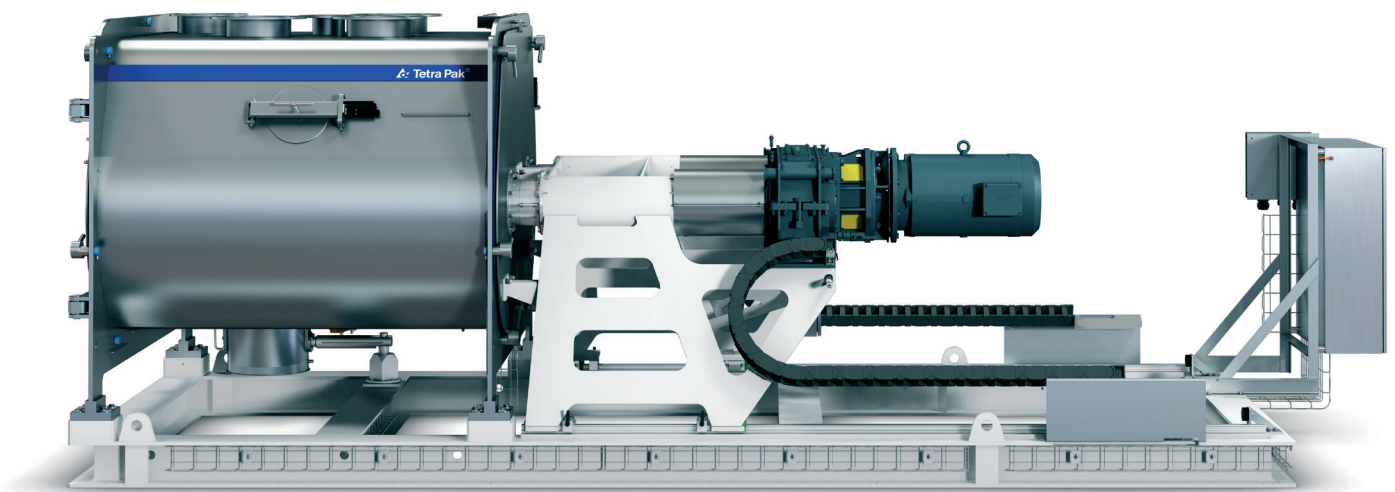




Tetra Pak® Powder Mixer B

Twin-shaft paddle mixer for powder products



Application

Tetra Pak® Powder Mixer B is a batch paddle mixer for very accurate, quick and gentle mixing of all kinds of powders in food production. It achieves good homogeneity without damaging powder. It also enables ingredient flexibility since it handles a large variety of powders.

Tetra Pak Powder Mixer B ensures less particle breakage than other mixing processes, ensuring consistent filling volume and fewer lumps for good instant properties that meet consumer expectations.

The design also allows for quick and efficient cleaning so you can handle a wide range of recipes and easily change recipes. Tetra Pak Powder Mixer B can be equipped with the innovative Tetra Pak® Air Jet Cleaning system for Powder. This option is an automatic way of cleaning without water by using jets of air. In many cases, the system can be used to completely replace manual cleaning, it will increase your operating efficiency by reducing overall cleaning time and frequency and so as a consequence increase availability of the equipment for more production.

Moreover, Tetra Pak Powder Mixer B is designed to offer the highest level of safety for operators. It also secures food safety with high hygiene. It complies with all European safety regulations, enabling use in an ATEX environment, and its sanitary design is fully approved for food contact according to the EC1935-2004 regulation. It ensures traceability of all materials and is designed according to EHEDG guidelines.

Highlights

- Delivering best available powder quality
- Accurate, quick and gentle mixing with low deviation
- Achieves homogeneous mix while preserving powder properties
- Secures food safety with high hygiene
- Fast cleaning and low downtime
- Reliable, robust design – low maintenance, complies with safety regulations

Working principle

Tetra Pak® Powder Mixer B uses convection technology. The specific speed of the rotor shafts combined with the exact positioning and angle of the paddles allows powder particle projection in the air and enables effective powder circulation that leads to precise mixing. Because the product is fluidized, treatment of the product is very gentle and homogeneous mixing is achieved very quickly. This twin-shaft mixer with the paddles at special angles gives a more gentle and precise distribution of powder than plough or ribbon mixers.

Reliability and robustness have been key drivers for all design choices. The unique power transmission with gear motor and gear coupling is robust, reducing maintenance requirements. The equipment comes with its own junction box, fully wired and tested in-house.

