ALVAN BLANCH
Processing the World's Crops - Since 1952

Batch Mixers

The design of the Alvan Blanch inclined Bed Batch Mixer has proven to be an unbeatable one for the combination it offers of the below factors.



M90 Model

- Handles most materials
- Simple, convenient operation
- Quick batch turnaround
- Compact, low profile design
- Homogeneous mixing - no product separation
- Extra robust construction for longer life
- Low maintenance - in built reliability
- Gentle action - avoids damage to product

Cont.>

Chelworth, Malmesbury, Wiltshire, SN16 9SG. England
T: +44 (0) 1666 577333 F: +44 (0) 1666 577339 E: info@alvanblanch.co.uk W: www.alvanblanchgroup.com

Batch Mixers

UP TO 3500 Kg/Hour

Application:
The Alvan Blanch Mixer is ideal for blending a wide range of dry products of varying densities, meal, rolled grain, cake, pellets, dried beet pulp, vitamin/mineral premix and proportions of moist products such as brewers grains. Liquid molasses may also be introduced in ratios of up to 10% , if evenly applied.

Combined Mill / Mixer:
Mixers may be supplied with roller or hammermill mounted on to, so that the processed material discharges directly into them.



Combine Meal/Mixer

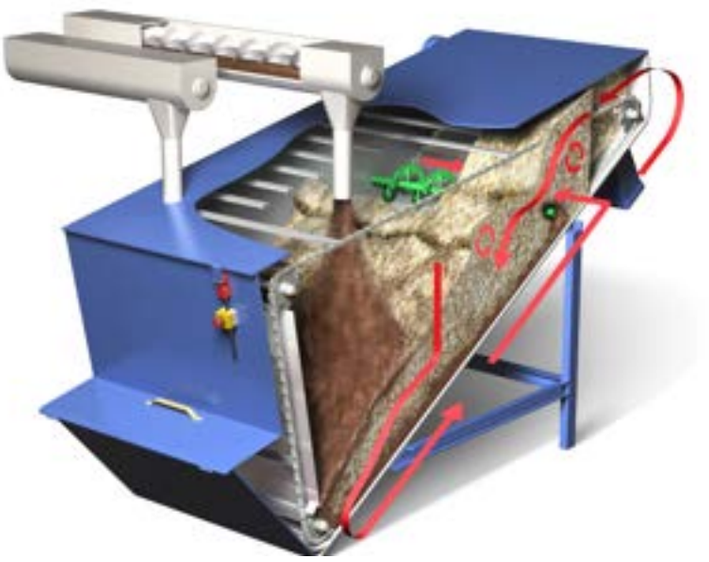
Reserve Hoppers:
Mixers can be used as self emptying reserve hoppers, particularly for non-free flowing materials.

Industrial Products:
Such as granular or powdered plastics may be handled by these Mixers, which can be specially modified to suit the commodity.

Construction:
The shell of the Mixer is robustly constructed in heavy gauge steel. The high breaking strain roller chain and slat conveyor runs on cast sprockets mounted on shafts with sealed bearings. The top of the Mixer is removable for access. A safety switch ensures that current can be isolated from the motor. Rear feed hopper is fitted with a safety grid and hinged top to retain dust.

Operation:
The gentle but rapid action from the slow moving conveyor draws the material up the inclined base of the Mixer towards a segmented agitator (giving lateral movement) after passing which, the material tumbles backwards. Additives are introduced via the low level intake hopper with main product into the top of the Mixer. Batch mixing time varies according to ratio ranging from five to ten minutes. Unlike with vertical mixers, there is no chance of separation occurring during extended mixing time or unloading. Mixed product is discharged from the slide operated spouts.

Optional Equipment:
Level Control: for combined Roller/Mixer units, to reduce breakage of rolled material during filling. Mixer only runs on signal from level switch to clear material from mill outlet.
Outlets: strap type bag holders, bulk discharge arrangements.
Molasses: perforated spray bar for liquid or complete preheating and compressor driven injection system of high viscosity molasses.
Pre-wiring: at factory for Mixers and combined Mill/Mix units with Control Panels.
Dust Control: on station extraction with canopies etc.



SPECIFICATIONS

Model	Capacity			Drive kW
	m^3	kg (1)	kg (2)	
M65	1.84	727	1003	1.5
M90	2.55	1006	1388	2.2
M150	4.25	1677	2314	4.0
M230	6.51	2571	3547	5.5

NOTES
Capacity
Batch volume relates to maximum usable space in the Mixer
Kg (1) is the approximate batch weight with rolled grain as main ingredient @ 395kg/m3
Kg (2) is the approximate batch weight with ground grain as main ingredient @ 545kg/m3
Drive
Relates to slow speed drive - for rolled material mixing. High-speed models for continuous batch mixing of ground material are available - power requirements are higher.
Dimensions
Please ask for planning-in drawings.

In accordance with our policy of continuous development, we reserve the right to change specifications and prices at any time without notice or incurring liability to purchasers.
All goods supplied according to our published terms and conditions of sale (copies on application)

ALVAN BLANCH
Processing the World's Crops - Since 1952

Chelworth, Malmesbury, Wiltshire, SN16 9SG. England
T: +44 (0) 1666 577333 F: +44 (0) 1666 577339 E: info@alvanblanch.co.uk W: www.alvanblanchgroup.com