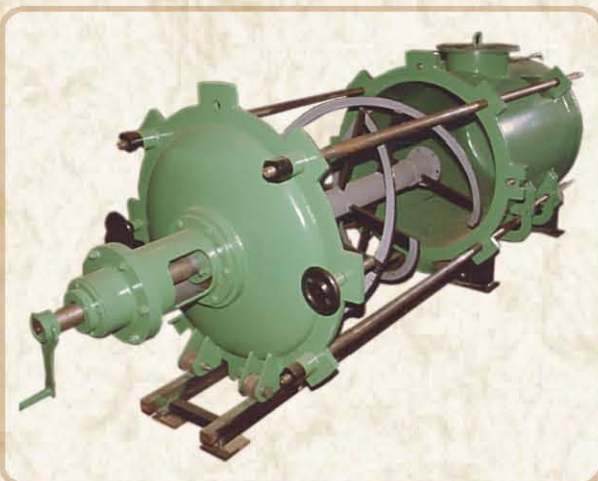


ROTOR REMOVAL TYPE MIXER

Mixing is one of the main activities in processing of powders. The Objective of mixing is for distribution of various ingredients uniformly all through the mass. Improper mixing result in uneven Concentration /Distribution of various ingredients, which are being mixed.



PRECISION PRODUCTS Offers wide varieties of Mixers backed up with more than two decades of experience. We design & manufacture mixers required in special applications. In line of PVC Materials, colouring is done by coating Pigments on granules, chips or powders. Conventional mixer will not be suitable For this application through cleaning inside the mixer is a must whenever a different colour batch is made. This Equipment has no blind pockets & has a very smooth internal surface. Proper buffing is to be done to ensure that there are no patches of colour left on the Surface, after cleaning.

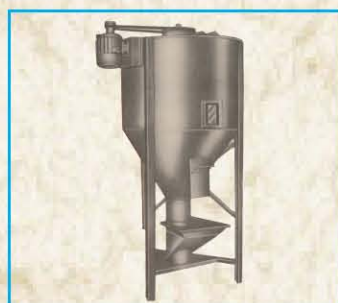
When the mixer is to be used for mixing "DIFFERENT" blends it is essential to Clean thoroughly the internal surface of the mixer & also all surfaces of the RIBBON ROTOR. To assist this it is necessary to withdraw the rotor from the Chamber so that a man can enter inside the Mixer chamber & clean /Wipe Every sq.mm area.

MODEL	ROTOR DIA IN MM	SPACE REQUIRED IN MM	HP (DRY)
PRRM-0	600	4500X2000	3
PRRM-1	725	4500X2000	7.5
PRRM-2	1000	5000X2500	15
PRRM-3	1200	6000X2500	20

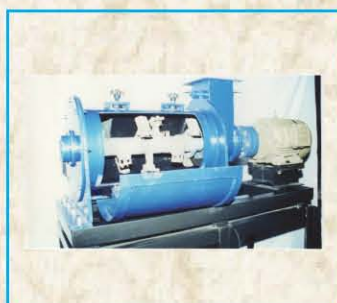
POPULAR APPLICATIONS

- Agrochemicals
- Aqua feed ingredients
- Ayurvedic Herbs
- Bulk Drug
- Cattle Feed ingredients
- Cereals
- Chemicals
- Colour Coating
- Colours & Pigments
- Curry Masala
- Dyes
- Fertilizers
- Fish Meal
- Grains
- Intermediates
- Pesticides
- Pharmaceuticals
- Pigments
- Poultry feed ingredients
- Resins
- Spices
- Starch
- Tobacco
- Urea