The mixing vessel is mounted next to a trolley that carries the motor and the paddles shafts so that they slide away. This, combined with a large door on the opposite side, allows full access for cleaning the mixing vessel from the outside. Furthermore, a patented, fully dismantlable discharge valve opens outwards and so allows free powder flow without friction and de-mixing. It twists away and out from underneath the mixer, giving operators easy access to dismantle it for maintenance and cleaning. This minimizes downtime for cleaning. An inspection hatch also allows quick assessment of cleaning needs.

Tetra Pak Powder Mixer B has an manual and ergonomic design for fast and full accessibility to the mixing vessel, thanks to large doors with ergonomic handles and quick dismantling with the cantilevered twin shafts.



Main components

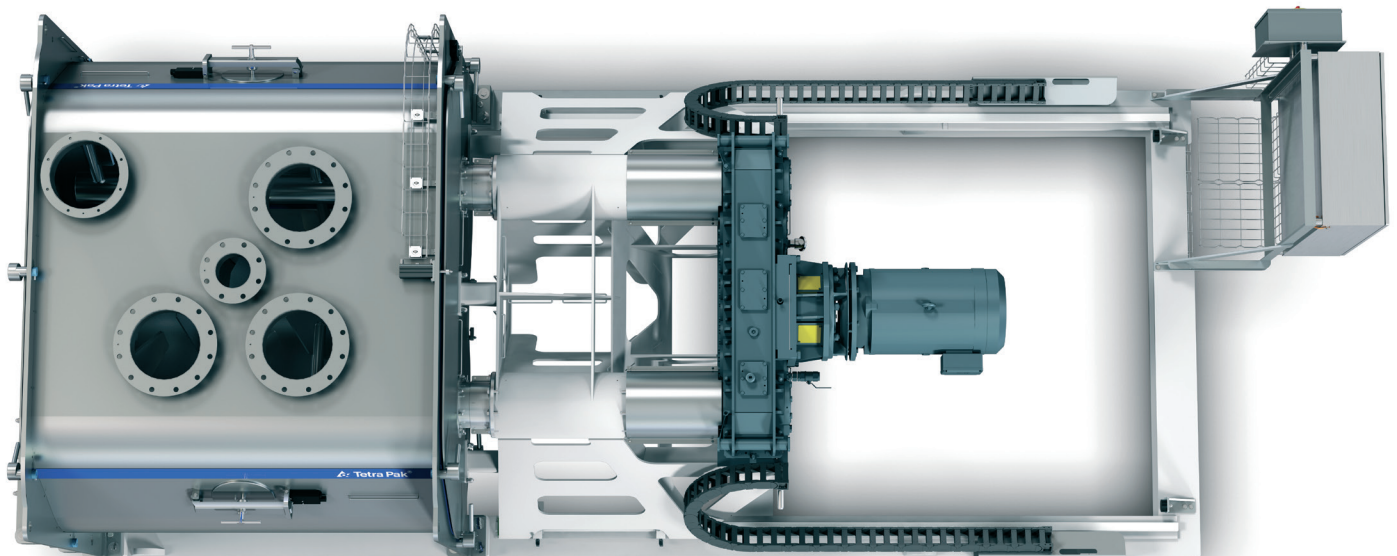
- Fully welded mixing vessel with customized inlets
- Twin paddle shafts with sliding system
- Large side door
- Inspection hatches
- Dismountable discharge valve

Options

- Framework and trolley in stainless steel 304
- Empty or full indication (weighing)
- Vibration monitoring
- I/O Siemens or I/O Rockwell (wiring included)
- Wet sand-blasting surface treatment
- Tetra Pak® Air Jet Cleaning system for Powder (see specific leaflet for details)

Services

- Maintenance contract
- On-site performance audit
- Training



Size

Model	Batch volume range
B1200 (l)	300 to 750
B2000 (l)	500 to 1300
B3500 (l)	850 to 2300
B6000 (l):	1550 to 4000

Dimensions

Model	A	B	C
B1200 (mm)	4118	1650	2194
B2000 (mm)	5081	1775	2294
B3500 (mm)	6058	2049	2300
B6000 (mm)	6146	2413	3323

Weight

Model	Net weight
B1200 (kg)	3650
B2000 (kg)	4610
B3500 (kg)	7400
B6000 (kg):	8660

Layout without the Air Jet technology option fitted

