



Tumble Mixing



DC
RANGE

Mixing all ways

DC Range - Double Cone Blenders

The standard range of Winkworth Double Cone Blenders incorporates many innovative features aimed at providing improved mixing and easier maintenance.

Standard features

- Provides a gentle tumbling action by rotating the double cone on an axis.
- No internal moving parts within the process chamber, optimising hygiene and making cleaning simpler.
- Ideal for gentle mixing applications, no internal agitator allows for a low shear tumbling motion for delicate products.
- Support frame fabricated in mild or stainless steel.
- Jacketed for heating or temperature management.
- Total discharge design.
- Compact Drive Unit.
- Vacuum models for sterilisation or drying applications available.
- Robust support frames with space saving 'footprint' for reducing factory space requirement.
- Loading is through the removable top cone (on smaller models) and through a hinged cover or valve on models DC85 and above.
- Low running costs - balanced design.



A range of optional features are also available

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Stainless steel construction for all parts in contact with the mix is a speciality. The finish, internal and external, can be polished, bead blasted or left as mill finish. Special steels and finishes are available.

Support structures and leg options can be designed and manufactured for specific factory needs.



Options

- Bespoke designs.
- Heavy duty models.
- Drives can be offered with variable speed, flameproof electrics or special voltages.
- ATEX certified models.
- Guarding and isolation of the machine during its operation.
- Control panels: can include auto-positional stopping, temperature indication and control, load cells, HMI, data logging etc.
- Loading and discharge options include pneumatic valves, dust-free loading, vacuum loading and semi-automated systems for process optimisation.
- Internal baffle, extension bases, surface finishes, load cell mounts etc.
- Internal spray bars.
- Vacuum and/or jacketed models are available for drying and pasteurising applications using steam, oil or water heating or glycol-water cooling.



Double cone blenders are used across many industries, typical applications include:

Nutraceuticals, pigments, detergents, breakfast cereals, ceramic powders, vitamins and minerals, food, spices, herbs, plastic granules and powders, metal powders, agrochemicals, pharmaceuticals, loose leaf tea, pot-pourri, powder paints etc.

Winkworth is the largest UK industrial mixer manufacturer with a long and respected history in providing bespoke mixing solutions from lab size to full scale production models. Winkworth mixers are used across a range of industries including food, chemical, pharmaceutical, ceramic, metal and plastics and for a

variety of applications, including gums, pastes, powders and liquids. Winkworth's equipment is uniquely engineered to customer requirements, supplied and installed worldwide and can be available as a mixer hire option. Full trials are available at their Mixing Test Centres.



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