600	750	4300	4950	16.000 kg
MU12000-2	3550	2050	2600	3750	760	4550	5200	18.200 kg
MU16000-2	3900	2150	2850	3900	720	4900	5630	22.000 kg