TWIN SHAFT MIXER

Definition of mixing
To move every particle to exact position compared to other particle and avoid segregation of already mixed material.

Advantages
- Extremely short mixing time
- Gentle mixing
- Low shear
- Low running cost
- Low maintenance cost
- Precise mixing
- Reliable repeatable mixing quality

Product / Application
Mixing / Animal feed ingredients

<table>
<thead>
<tr>
<th>Animal meal feed</th>
<th>Wheat/rice bran, ground corn, bone meal, molasses, oil</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk powder containing fat</td>
<td>Milk powder, butter fat</td>
</tr>
<tr>
<td>Feed additives</td>
<td>Wheat flour, bran, choline chloride, vitamin e, enzyme solution</td>
</tr>
<tr>
<td>Calve feed</td>
<td>Milk powder, fat additives</td>
</tr>
<tr>
<td>Medicine feed</td>
<td>Cornflour, antibiotics, oil, herbal powder</td>
</tr>
<tr>
<td>Mineral feed</td>
<td>Minerals, flour, molasses, vitamin e</td>
</tr>
<tr>
<td>Protein</td>
<td>Protein powder, protein solution</td>
</tr>
<tr>
<td>Trace elements</td>
<td>Minerals and vitamin premix</td>
</tr>
</tbody>
</table>
**Process**

- Twin counter rotating shaft with angled paddles creates fluidized zone for homogeneous mixing irrespective of size / shape of the ingredients in weightless condition.
- Fluidized zone eliminates the gravitational force thereby facilities to achieve uniform distribution of coarse and fine ingredients in very short duration.
- No frictional heat generation, ideally suitable for heat / air sensitive and hygroscopic powder ingredients homogeneous mixing. Gentle handling ensures no degradation for the ingredients and facilitates to achieve in technical performance in the mixed product.
- High speed pin mill system gives required high shear force to disperse / break soft agglomerates.
- Flexible filling volume from 40 -140%.
- Twin bombay door mechanism ensures complete discharge of mixed product in short time.

**Mixing accuracy**

The figure shows a mixing curve brought forward after tests done by an international research institute in Germany.

**Standard options include**

**Spray setup**

Liquid can be sprayed through nozzles with pressure vessels arrangements.

**Control unit**

Available as simple operating unit or as fully automated and integrated system with PLC.

**CIP system**

A rapidly rotating spray nozzle cleans the interior quickly and efficiently.

**Hot-air drying**

Hot air can be injected to dry added fluids fast. This system can be used in combination with the fluid injection system or CIP.

**Material of construction**

- SS 304, SS 316, SS 316 L, Mild steel

**Optional**

- UHMWP Liner (Ultra high molecular weight polyethylene)
- Stainless steel liner

**Turnkey projects**

Complete production unit with filling and transport systems, hoppers and (big-bag) filling installations.

**Shaft seals**

Self lubricant and water resistant design.
**Filling level**

Toshniwal mixer has a very flexible filling level, where the mixer volume describes the working volume and not the total mixer volume. 100% working volume is nominal filling level, and the mixer can work from 40% to 140% filling, as shown on the sketch. The same perfect mixing result will be achieved independent of bulk density and material properties. Add a few seconds more of mixing when operating at the filling borders, to achieve a good mixing result. The sketch indicates a minimal mixing volume of 40% (Blue colour), 100% volume (Yellow colour) and a maximum volume of 140% (Red colour).

**How the mixer works**

The two shafts of toshniwal mixer are counter rotating, which lifts the material up in the middle of the mixer, also called the fluidized zone (A). The angular paddles are welded to the paddle shafts, which give an overlapping rotation in the middle of the mixer and sweeping the entire bottom of the mixer according to specified clearance. This gives a mixing pattern as shown on the drawing. In zone (B) we have counter clockwise rotational movement along the perimeter of the mixer. In zone (A), which is the fluidized zone, the particles have freedom of movement, which again ensures that we achieve a fast and homogeneous mixture. The fluidized zone (A) and the transport zone (B) are the basic principle behind toshniwal mixer’s technology for the best possible mixture.

**Liquid addition – FDB**

When liquid is added into fine powder (small particles), on FDB (flow distortion bar) is used. The FDB is a rotor with radial pins. The pins throw the particles at high speed and create a horizontal curtain across the liquid stream.

The single particles exposure to the liquid is short and ensures a good distribution of the liquid in the powder.

The mixer should have a filling of approximately 120% when the FDB is used.

**Mixing and breaking with PMS**

PMS (Pin mil system) is used when we need to break lumps in the mixture or need higher shear forces during mixing. This system consists of two high speed rotating shafts with welded pins mounted above the fluidized zone. A hood with intersective pins is placed over the shafts and this ensures a proper steam of product and good crushing effect on the product.

The mixer should have approximately 120% filling when the PMS is used.

**Tulip knives**

Tulip knives are mounted in the lower part of the mixer’s end wall (see figure) and are used for breaking of lumps at low filling. The tulip knives add high shear forces independent of the filling level.

Cleaning of the machine is easier with the tulip knives and there is no need for a hood above the fluidized zone, which improve the availability.
# Toshniwal Mixers Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Batch Size (litres)</th>
<th>Motor Rating (H.P)*</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Min</td>
<td>Nor</td>
</tr>
<tr>
<td>F-20</td>
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<tr>
<td>F-10000</td>
<td>4000</td>
<td>10000</td>
</tr>
</tbody>
</table>

STD - Standard motor rating / Max - Maximum motor rating

* The motor rating is dependent on the material bulk density etc. to be mixed.
Technical data might be changed without notice.

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*The ultimate in mixing technology...*