



High Intensity Mixers

When Speed & Accuracy Really Matter



Model 3600 H.I.M. for 4 ton (3.6 metric tonne) batches

The H.I.M. combines the best in speed, accuracy and dependability in one high performance mixer.

Mix Quality: Twin counter-rotating shafts with overlapping paddles gently but thoroughly mixes all ingredients. There is no "dead zone" in the H.I.M. mixer - 100% of the batch is in mixing action 100% of the time. The mixer is ideal for adding liquids and/or dry trace elements.

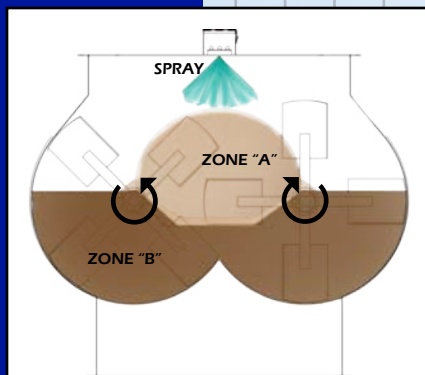
Speed: Gravity loading the top of the mixer from an overhead weigh hopper is extremely fast. Mix times of 30 seconds or less, with nearly instantaneous discharge via the twin "bomb-bay" doors, which completely empty the mixer.

Dependability: Heavy gauge metal, low rotor speed, meshing spur gears to drive the rotors, and oversize bearings with air purge seals all add up to the ultimate in reliability.

Shown at right are the two sets of counter-rotating paddles. It is clear to see why 30 second mix times are possible.



At right, diagram shows the overlap of the counter-rotating paddles and the mixing process. The rotors overlap in the center of the mixer, and completely sweep the bottom. In zone "B" fertilizer moves toward the center. At the same time there is mixing in the "Fluidized Zone", labeled "A", in all directions. The interaction of the two zones is what makes the H.I.M. so efficient a mixer. A liquid spray may be applied and will be rapidly and thoroughly distributed.



00:00:00

00:00:05

00:00:10



Fast Blending and coating: From ,left to right, at start, a powdered dye is introduced to HIM mixer with granular urea. Five seconds later, the dye is well distributed. At ten seconds total time, the granules are completely encapsulated. At right, before and after photos of same urea.

A. J. Sackett High Intensity Mixers



Meshing spur gears simply and reliably drive the second rotor, keeping both synchronized. Low rotor speed eliminates particle degradation while mixing rapidly.



Assembly view at left shows H.I.M. mixer under construction in Sackett's fabrication facility. Each H.I.M. goes through strict quality assurance procedures due to tight tolerances and is test run before shipment.

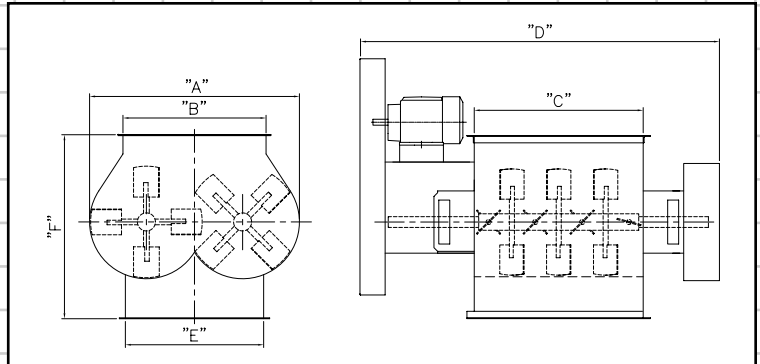
Air cylinders quickly open and close the mixer's twin stainless discharge doors. Shown in the upper photo are the doors closed. Doors are open for discharge in the lower photo. Instantaneous discharge maintains blend quality by eliminating segregation caused by discharge restrictions.

H.I.M. Discharge Doors

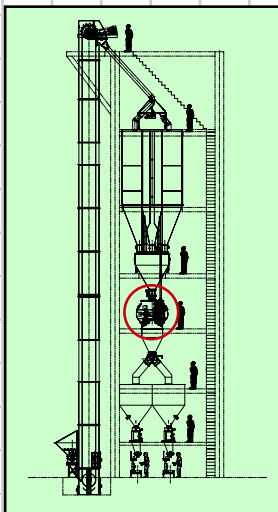


H.I.M. 2000

H.I.M. 500



H.I.M. Specifications



ENGLISH	BATCH SIZE	BATCH SIZE		INCHES						WEIGHT
MODEL	CUBIC FEET	IN TONS	MOTOR HP	A	B	C	D	E	F	IN POUNDS
H500	17.7	0.6	20	63	54	46	98	54	50	3,310
H1000	35.3	1.1	30	68	49	57	112	44	57	8,377
H1500	53.0	1.7	40	79	50	6	130	45	71	9,480
H2000	70.6	2.2	50	87	59	73	137	57	77	11,464
H2500	88.3	3.0	60	93	61	78	150	61	82	14,330
H3600	127.2	4.0	75	107	70	92	164	63	96	17,650
H5000	176.6	5.5	100	120	80	99	170	70	99	23,150
METRIC	BATCH SIZE	BATCH SIZE		METERS						WEIGHT
MODEL	CUBIC METERS	METRIC TONS	MOTOR KW	A	B	C	D	E	F	IN Kg
H500	0.50	0.5	15	1.600	1.372	1.168	2.489	1.372	1.270	1,501
H1000	1.00	1.0	23	1.727	1.245	1.448	2.845	1.118	1.448	3,800
H1500	1.50	1.5	30	2.007	1.270	0.152	3.302	1.143	1.803	4,300
H2000	2.00	2.0	38	2.210	1.499	1.854	3.480	1.448	1.956	5,200
H2500	2.50	2.5	45	2.362	1.549	1.981	3.810	1.549	2.083	6,500
H3600	3.60	3.5	56	2.718	1.778	2.337	4.166	1.600	2.438	8,006
H5000	5.00	5.0	75	3.048	2.032	2.515	4.318	1.778	2.515	10,501

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