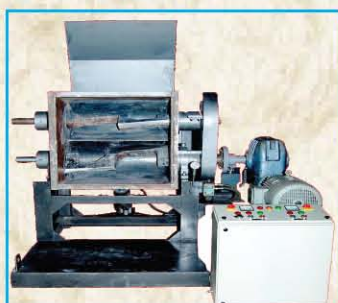
OUR OTHER MIXERS



VERTICAL MIXER



MOLASSES BLENDER



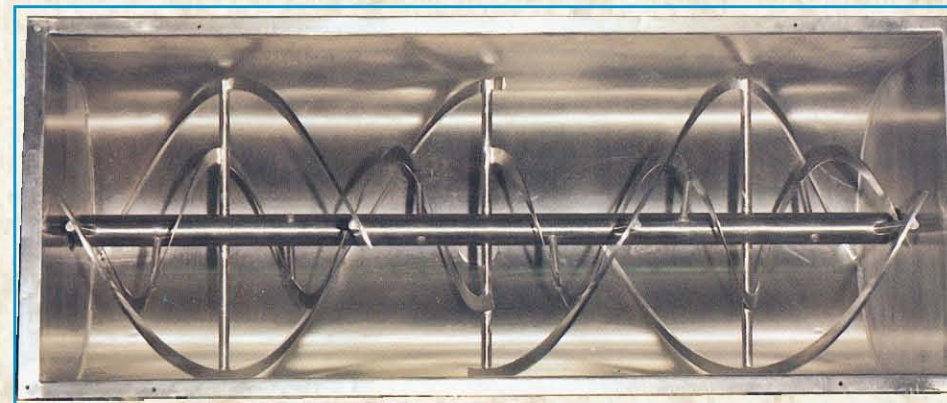
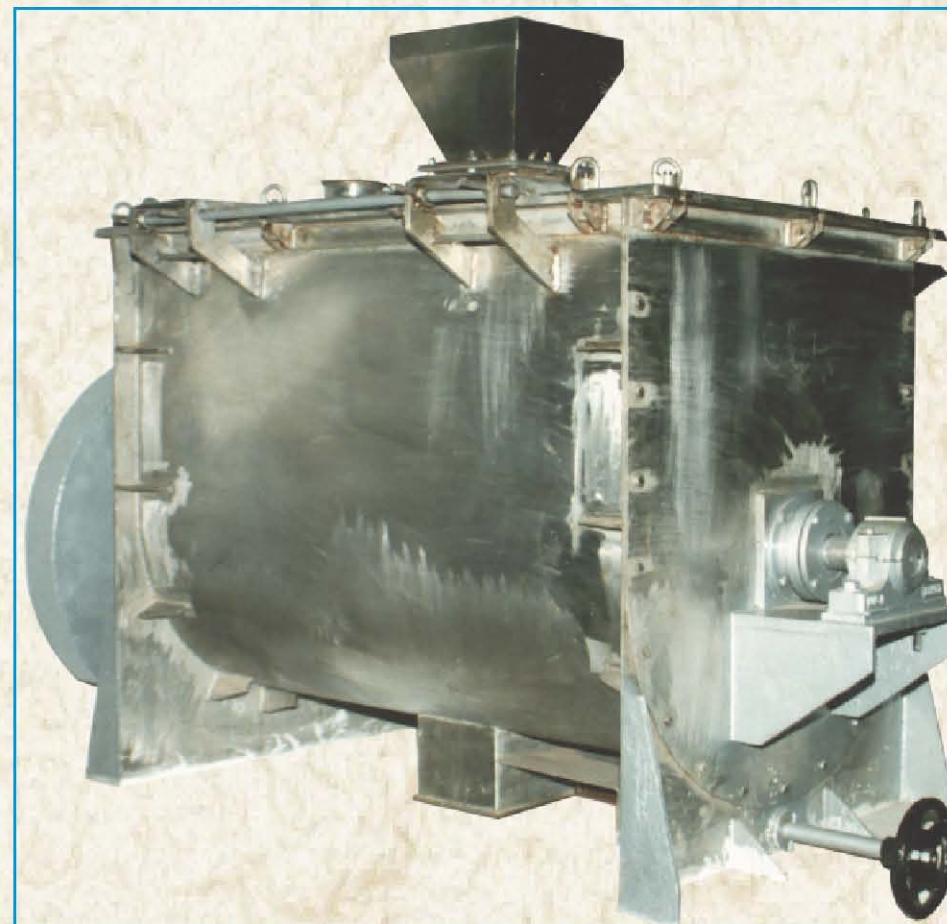
SIGMA MIXER



TWIN ROTOR MIXER

PREMIUM HORIZONTAL MIXERS

(BATCH TYPE RIBBON BLENDERS)



Various Types
Manufactured in
M.S. / S.S. MOC

- Baby Blenders
- Paddle Type Mixers
- Single Ribbon Type Mixers
- Double Ribbon Type Mixers
- Central Spiral Ribbon Mixers
- Liquid / Molasses Mixers
- Jacketed Mixers
- Continuous Type Mixers
- Molasses Blenders
- Twin Blade Mixers
- Rotor Removable Mixers

SALIENT FEATURES

- Homogenous & Fast Mixing
- Ideal for Dry & Wet Mixing
- Economically priced
- Easy to load
- Quick unloading
- Antifriction Bearings
- Heavy Duty Roller Chain
- Central or END DISCHARGE
- Smooth Finishing & Accurate Bending of U trough
- Solid Main shaft
- Heavy duty gear box of reputed make
- Ribbon Designs as per requirement
- Optional Jacketed / Pneumatic Operated Discharge Gate
- Capacity up to 4000kg / Batch Built and supplied
- Speciality mixers designed & supplied
- M.S. & S.S depending upon Applications

