



HOCKMEYER

PROVIDING PROCESS SOLUTIONS AROUND THE WORLD

HHL DUAL SHAFT MIXERS/DISPERSERS

HHL-II DUAL SHAFT

Hockmeyer's dual-shaft mixers have a center-mounted low-speed helical/ anchor blade, which sweeps the mixing vessel wall and floor while the high-speed dispersion shaft ensures proper dispersion. The Helix's movement efficiently provides an even temperature distribution throughout the batch.

These are most often used to mix medium to very high viscosity products.

The high-speed shaft provides shear to disperse or dissolve ingredients, while the low-speed sweep feeds the dispersion blade by bending and folding the mass in the vessel to improve product uniformity. The patented scrapers provide excellent heat transfer and aid in powder incorporation.

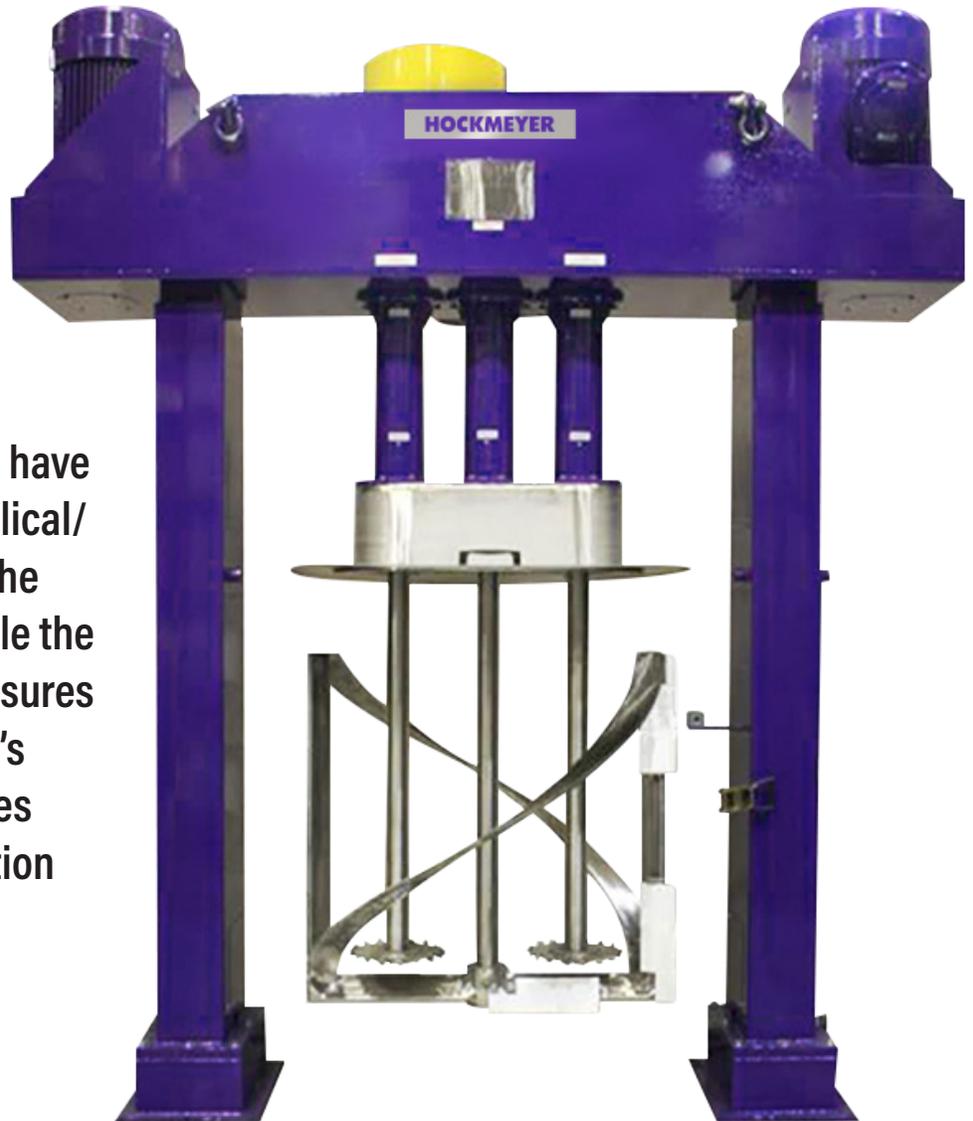


- Custom-designed vessels and vessel lids
- Vacuum or atmospheric operation designs
- Ergonomic design with multiple standard safety features

PATENTS: 7175118 B2, 7,914,200, 8,182,133, 8,376,252

HHL-III TRIPLE SHAFT

Hockmeyer's triple-shaft mixers have a center-mounted low speed helical/anchor blade, which sweep the mixing vessel wall and floor while the high-speed dispersion shafts ensures proper dispersion. The Helix's movement efficiently provides an even temperature distribution throughout the batch.



OPTIONS

- 2nd blade on the shaft to boost efficacy
- Programmable control packages
- Thermocouple

BLADE ATTACHMENTS



ANCHOR SWEEP BLADE



DUAL HELICAL SWEEP BLADE

PATENTS: 7175118 B2, 7,914,200, 8, 182, 133, 8, 376, 252