

Durably-Made Products Built for Performance and Reliability

Durably constructed in either mild or stainless steel, Scott mixers ensure the accurate mixing of all types of products, from fine powdered materials to coarse ground ingredients. All Scott mixers are custom-built to meet each application requirement efficiently.

Single Shaft Batch Mixer



Features

- Sanitary finishes available up to and including 3A Dairy Standard
- Complete mix cycles of less than four minutes
- Available in 1 to 1500 cubic-foot capacities
- Ribbon, paddle, or paddle/ribbon combination design in mild or stainless steel with a variety of dischargers available
- Scott mixers are constructed with heavy-plate tub bottom and end plates. A variety of drive assembly designs are available, including shaft mount, gear head, or direct drive. All drive assemblies are at least AGMA Class II rating



Twin Shaft Batch Mixer

The Scott twin shaft mixer is ideal for mixing various materials in a balanced action to achieve a homogeneous product

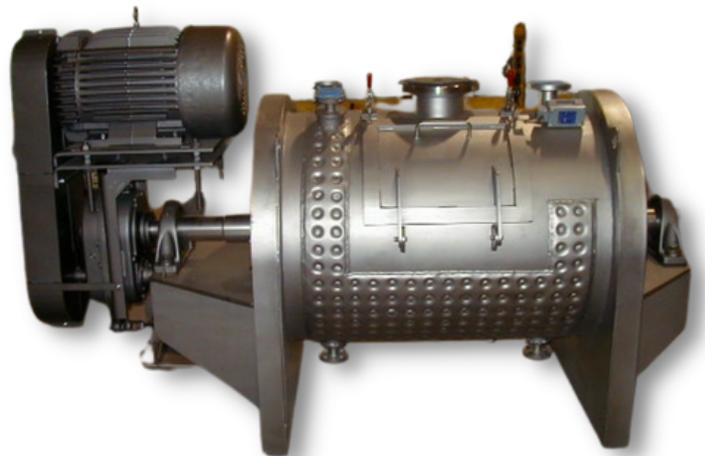
- The twin agitator design offers unsurpassed mixing efficiency for a wide variety of products
- Mix times as low as 1 minute can be achieved with high-speed scale designs
- If height limitations are a concern, the twin-shaft mixer is an excellent fit for restricted areas



Jacketed Mixers

Scott jacketed mixers are essential for applications where heating or cooling the product is desired

- The fluidization created by the mixing action offers the products excellent surface area coverage on the mixer cylinder
- Available in mild or stainless steel, and are manufactured in a complete sanitary design with steam heat, hot water heat, or cold water jackets for cooling applications



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Design Options

Ribbon Agitator

- Scott's sanitary design ribbon is constructed of stainless steel close-wrapped balanced design
- Polished sanitary design helps eliminate cross-contamination between mixing runs
- Optional air-purge design through the main shaft provides a complete cleanout



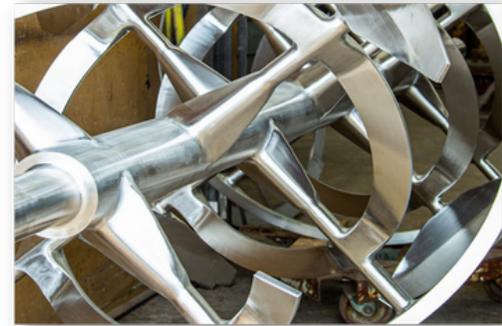
Paddle Agitator

- Paddle design allows for easy cleaning of the agitator assembly
- Available in polished sanitary design up to 3A Dairy Standard
- Paddle blades are adjustable and replaceable to maintain close tolerance to the mixer bottom in non-sanitary modes



Paddle/Ribbon Agitator

- Combines the benefits of the paddle agitator design while simultaneously giving the end-to-end mixing action of the ribbon mixer



Standard Seals

Ultra Sanitary Seal

- USDA 3A dairy standard seal
- No tools are required for disassembly
- All flanges split to remove for washing

Air Purge Seals

- Air purge packing gland seals are available for special applications
- Air purge seals prevent leakage of fine materials

Split Packing Gland Seal

- Graphite or nylon packaging

Split Packing Gland Seal

- 3 or more rings of packaging available



Split Seals



High-Speed Choppers

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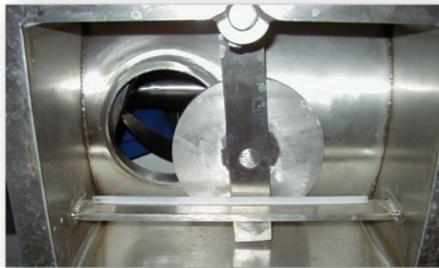


