

DRUM MIXER



Product Categories: [MIXER](#)

Product Tags: [granulating](#), [mixing](#), [emulsification](#)

Product Page: <https://new.normit.com/en/product/%d0%bc%d0%b8%d0%ba%d1%81%d0%b5%d1%80/>

Product Variants

- DRUM MIXER - NDM 6000 (#1166)
- DRUM MIXER - NDM 5000 (#1167)
- DRUM MIXER - NDM 4000 (#1168)
- DRUM MIXER - NDM 3000 (#1169)
- DRUM MIXER - NDM 2500 (#1170)
- DRUM MIXER - NDM 2000 (#1171)
- DRUM MIXER - NDM 1000 (#1172)
- DRUM MIXER - NDM 800 (#1173)
- DRUM MIXER - NDM 600 (#1174)
- DRUM MIXER - NDM 300 (#1175)

- DRUM MIXER - NDM 150 (#1176)

- DRUM MIXER - NDM 50 (#1177)

Product Description

Uses

combined feed
formulas
food concentrates and additives
Supplements for athletes
tea
coffee drinks
food for birds and animals
mixing of pharmaceutical and chemical products

Processes:

mixing
granulating
emulsification

Principle

The starting material is poured into the drum, where is carefully and gently stirred by the rotation of the drum. Stirring is performed on the basis that the product in the drum rotates, rise and fall at certain angle around its periphery. The mixture is discharged through the same openings, but the door is in the down position.

A shaft which rotates the drum may coincide with the axis of symmetry, or diagonal, and the drum, can vary according to the purpose and nature of the product. There are also stirrers, which revolve on the rollers.

All parts are made of high quality stainless steel.

Variability of drum stirrer

Variants for various industries

Any degree of automation

Frequency inverter for speed control

Device for dispensing and weighing product

Benefits

Quality mixture in a very short time

Minimum energy consumption

Flexibility of stirring

Intensive continuous stirring

Homogeneous mixture

Maintain the properties of the product

Easy to install

Quick and easy cleaning due to the opening drum

Stainless

Suitable for sensitive products

Without generating frictional heat

Ability to add dosing system (injection aromatics)

Programming

Low noise

Tightness of the mixing chamber

Ability to add liquid products while stirring

Process for all types of products

Low maintenance

Control

Manual control is designed for simpler machines and technological equipment, which the technological process is complex and therefore do not require complicated programming. It is a simple operation using the ON / OFF button.

Technical parameters

Model

kW

Маса, кг

размер ДхШхВ мм

давл. bar

NDM 50

0,5

80

850x750x1150

50

NDM 150

1,1

140

1050x850x1350

150

NDM 300

1,5

190

1200x950x1450

300

NDM 600

2,2

295

1350x1090x1570

600

NDM 800

2,2

370

1500x1170x1700

800

NDM 1000

2,2

420

1600x1230x1750

1000

NDM 2000

3

700

2050x1430x2200

2000

NDM 2500

3

800

2200x1470x2350

2500

NDM 3000

3

880

2300x1530x2450

3000

NDM 4000

5,5

1080

2550x1650x2800

4000

NDM 5000

7,5

1220

2900x1730x3050

5000

NDM 6000

12

1400

3100x1900x3250

6000

Product Attributes

- Модель: NDM 50, NDM 150, NDM 300, NDM 600, NDM 800, NDM 1000, NDM 2000, NDM 2500, NDM 3000, NDM

4000, NDM 5000, NDM 6000

Product Gallery

