

Twin Shaft Paddle Mixers

WTS

For Quick, Gentle
and Perfect Mixing



VERSATILE

CONVENIENT



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The WTS Twin Shaft Paddle Mixer is a Batch Mixer with two parallel drums each with paddles which promote a homogeneous mix independent from particle size and density, with the added efficiency of counter rotation of the overlapping paddles.

The design provides for gentle low shear forces but enables a rapid mix with low energy consumption. The intensive mixing action ensures an optimum process even with sensitive and degradable products, without forming fines.

The mixer can be started under full load.

For almost all solids with various bulk densities and compositions, within 5 to 30 seconds a homogeneous mixture will be achieved.

The injection of liquids to condition the product, if necessary, is performed by the use of an injection wand above the fluidized zone.

WTS Mixers are the ideal solution to match market needs in terms of quality, maintenance, and mixing technology. Thanks to the use of tried and tested standard components, MAP® is able to offer an attractive price with no compromise on quality.

Features

STANDARD EQUIPMENT

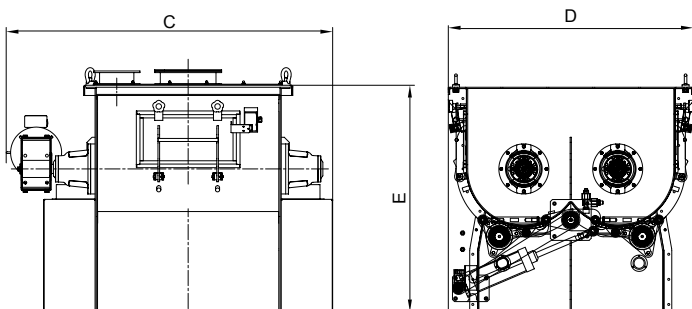
- Drive unit
- Twin paddle shafts
- Security lock
- Large inspection door
- Machine cover with inlet
- End bearing assemblies with air purging
- Mixer completely assembled and tested
- Complete mobile mixer frame with rollers
- Large double bomb-bay discharge
- Heavy-duty mixing chamber manufactured from carbon steel or 304L stainless steel

MAIN OPTIONS

- Liquid injection pre-equipment
- 316L SS chamber and mixing shaft
- Jacket for heating or cooling
- Liquid injection wands
- Food-grade painting



Overall Dimensions



Type	Nominal Volume in litres	Working Capacity in litres		C mm	D mm	E mm
		min.	max.			
WTS 120	120	48	168	1,484	1,059	1,004
WTS 250	250	100	350	1,784	1,363	1,104
WTS 500	500	200	700	2,269	1,835	1,630
WTS 1000	1,000	400	1,400	2,690	2,170	2,036
WTS 2000	2,000	800	2,800	3,170	2,662	2,373

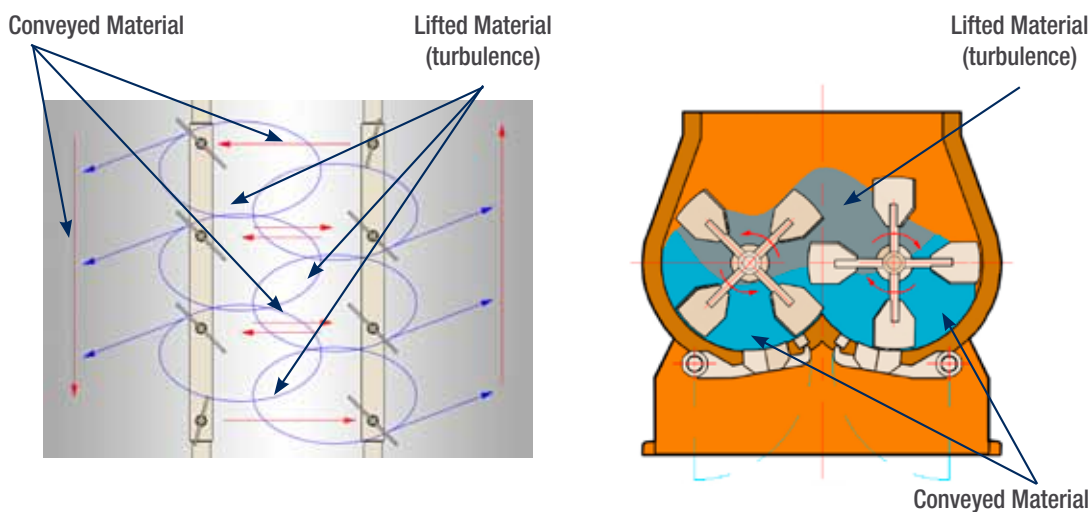
Benefits

- ✓ **Mixing of fragile products**
- ✓ **Very short mixing time (5 - 30 sec)**
- ✓ **High homogeneity (CV < 5%)**
- ✓ **Minimum possible residue (0 - 0.5% of the volume)**
- ✓ **High energy savings (up to 60%)**

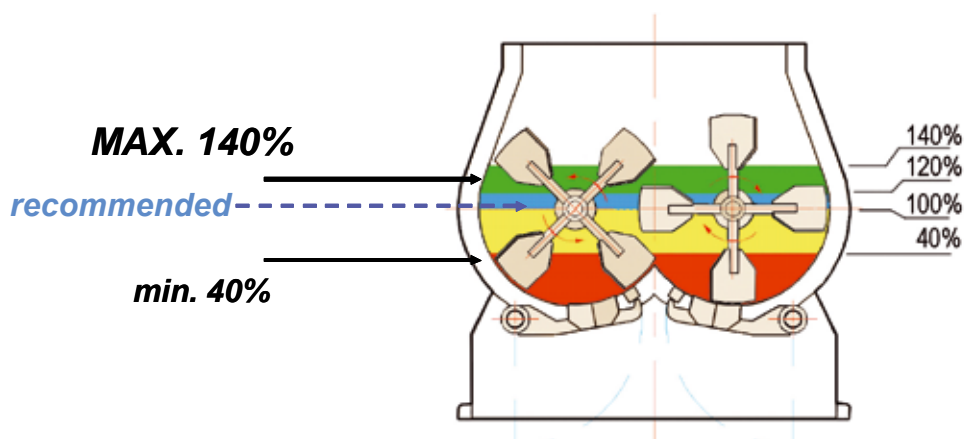
The complex design of the WTS Mixer combines quick mixing with slow shaft speed and gentle product handling resulting in highly homogeneous mixtures after a very short mixing time.

With its special design and the arrangement of the mixing paddles on both shafts the WTS creates a fluidized zone. This is due to the two different technologies of mixing, the first in turbulence, the second in conveying. In combination with a low loading coefficient, a freely movable mass occurs. In this fluidized zone powders or granules will be optimally dispersed in a very short time which is why the WTS Twin Shaft Paddle Mixer ensures high level features in terms of homogeneity and mixing speed.

The WTS is suitable for all products in general but offers particular advantages with fragile and delicate, sticky, difficult to handle materials with a high degree of variation in terms of particle size, weight and flow properties.



If one considers as 100% the loading of the machine at shaft level, the WTS mixer can work within a range from a minimum of 40% (to ensure the conveying action), up to a maximum of 140% (to ensure the turbulence mixing).



Applications



DETERGENTS



PHARMACEUTICALS



COSMETICS



CHEMICALS



FOODS



ANIMAL FEED



BUILDING MATERIALS



MINERALS

With more than 30 years of experience in bulk solids handling and processing, thousands of mixers installed worldwide and hundreds of applications in different market sectors we offer the unique possibility to test our machines before buying in our laboratories.

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