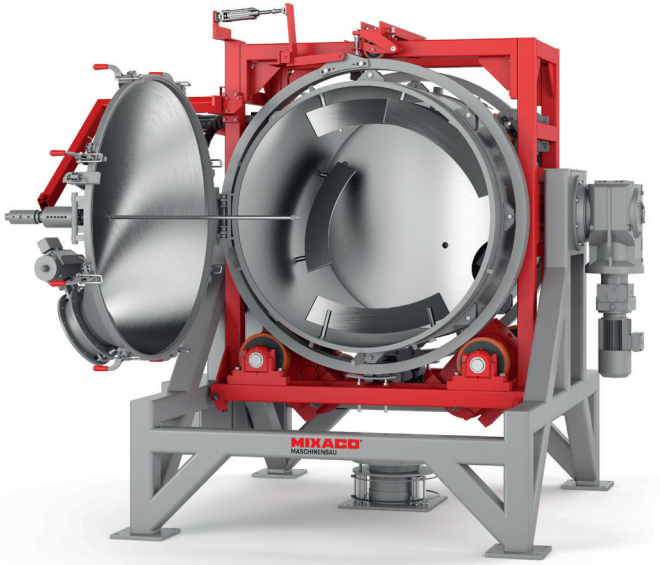


# Universal Mixer horizontal Revolution™

Gentle Mixing Revolutionized

TOOLLESS MIXING SYSTEM | GENTLE ON MATERIALS | NO HEAT INPUT



Universal Mixer horizontal Revolution™

## All Advantages at a Glance

- Gentle homogenization of large quantities
- Material-friendly, tool-free mixing system
- No heat input
- No abrasion of granules
- Incredible batch sizes of up to 10,000 liters possible
- Large cooling surface with low energy consumption
- Fast cleaning due to sideways swiveling lid
- Mixer is automatically brought into the filling and emptying position
- Double-walled mixing vessel allows temperature-controlled mixing
- Energy-efficient through low drive power consumption

## Large Cooling Surface with Low Energy Consumption

MIXACO Universal Mixer horizontal Revolution™ is a mixing system that functions without active moving mixing tools. Gentle mixing of materials during rotation of the container is achieved with built-in mixing segments. This technology without active mixing tools prevents additional heating of the product.

The MIXACO Revolution™ can also be supplied as an optional double-walled version with optimized flow characteristics for temperature-controlled mixing. A central inlet device enables the controlled dosing of liquids during the mixing process, if required for specific applications.

## Technical Data

Universal Mixer horizontal Revolution™	Net Volume	Batch Size	Motor Power
	liters	kg	kW
500	250	125	2 x 3
1000	500	250	2 x 3
2500	1,250	625	2 x 5.5
3500	1,750	875	2 x 11
10000	5,000	2,500	2 x 11
<b>Parameters</b>	Bulk Density: 0.5 kg/l		Useful Volume: 50 %

## Custom Solutions

Additional sizes and executions available on request. Get in touch!

