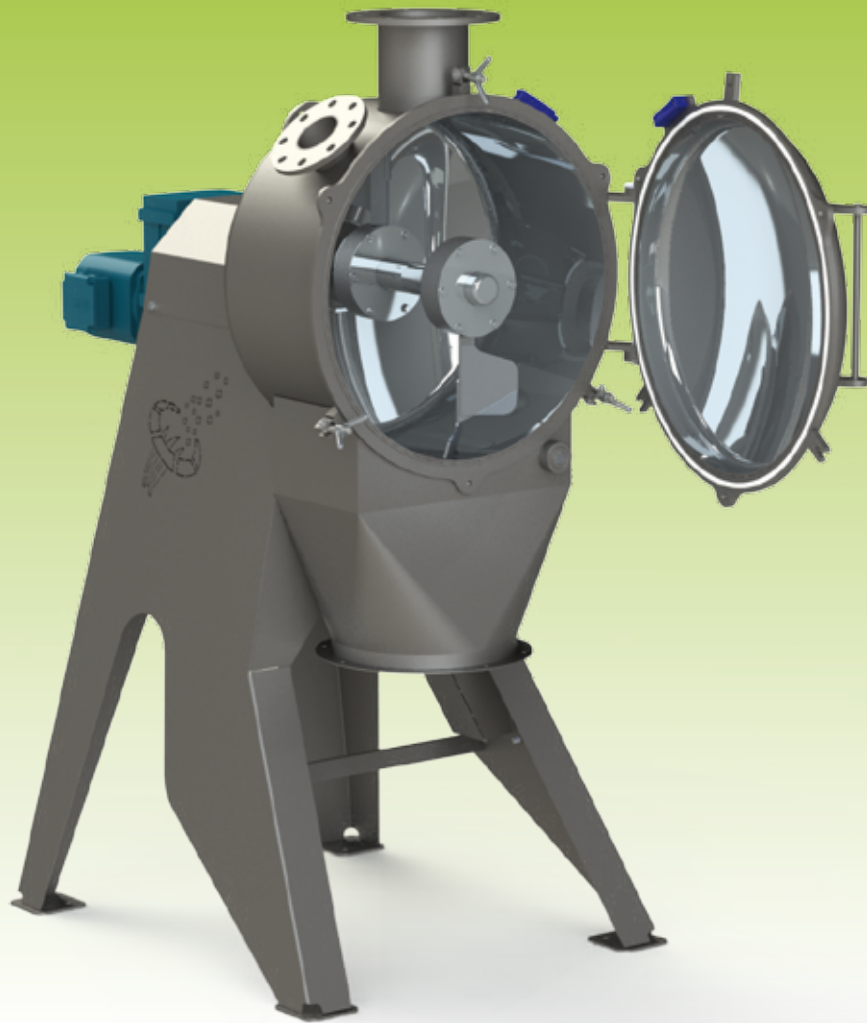


Mixing Rotosphere

MRS



Use of the Mixing Rotosphere

The Mixing Rotosphere will appeal to every user searching for a mixing of small bulk batches and requiring frequent changes of formula thanks to an extremely high flexibility

The product can be injected directly into the mixer by pneumatic transfer.

Its small size design provides an easy integration into an existing production unit.

The Mixing Rotosphere range is available into capacities from 100 to 1 000 litres.



Mixing rotosphere MRS

Features and options

Advantages

- Stainless steel tank
- Easy to clean
- Mixing quality
- Complete draining
- Limited overall dimensions
- Ability to transfer material via pneumatic transfer by dense phase of mixer

Hygienic design

Mostly dedicated to human food, the Mixing Rotosphere has been designed with a permanent concern of hygiene.

The polishing treatment of the tank provides a minimal adhesion (RA 0.8), limiting material residues deposits, while reducing the required power for mixing.

With its full opening tank and single bearing shaft the Mixing Rotosphere can be easily cleaned: 100% of the components in contact with the product are reachable.

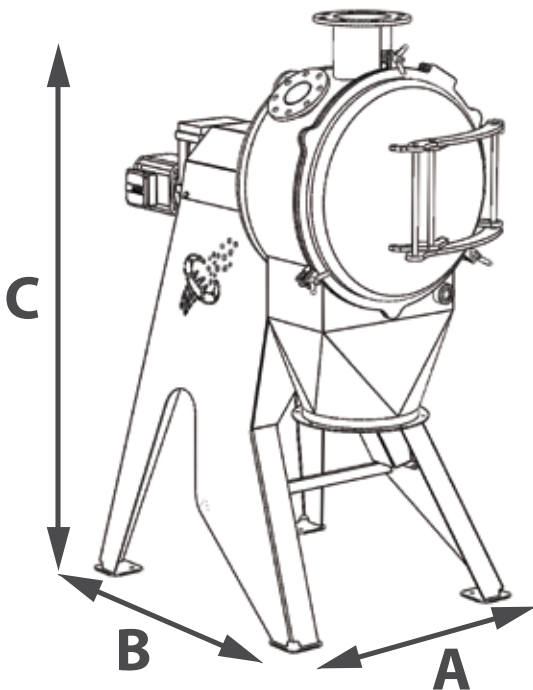
The blasted stainless steel external part of the device is also tight to hose.

Designed for small units

STOLZ is well known for its high capacity mixers (up to 15 000 litres). With the Mixing Rotosphere range we wanted to provide the laboratories, test units, small production units or cooperatives with our technological know-how.

The Mixing Rotosphere ensures the mixing of small size batches and from one batch to the other without contamination.

The mechanical part is designed to limit maintenance, save energy and offer reliable STOLZ equipment.



Type*	Nominal capacity	Usage capacity	Overall sizing (mm)			Weight	Installed power
	L	L	A	B	C	kg	kW
MRS 100	140	100	900	1100	1800	400	1,5

*Complete range from 100 to 1 000 litres