Discharge Gate Options

Scott Equipment offers a variety of discharge gates, which are available in sizes from 2" in diameter to 36" in diameter



Plug Gate



Slide Gate



End Discharge Gate

Model	Size	Mixer Capacity		A		B		C		D		E	
		Cubic ft.	Cubic M	in	mm	in	mm	in	mm	in	mm	in	mm
18" Mixers													
HM1818	18" x 18"	2.6	0.1	18	457	18	457	28	711	22	559	23	584
HM182	18" x 24"	3.5	0.1	24	610	18	457	28	711	22	559	23	584
HM183	18" x 36"	5	0.1	36	914	18	457	28	711	22	559	23	584
24" Mixers													
HM243	24" x 36"	10	0.3	36	914	24	610	34	864	28	711	23	584
30" Mixers													
HM304	30" x 48"	20	0.6	48	1219	30	762	40	1016	34	864	23	584
36" Mixers													
HM364	36" x 48"	28	0.8	48	1219	36	914	46	1168	40	1016	23	584
40" Mixers													
HM404	36" x 48"	35	1	60	1524	48	1219	50	1270	54	1372	23	584
HM405	36" x 48"	44	1.2	72	1829	48	1219	50	1270	54	1372	23	584
44" Mixers													
HM445	44" x 60"	53	1.5	60	1524	44	1118	56	1422	50	1270	23	584
48" Mixers													
HM485	48" x 60"	62	1.8	60	1524	48	1219	60	1524	54	1372	25	635
HM486	48" x 72"	74	2.1	72	1829	48	1219	60	1524	54	1372	25	635
HM488	48" x 96"	100	2.8	96	2438	48	1219	60	1524	54	1372	28	711
HM489	48" x 108"	112	3.2	108	2743	48	1219	60	1524	54	1372	28	711
HM4810	48" x 120"	125	3.5	120	3048	48	1219	60	1524	54	1372	30	762
HM4812	48" x 144"	150	4.2	144	3658	48	1219	60	1524	54	1372	30	762
54" Mixers													
HM548	54" x 96"	126	3.6	96	2438	54	1372	66	1676	60	1524	30	762
HM5410	54" x 120"	158	4.5	120	3048	54	1372	66	1676	60	1524	30	762
HM5412	54" x 144"	190	5.4	144	3658	54	1372	66	1676	60	1524	30	762
60" Mixers													
HM6010	60" x 120"	195	5.5	120	3048	60	1524	72	1829	66	1676	34	864
HM 6012	60" x 144"	235	6.7	144	3658	60	1524	72	1829	66	1676	34	864
66" Mixers													
HM6611	66" x 132"	260	7.4	132	3353	66	1676	78	1981	72	1829	34	864
HM6612	66" x 144"	284	8	144	3658	66	1676	78	1981	72	1829	34	864
HM6615	66" x 180"	530	9.9	180	4572	66	1676	78	1981	72	1829	34	864
72" Mixers													
HM7212	72" x 144"	338	9.6	144	3658	72	1829	86	2184	80	2032	36	914
HM7213	72" x 156"	367	10.4	156	3962	72	1829	86	2184	80	2032	36	914
HM7214	72" x 168"	395	11.2	168	4267	72	1829	86	2184	80	2032	36	914
78" Mixers													
HM7813	78" x 156"	430	12.2	156	3962	78	1981	92	2337	86	2184	36	914
HM7814	78" x 168"	465	13.2	168	4267	78	1981	92	2337	86	2184	36	914
HM7815	78" x 180"	497	14.1	180	4572	78	1981	92	2337	86	2184	36	914
84" Mixers													
HM8414	84" x 168"	538	15.2	168	4267	84	2134	98	2489	92	2337	38	965
HM8415	84" x 180"	577	6.3	180	4572	84	2134	98	2489	92	2337	38	965
HM5416	84" x 192"	615	17.4	192	4877	84	2134	98	2489	92	2337	38	965
96" Mixers													
HM9616	96" x 192"	803	22.7	192	4877	96	2438	110	2794	104	2642	40	1016
HM9617	96" x 204"	854	24.2	204	5182	96	2438	110	2794	104	2642	40	1016
HM9618	96" x 216"	904	25.6	216	5486	96	2438	110	2794	104	2642	40	1016

