

**HANSA
MIXER**

UNI-MIX / - 2 K



Powerful production unit for non food applications

UNI-MIX and UNI-MIX 2K are ideal production machines when it comes to processing large quantities and numerous ingredients. They are ideal for use in the carpet, textile and nonwoven industries.



UNI-MIX*

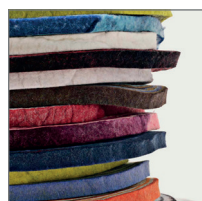
PERFORMANCE RANGE
160–1300 kg/h > 2000–10000 kg/h

L, B, H: 3000 x 1250 x 2000 mm
Weight: 950 kg
Supply Voltage: 3/PE/400-460 Volt
50-60 Hz
Consumption: ~ 17 kW

UNI-MIX 2 K*

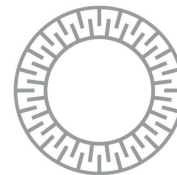
L, B, H: 3000 x 1650 x 2000 mm
Weight: 1700 kg
Supply Voltage: 3/PE/400-460 Volt
50-60Hz
Consumption: ~ 25 kW

*Customer optimised



hansamixer.de

Made in Germany



SPECIFIC CHARACTERISTICS

- Optimised design specially laid out for the installation of three or more pumps and a complete range of automatic systems – up to the permanent storage of process data
- Effective and precise production of large quantities of high-grade products to your specified recipe in nearly all non-food applications
- An optional, separately driven mixing head expands the performance range (UNI-MIX 2K)
- Numerous possible variations of mixing heads, flow sensors, cleaning systems, seals, control systems and monitors
- The optional special equipment ranges from specialised seals for mixing heads and pumps, various automatic systems such as volumetric or gravimetric flow sensors and foam height regulators (MA2) to temperature-controlled mixing heads

AIR / GAS METERING

- Manual gas fine metering by means of needle valve
- Automatic gas metering by means of gas controller, regulating the necessary gas volume in relation to product flow thus guaranteeing constant foam weights
- Digital display: Air volume / foam weight
- A multi-stage air filtering system protects the measuring devices and guarantees maintaining top standard product quality

MIXER FRAME

- Solid frame made of square stainless steel tubes
- Electronical / pneumatical and mechanical installations built-in separately
- Mechanical components easily accessible due to removable and lockable sheet-metal plates
- Mixer frame on four casters for improved mobility

THE MIXING HEAD

- Dynamic stainless steel mixing head available in three configurations: 990, 1410 or 2280 pins for light foam
- Continuous electrically controlled RPM adjustment (frequency converter) including digital display
- Non-contacting HANSA shaft seal-gas which is a requirement of the foaming process is also used as sealing material. In case of machine downtimes the lip type seal helps to prevent the medium from penetrating into sealed areas
- Temperature-controlled mixing head (coolable / heatable) is available as an option

THE PUMP

- Eccentric screw pump in modular design mounted in mixer frame
- Generously dimensioned AC drive motor
- Output regulation via frequency converter
- Product-specific shaft sealing due to floating ring seal with barrier pressure system



OPTIONS

- Diverse automatic systems e.g. for volumetric or gravimetric flow metering, foam height (MA2) regulation or speed adaption (MA1)
- Upgrade with optional, separately driven mixing head possible and/or blender possible (UNI-MIX-3K)
- Automatic dosing systems for additives
- Mixing head temperature regulation (heating / cooling)
- Foam valve
- Back pressure regulator
- External tempering units
- Remote control

A mix takes two

