

Dynamixer & Dynamixer Processor

Our processing tanks are designed and engineered with years of industry expertise. Whatever you need to do, we make sure that the quality of our products ensures the integrity of yours. The Dynamixer and Dynamixer Processor help you efficiently and economically process your product in a number of ways, including:

- Mix
- Blend
- Chop
- Sparge
- Disperse
- Heat
- Reconstitute
- Dissolve
- Cool
- Store
- Rehydrate
- Prebreak
- Chip



Dynamixer



Dynamixer Processor





Dynamixer

The Dynamixer is designed to mix dry solids, semi-solids or liquids into a slurry or liquid product. This high speed mixer/blender may also be used to blend, disperse, reconstitute, dissolve, rehydrate, prebreak or rerun soluble solids, soluble pastes and liquids quickly, efficiently and completely. Insoluble products are dispersed into liquids to make suspensions and slurries with greater stability and homogeneity.

- Single cup impeller with chopper blade for any type of mixing and chopping.
- Available in round or square designs.
- Scraper surface agitator for consistent mixing every time.
- Right angle drive mounting for great economy and efficiency.



Dynamixer Processor

The Dynamixer Processor combines all the features of the Dynamixer high speed mixer with the benefits of a cone-bottom processing tank. It can perform three separate process functions all in the same tank. Mixing dry or semi-solids into a liquid, chopping or chipping solids, and heating and/or cooling the mixed batch. Ingredients are mixed or chopped with the base product through a liquid vortex created by the high speed impeller or chopping blade located in the bottom cone of the tank.

- Top-entry side and bottom scraper blade agitator scrapes sidewall and cone heat transfer surface for consistent mixing.
- Heat exchange surface and insulation are available for cooking and cooling products.
- Adjustable and removable baffle controls product rotation for better mixing and heat exchange.

The Right Angle Drive Advantage

Our unique right angle drive mounting insures product consistency from batch to batch and allows you to use standard frame motors, which are more economical than vertical shaft "pancake" type motors. Right angle drives also operate more quietly and with less vibration to reduce drive component wear and alignment problems. Because the drive is away from the bottom of the tank, cleaning and inspecting are easy. Save money and increase efficiency with right angle drive mounting on your Dynamixer and Dynamixer Processor.

