# **DESIGN**

The standard design of our mixer fully provides in the regular needs of our customers. Our conical mixers are supplied in the following configuration:

Vessel, dished head, covers, cone, clamps, screw agitator, orbital arm and outlet are made of stainless steel AISI 304 (1.4301)

Parts of the vessel that are in contact with the product, including welds, are ground smooth.

Standard vessel wall thickness is 2.5 mm.

Quick disconnect agitator design for easy removal and assembly.

The standard design can be enriched with our additional options.



HV-50 HV-50 is standard on legs

HV-1000 Mounted on legs (optional)



Sturdy gearbox with hollow shaft for optional liquid injection.



Arm for orbital movement and agitator screw for vertical movement



Hardened, nearly maintenance free bottom pintle bearing.



Manually operated bottom outlet valve is standard.

The Nauta® principle guarantees a high degree of homogenization. The mixers are easy to operate and have a low power consumption for mixing, and discharge by gravity.



Туре	Working capacity (ltr)	Total height (in mm) (A)	Cone height (in mm) (B)	Diameter (in mm) (C)	Motor (kw)	Weight (kgs)
HV 50	50	1222	860	730	0,75	250
HV 100	100	1372	1010	822	1,1	500
HV 200	200	2200	1315	1178	2,2	550
HV 300	300	2415	1530	1300	3,0	600
HV 600	600	2729	1844	1492	3,0	650
HV 1000	1000	3060	2184	1560	3,0	700
HV 1500	1500	3425	2500	1753	4,0	800
HV 2000	2000	3725	2800	1936	4,0	900
HV 3000	3000	4125	3200	2180	5,5	1000
HV 5000	5000	5300	4130	2950	11 / 1,1	3000





### APPLICATION QUALITY & HOMOGENIZE

The conical mixer, also referred to as a "Nauta® type" mixer, is recognized for its outstanding mixing quality, consisting mixing results and short mixing time. Perfect for mixing free-flowing powders and pastes, the machine requires minimum floor space because of its vertical cone shape.

Other advantages include; the conical shape which leaves no residue in the machine, and the low shear which enables fragile materials to be mixed.

The Foeth vertical conical mixers are available from 50 to 5000 liters. The design is based on the Nauta® mixer. Our standard version is a stainless steel cone with a stainless steel screw agitator. On request we can equip our mixers with several options:

- Liquid spraying device
- Lump breaker
- Inspection hatch
- Knife outlet valve
- Legs
- Stainless steel 316
- Beltless drive
- Polishing
- and several other options on request

- Mixtures for chemical production
- Pesticides
- Dyes

- Plastics
- Fertilizers

- Tea and spices
- Puddings
- Soups
- Instant drinks
- Powder foods
- Minerals

Due to the strong market demand the HV50, HV1500 and HV3000 models are in stock and ready to ship. We ship worldwide and depending on your location, you can have these models delivered to your doorstep within in a few working days.

- (Powder)mixtures
- Argricultural mixes



### **ABOUT FOETH**

The company A. Foeth B.V. has been active in the purchase and sale of used process equipment since 1908. Today we are the largest dealer in Europe with more than 2800+ machines in stock.

We maintain and store our stock on our premise of +35.000 m<sup>2</sup> in Barneveld, The Netherlands, located just 60 kilometers South-East of Amsterdam and only 60 minutes from Schiphol Airport.

We have our own workshop for reconditioning, mechanical testing and refurbishment. Our machines are in operating condition, ready to install.

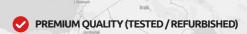
We globally serve the (fine)chemical, pharma and food industries with our premium quality used and refurbished process machinery.



AF FOETH









### A. Foeth B.V.

## 3771 MA Barneveld T. +31 342 415 551

E-mail: info@foeth.com

12559 Berlin, Germany Mobil.: + 49 172 3138439 E-mail: zarmer@foeth.com

Foeth Germany GmbH

Hirseländerweg 51

#### **Foeth Sales Office**

Mr. A. Compel E-mail: compel@foeth.com

#### **KEY FEATURES**

- Low energy consumption
- Small footprint
- Homogeneous mixing

- ✓ Variable batch size
- Gentle mixing action