

The Agitator

Anchor Mixers

Anchor mixers, named for their shape following the inner contour of a vessel, are a low speed mixer for viscous products. They are close-clearance impellers that fit the contour of the vessel.

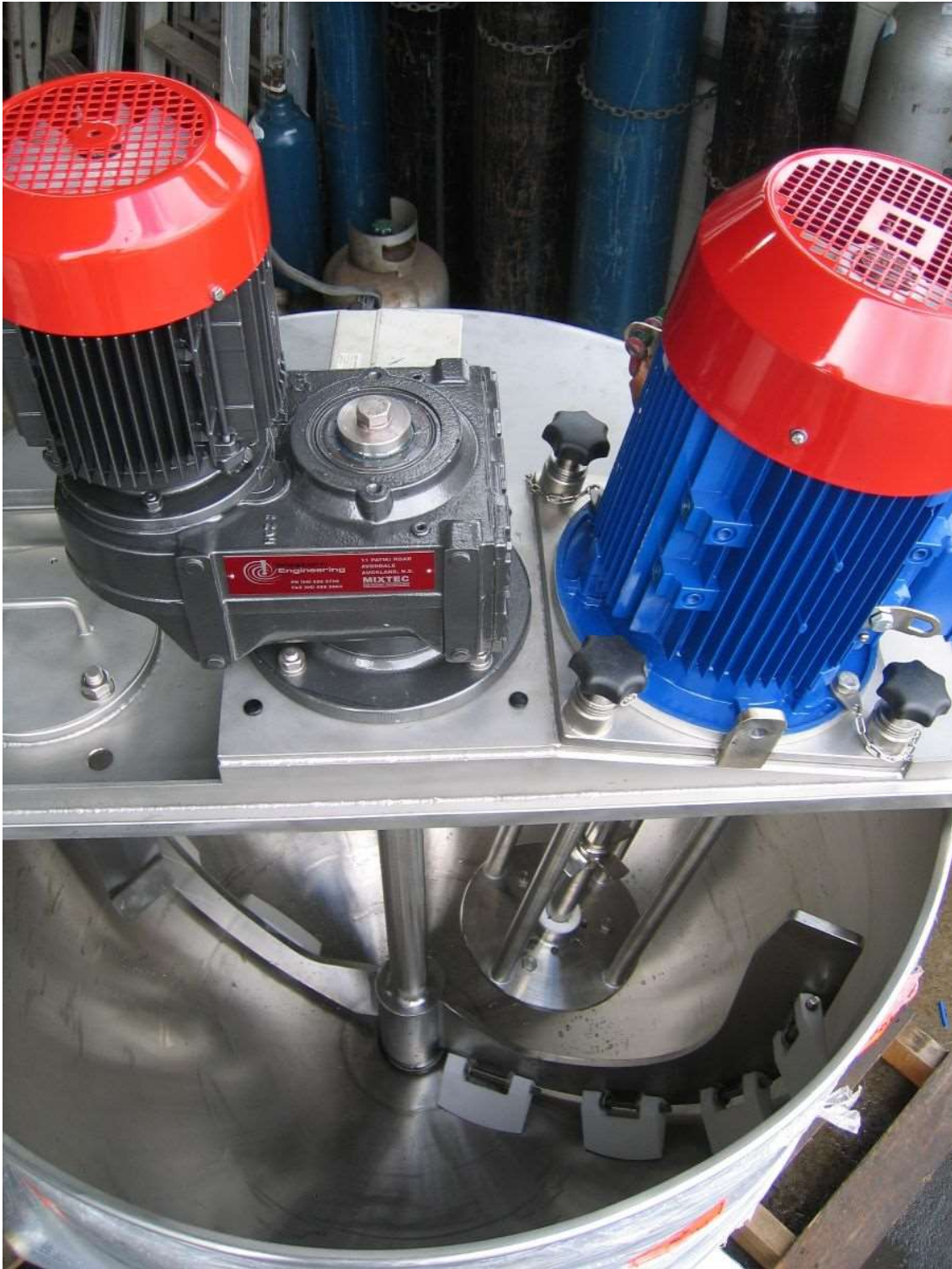
Anchors obtain adequate mixing under the laminar flow conditions encountered in high viscosity applications. There are many applications where other agitators are integrated with the anchor to provide the required mixing in a vessel. These impellers sweep the whole wall surface of the vessel and agitate most of the fluid batch through physical contact.

They can have a variety of options and features. Scrapers are often included to continuously wipe the surface of the vessel which enhances heat transfer in a heating or cooling applications. They can be configured with a counter rotating mixer to mix the contents in the center of the vessel.

From a Few 100 litres to 33 Cubic Metres

Recently we have manufactured small anchor mixer for vessels of a few 100 litres for food and cosmetic manufacture right up to a large anchor for 40 tonne of chocolate.

Below are photos of examples we have produced.



Anchor with scrapers in conjunction with top entry emulsifier for sauce manufacture



Anchor for yogurt fermenter



Anchor for 40 tonne of chocolate being transported to the polishers



Anchor mixer with scrapers for cosmetic creams manufacture



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