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 varyaccording 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 continuos 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