Manufactured By: **PREMIUM PULMAN PVT LTD**

2009, Phase IV, G.I.D.C., Industrial Estate, Vatva, Ahmedabad - 382 445. INDIA
 Phone: 079-25894693, 25832541.
 E-mail: exports@premiumpulverisers.com / premiumpulman@gmail.com
 Visit us: www.premiumpulverisers.com / www.premiumpulman.com

PROFESSIONALS IN SIZE REDUCTION TECHNOLOGY

GENERAL

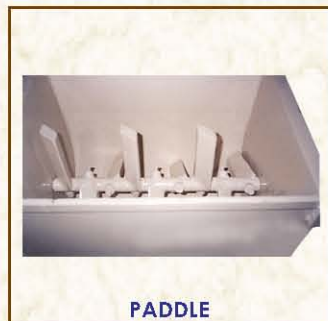
The purpose of a Mixer is to blend together two or more ingredients. In a Horizontal mixer the mixing cycle is fast and dry or wet mixing can be done. A ribbon paddle type auger is mounted on the mixer shaft and conveys the material from one end of the mixer to the other while it is tumbled within the mixer. Discharge opening is provided at the bottom to help in rapid discharge. These mixers are ideal where viscous material like (molasses) up to 10% is added.

The 'Premium' Horizontal Mixer has a main body constructed from Steel plates of adequate thickness to give rigidity and robustness and stiffeners are provided appropriately. The shaft is supported on self aligning bearings on which the blender ribbon / paddle is mounted. The ribbon angle is adjusted to give maximum mixing efficiency. Liquid is poured into a perforated tray located at the top, through which it trickles down on the feed and get mixed within 7 to 10 minutes.

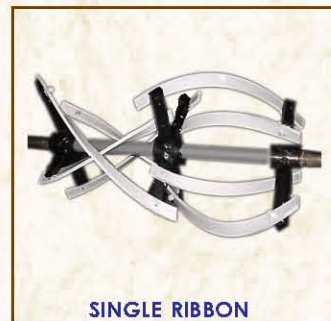
SPECIAL FEATURES

- Most suitable for mixing cattle and poultry feeds. Produces a homogeneous mix in dry or wet condition.
- Does not require any pre-heating, spraying or pre-mixing. Directly mixes molasses or liquids with carbo - hydrate ingredients.
- Mixing time required is short i.e. only 6 to 8 minutes.
- Dust proof construction.
- Stuffing box arrangement provided on both side to prevent dust entering the bearings.
- Provided with sliding type discharge gate at bottom and inspection cum cleaning openings on the tip or side.
- Supported on sturdy foundation ribs.

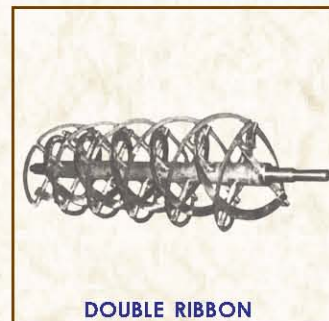
AGITATOR DESIGNS



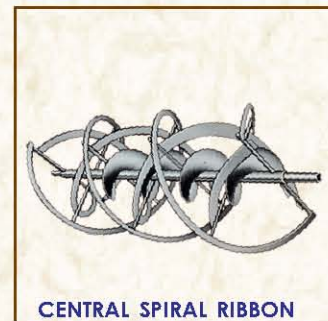
PADDLE



SINGLE RIBBON



DOUBLE RIBBON



CENTRAL SPIRAL RIBBON

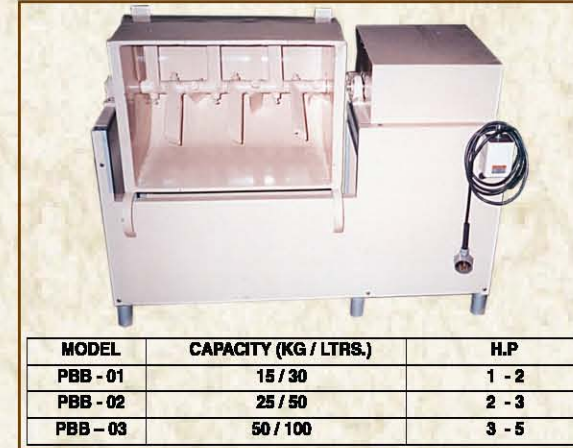
- 1. PADDLETYPE:** The AGITATOR have PADDLES mounted on VERTICAL ARMS which are welded on main shaft. PADDLE type of MIXERS are very good for PREMIXING and are popular for COARSE ingredients.
- 2. SINGLE RIBBON TYPE** - The AGITATOR is in form of RIBBON as shown in picture. One spiral of RIBBON is mounted on vertical ARMS. The shape of ribbons is designed to facilitate smooth movement of material in the mixer and does more efficient MIXING / BLENDING MIXERS with this type of AGITATORS are good for THOROUGH MIXING for Medium / Fine ingredients.
- 3. DOUBLERIBBON TYPE** - The MOST EFFICIENT and HOMOGENEOUS MIXING is achieved with these AGITATORS. MIXING TIME is much less compared to other AGITATORS. In this design material MOVES & COUNTER MOVES provides are mixed quick & EFFICIENTLY .
- 4. CENTRAL SPIRAL RIBBON TYPE** - As shown in the picture, the outer STANDARD TYPE RIBBON made out of FLATS of appropriate size move material in OPPOSITE DIRECTION and LARGE CENTRE SPIRAL FLIGHT STIRS and AGITATE the MASS to assure absolutely uniformed BLEND.

