



innovation • performance • productivity

High Speed Mixers

*Ideal for mixing powders, pellets, chips and liquids.
Safe, simple to use, and easy to clean.*



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Introduction

The XTS range includes three high speed mixer models, starting with the M3 & M5 which are designed for bench-top operation. They feature a change-bowl design, which makes them ideal for use in laboratory and R&D applications. The M10 is a larger fixed-bowl model, which is more appropriate for use in a production setting or where an increased capacity is required.

Features

- ⇒ Xtrutech offer both single wall and jacketed tanks which can be secured to the mixer base quickly and safely.
- ⇒ A thermocouple is mounted in the baffle blade to monitor product temperature which is displayed on the HMI.
- ⇒ Impellor speeds can be adjusted for optimum mixing and the modular impellor can be reconfigured for different materials.
- ⇒ Mixing cycles can be saved for repeatable batches, with various parameters including RPM, max temperature, and mixing time.
- ⇒ Variable speed motors enable efficient mixing at high speeds, the M10 also allows for reliable discharge at low speeds.
- ⇒ A HMI panel is standard for all mixers with a dust tight user interface.
- ⇒ The safety reset module prevents accidental start-ups with a reset button that must be pressed to start the machine.
- ⇒ XTS Mixers shut down when the maximum temperature is reached (up to 100°).

Specification		Model 3	Model 5	Model 10
Type		Bench Mounted	Bench Mounted	Floor Standing
Mixing	Tank	Lift-off	Lift-off	Fixed
Total Volume	Litres	3	5	10
Working Volume	Litres	0.75 – 2.0	1.25 – 3.5	1 – 6
Variable Blade Speed	RPM	600 – 4,000	600 – 3,000	600 – 3,000
Motor Power	kW	1.5	1.5	3.0
Power Supply	Volt/ Amp/ Phase	230V 16A single phase	230V 16A single phase	230V 32A single phase
Dimensions L x W x H	CM	67 x 44 x 76	67 x 44 x 76	110 x 53 x 154
Approx. Weight	kg	80	85	200

M3 & M5 mixers

Xtrutech's smaller mixers have a 'change-bowl' design so that on completion of the mixing cycle, the tank can be removed easily from the mixer to carry the product to downstream processing.

This also means that bowls can be placed directly on a scale for weighing, and cleaning can be completed with ease.

Each XTS mixer comes with a toolkit so that the stainless-steel bowl and impellor can be removed quickly and easily. This enables effective cleaning and maintenance, making our mixers suitable for Food and Pharmaceutical applications.

Extra tanks can also be purchased separately .



M10 mixers

Larger units such as the M10 have a fixed-bowl design, with contoured discharge valves for efficient mixing and simple product discharge.

The M10 also has a heavy-duty mechanical seal, which ensures a long life in production applications.

XTS mixers come with an optional "**Mixing Impellor Flexibility Kit**". This includes additional impellor blades and spacers, which allows for a full re-configuration of the assembly to suit specific applications.

Applications:

- ⇒ Powder Coatings
- ⇒ Master Batch
- ⇒ Pharmaceuticals
- ⇒ PVC Dry Blends
- ⇒ Materials with added Plastisol's
- ⇒ Polymers
- ⇒ Ceramics
- ⇒ Chemicals
- ⇒ Food



Powder Coatings

High-speed premixing ensures the even distribution of the many ingredients in a powder coatings formulation, with the added benefit of breaking down resin chips to provide a uniform pre-blend.

High-speed premixing also improves colour development and allows the same colour strength to be obtained with lower pigment concentrations.

Additionally, with a simple change of the blade, the mixer can be converted to an industrial lab grinder / mill for powder coatings.

Masterbatch dry-blends can be prepared with a wax dispersion aid. The XTS High Speed Mixer is used to heat the polymer granules, so that wax melts and pigment adheres to the granules' surfaces. As a safety precaution, XTS Mixers shut down when the maximum temperature is reached (100°) then for jacketed tanks a solenoid valve is also opened for bowl cooling.

Food and Pharmaceutical product development requires thorough cleaning of the process contact parts. As a result, the bowl and impellor can be removed quickly and easily to promote effective cleaning.

Pharmaceutical versions are available with removable bowls, stainless steel construction and a dust-tight touch screen operator interface.

Fixed-bowl versions can also be fitted with a mechanical impellor seal and special discharge valve for mixing materials with added **Plastisols**.