

ALIFAR

M I X E R



MIXER

FOR THE FOOD AND PHARMACEUTICAL INDUSTRIES

MIXER is a DOUBLE CRADLE (ARMS) HORIZONTAL MIXER particularly suitable for preparing high viscosity and abrasive anhydrous or hydrate creams that require heating or cooling during preparation.



Machine interior in the application with adjustable scrapers and vanes fitted with Morse cones

RH top, opposite page: Motor side

Centre, opposite page: Idler side, in the application with a P8 diaphragm pump

MAIN FEATURES OF THE DOUBLE CRADLE (ARMS) HORIZONTAL MIXER

Sanitary.

The primary seals (of the product) seal a first internal chamber with a bath of glycerine or paraffin thermostated at 90°C. This chamber can also be used for flushing the outside of the product primary seal.

The bearing assemblies are separated by a second chamber placed, for sanitary/hygienic reasons, between the bearing seals and the product primary seals.

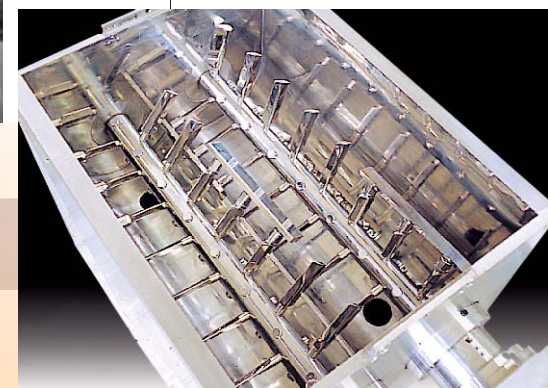
Technological.

The main technological advantages come from the following construction features:

- The scrapers, adjustable to 0.05mm from the wall, and the cradle boring ensure the superb efficiency of the heat transfer as well as the constant removal of the product from the walls.
- The particular application of the load cells, aimed at removing the tensions caused by thermal expansion, allows to obtain high metering precision (200 grams over 1.000 kg of mixture).
- The heating jacket, made with semi-tube, allows the use of steam up to 18 bar.
- The discharge of the product takes place using two diaphragm pumps (internal diameter of the suction line: 125mm) and/or due to gravity (internal diameter of the two outlet valves: 250mm).
- The vanes are revolving to vary the mechanical action to be exercised onto the mixture.

Sanification.

- The mixer is fitted with suitable flushing balls to allow automatic flushing. In particular applications flushing can be done with edible oil.
- All mechanical components in contact with the product are in AISI 316 stainless steel and therefore suitable for the flushing acid-base treatments normally used for sanification.



Machine interior, sanitary version, made to be used in a sterile environment

LH bottom, opposite page: Detail of the double slide load cells

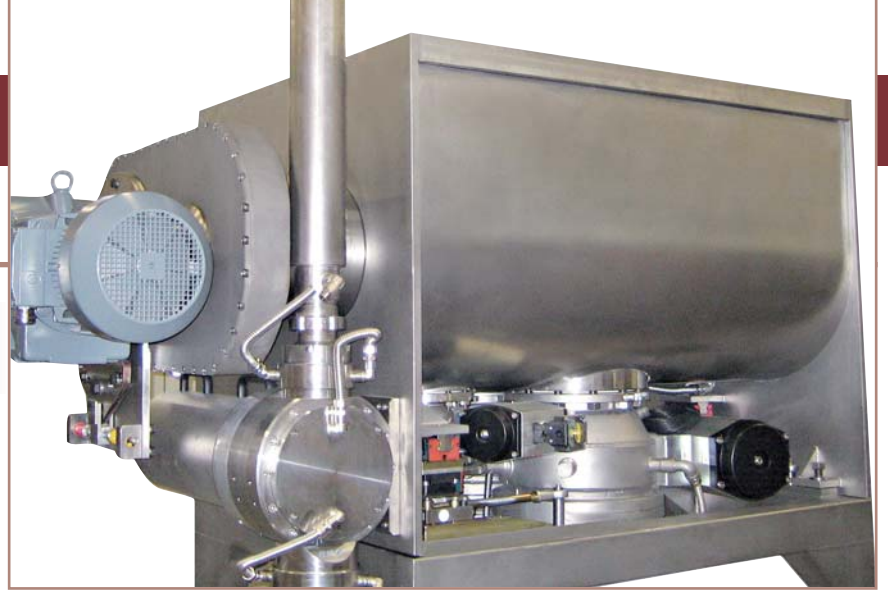
MAIN APPLICATIONS

**Anhydrous creams
for the confectionery industry**

**Hydrate creams
for the confectionery industry**

Minced meat mixtures

**Cheese-based
semi-fluid preparations**





◀ Industrial application of the mixer on load cells for automatic metering of the ingredients



▲ Top view of the mixer industrial application

TECHNICAL FEATURES

Effective capacity:	1.050 litres
Thermal transfer effective area:	2,8 m ²
Working temperatures:	
- Max heating:	250 C°
- Minimum cooling:	-18 C°
Loading:	
- 1st flange internal diameter for powders or solids:	270 mm
- 2nd and 3rd flange internal diameters for liquids:	136 mm
Discharge:	
- 1st and 2nd flange internal diameters with gravity:	250 mm
- 3rd and 4th flange internal diameters with pumps:	125 mm
Tank dimensions:	1.235 x 1.570 x 905h mm
Overall dimensions:	2.544 x 1.330 x 1857h mm
Power of the main motor:	15 kW
Total weight:	da 3.880 a 4.830 kg

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