TECHNICAL SPECIFICATIONS

Model	H.P required	Approximate Over all Dimensions in mm			Batch Capacity	Volumetric Capacity
	Dry Mixing	Length	Breadth	Height	Kgs.	Ltrs.
PHM-0	3	1590	875	970	125	380
PHM-1	7.5	1830	1000	1160	250	700
PHM-2	15	2180	1125	1345	500	1250
PHM-3	20	3040	1235	1575	1000	2650
PHM-4	30	3600	1400	1750	2000	5000
PHM-5	40	4000	1800	2200	4000	10000

The capacities as given above are based on Feed ingredients having density 0.6 gm/cc and will vary depending upon actual material handled. The specifications given above are subject to change without prior notice due to improvements in design made

BABY BLENDER (LAB MODEL)



Blenders are used for making dough blending of pickle and dry mixing of two or more ingredients. Ribbon / Paddle type auger is mounted on the blender shaft.

The 'Premium' Baby Blenders have main body constructed from M.S or S.S plates of adequate section to give rigidity and robustness. The shaft is supported on bearings on which ribbon / Paddles are mounted. It gives homogenous mixing and easy loading and unloading of materials. The Blender body can be tilted for discharging. Suitable motor & gear box are provided. The Premium Baby Blenders can be supplied with full length discharge type gate. This is needed in RESEARCH institutes.

MODEL	CAPACITY (KG / LTRS.)	H.P
PBB - 01	15 / 30	1 - 2
PBB - 02	25 / 50	2 - 3
PBB - 03	50 / 100	3 - 5

SPECIAL TYPE MIXERS

JACKETED MIXER

These MIXERS are standard MIXERS with appropriate AGITATOR but MAIN BODY (U-TROUGH) is JACKETED to inject HOT WATER, HOT OIL or STEAM to FACILITATE proper MIXING for FATTY and OILY INGREDIENTS who have tendency to get SOLIDIFIED. For applications like IDLI-MIX, SPICES and other FOOD applications this type JACKETING is provided. The welded JACKET is TESTED for LEAKAGES with nominal PRESSURES,

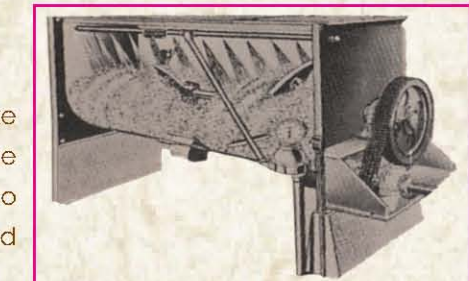


PNEUMATIC OPERATED DISCHARGE GATE

The total cycle time in BATCH MIXING minimum time should be for FEEDING AND EMPTYING. Whether CENTRE DISCHARGE or END DISCHARGE the PNEUMATICALLY OPERATED DISCHARGE GATES are provided to achieve this. These gates are preferred to MANUALLY operated GATES to achieve the speedy operation. Air cylinder provides required size of opening of

LIQUID / MOLASSES MIXERS

Application like POULTRY FEED & CATTLE FEED, require liquids like MOLASSES to be mixed in some percentage in the MIXTURE. These MIXERS have provision like PERFORATED TRAYS or SPRAYING NOZZLES to drop / inject required quantity of LIQUIDS to have required blend



MIXING SYSTEMS

We at PRECISION PRODUCTS, manufacture other PROCESS EQUIPMENT like BULK-MATERIAL HANDLING EQUIPMENT, STORAGE BINS, SLUDGE BINS, HOPPERS, VALVES and different type of MIXERS. With this facility we offer COMPLETE MIXING SYSTEMS on TURN KEY BASIS for SPICES BLENDING, BALANCE FEED, PESTICIDE FORMATIONS etc. These systems use ONE or MORE MIXERS with ALLIED equipment for FEEDING and COLLECTION including

MIXERS IN OPERATION



SPICES PLANT



FEED PLANT



PESTICIDE PLANT