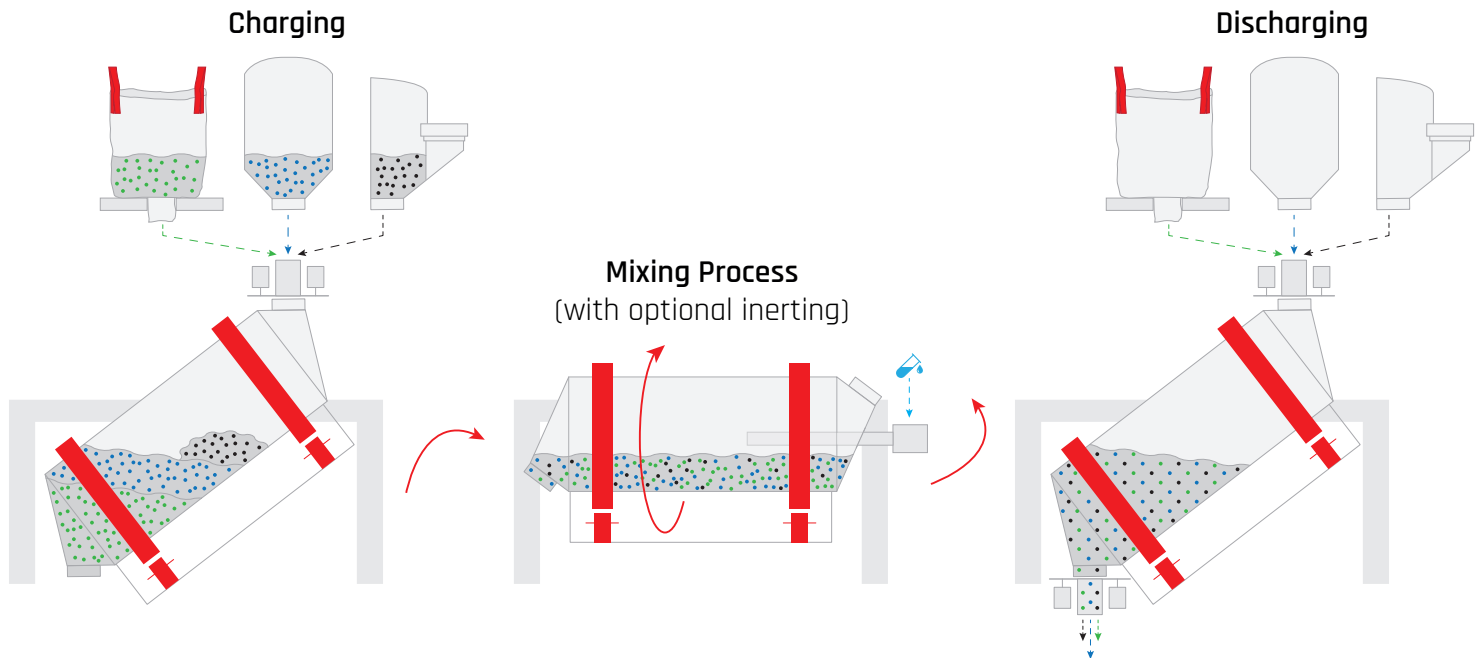


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# Operating Principle

## Mixing Without Active Mixing Tools

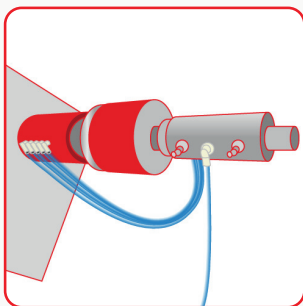
The MIXACO Universal Mixer horizontal Revolution™ is a unique mixing system without active mixing tools, ensuring no heat input. This versatile universal mixer in horizontal execution uses built-in segments for gentle homogenization.



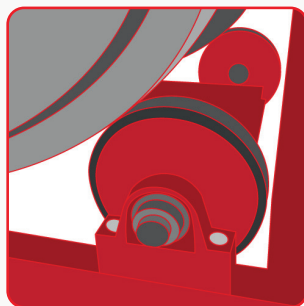
# Details

## Innovative Functionalities

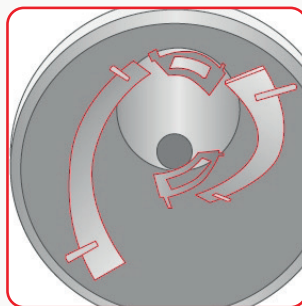
Rotating Unit



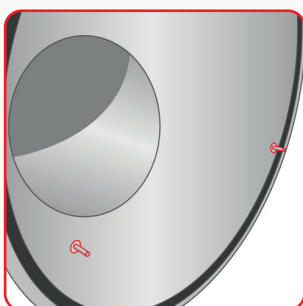
Mixing Rollers



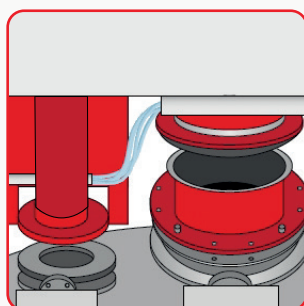
Tools



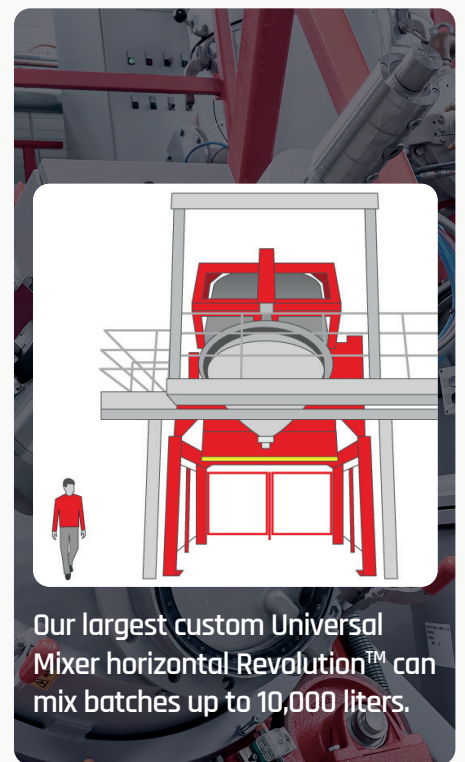
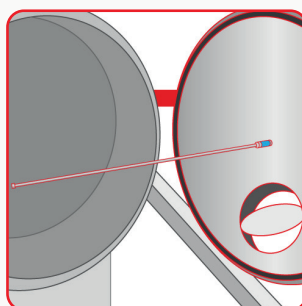
Lid with Temperature Sensors



Charging Coupling



Inerting



Our largest custom Universal Mixer horizontal Revolution™ can mix batches up to 10,000 liters.