Dual-Shaft Mixers

Dual-Shaft Mixers enable efficient powder dispersion and convenient batch temperature control in the manufacture of low to high viscosity formulations. Two heavy-duty independently-driven agitators, a high speed disperser and a two-wing anchor, deliver a wide range of shear levels and flow patterns that can adapt to the varying rheologies of solutions, pastes, gels, suspensions and slurries all throughout the mixing cycle. The sawtooth disperser blade draws solids into a powerful vortex and disintegrates dry agglomerates as the low speed anchor continuously stirs the batch. This combination of mixing actions ensures a very thorough turnover – fresh product is constantly coming in contact with the disperser and materials around the periphery are continuously being scraped off the vessel surfaces. Pictured is a 100-gallon Dual Shaft Mixer Model CDA-100 equipped with an air/oil hydraulic lift for raising/lowering the agitators. Rated for full vacuum operation up to 29.5”Hg, the system produces smooth and air-free mixtures with a tight particle size distribution. All wetted parts are stainless steel 316 including the mixer cover which has 3″ sight/charge ports and a connection for vacuum. The disperser and anchor are driven by 15HP and 10HP explosion-proof inverter duty motors, respectively. Both agitator shafts utilize single mechanical seals with Viton O-rings. Many sizes from 1 through 4000 gallons come standard. Most Dual-Shaft Mixers up to 300 gallons are supplied with a jacketed mix vessel mounted on casters. Finished product is discharged through a bottom ball valve by gravity or with the use of a hydraulic ram discharge system. A range of built-in control options are available, from simple variable frequency drives to PLC recipe systems.

Charles Ross & Son Company www.mixers.com [1]

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