



Transkem Fluid Mixers

Solving complex mixing challenges with leading-edge products and expertise for a variety of applications and industries worldwide



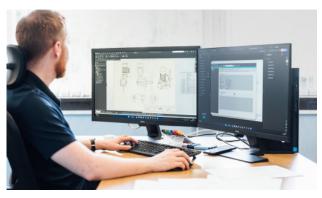
Creating effective mixing solutions through experience, expertise, and robust capabilities.

With a worldwide reputation as experts in our field, we design and manufacture a complete range of mixing equipment and agitators for a variety of industries and applications.

Comprehensive capabilities to guarantee the very best mixing solution

We are an established fluid mixer manufacturer since 1934, designing and building a complete range of high-quality mixing and agitating equipment from 0.25 to 100 kW in size. Our capabilities — like process expertise, engineering, design, and laboratory testing — ensure our systems meet the requirements of every customer.





CAPABILITY HIGHLIGHTS

Our mixers are highly customised, complete with impellers that range from specially designed propellers to various types of turbines, paddles, gates, anchors, and helical ribbons.

- Our selections and designs are computeraided, resulting in proven and robust machines.
- Our custom mixer selection software calculates mixer blend times, fluid velocity, and solids suspension.
- For difficult applications, we can design mixing systems to meet the client's individual plant and process needs.





Food & Beverage



& Cosmetics

Water / Wastewater



Paint & Coating



INDUSTRIES SERVED

We serve global industries with a range of mixer and agitator solutions for every liquid type.

From simple to complex, our range of mixing solutions provide the ideal system for a wide range of liquids and solids.

TYPES OF LIQUID MIXING

Liquid / Liquid Blending

We manufacture top, bottom, or side entry mixers that are specially designed for the continuous mixing process required for liquid and liquid blending. Our mixers can be fitted with four-blade turbine impellers, flat paddles, propellers, or hydrofoils to create the ideal liquid mixing solution.

Solids Suspension

We manufacture and design mixers to ensure full suspension of solids within liquids, relying on our nearly 90 years of experience in the suspension of unusual solids to create the ideal mixing solution.

Aid to Heat Transfer

We design solutions with a high level of agitation within a heated vessel to ensure consistent heat transfer throughout the vessel with no "cold spots." Our gate or helical ribbon type mixers for shear, sensitive, or viscous products ensure product is moved away from the heated vessel wall.







OUR TRANSKEM MIXER RANGE



Turbine Mixers

A versatile mixer for almost every application.

The most common type of industrial agitator, Turbine Mixers are the workhorse of the industry—capable of mixing a wide range of viscosities and liquid applications.

Turbine Mixers are most often used for mixing lime slurries, food products, fine chemicals, and polymers. They are also suitable for solids suspension, and they also aid in heat transfer, mass transfer, and liquid blending.

Fitted with a wide range of turbines specifically designed for the mixing application, they can provide heat transfer, mass transfer, solid suspension, liquid/liquid blending, or whatever the process requires.

INDUSTRIES:

Food & Beverage • Chemical • Paint & Coatings





Side Entry Mixers

For industrial applications and large-volume storage tanks.

Highly efficient with a simple design, the Side Entry Mixer is ideal for large diameter tanks and areas where top entry mixers are not possible or practical.

Side Entry Mixers are excellent for the handling, storage, and bulk mixing of low viscosity liquids and light solids like milk, food oils, fuel oils, hot water, and more.

By imparting a flow at the base of the vessel, this mixer can mix thousands of liters of product with a relatively low installed power. Efficient, effective, and easy to clean and maintain, these mixers can be fitted to large silos or vessels and can be both V-belt or gear-driven.



INDUSTRIES:

Chemical • Food & Beverage



Economix

The affordable, reliable standard mixing solution.

Our Economix line is a standard small Side Entry mixer, able to vcost-effectively mix a variety of low viscosity liquids in bulk without compromising quality.

Economix is seen as the industry standard in dairy, with the ability to bulk mix milk and milk constituents, bright beer, potable water, and other low viscosity products. Light and portable, this line of mixers is ideal for the food industry and can mix other fine liquids with ease.

With its simple design and construction, Economix has a proven track record of successful mixing, with thousands of units deployed throughout the dairy and brewing industries in the UK and beyond. This standard range mixer is effective and efficient while remaining one of our most affordable options for bulk mixing. The Economix is also very easy to maintain.



INDUSTRIES:

Food & Beverage



Gate Mixers

Ideal for sticky, high viscosity liquids.

Ideally suited for sticky, highly viscous liquids, our gate-type industrial fluid mixers (anchor mixers) can handle mixing products with viscosity up to 50,000+ cps.

These tough, reliable, and economic mixers are well suited for creams, shampoos, flocculants, heavy syrups, and other tough applications.

Gate Mixers contain large diameter impellers with a close tolerance to the vessel wall. This helps to keep the sides of the vessel clear of product and aids in efficient heat transfer. To obtain adequate mixing, the impellers sweep the entire wall surface of the vessel, agitating most of the fluid batch through physical contact.



Pharmaceutical & Cosmetics • Food & Beverage



OUR TRANSKEM MIXER RANGE



Contra Rotating Mixers

A multitasking mixer for thick and viscous products.

Essentially two mixers joined together, the contra rotation is designed to simultaneously mix product while scraping the sides of the vessel.

By combining and utilizing the benefits of a centrally mounted turbine drive with an anchor/scraper drive, these mixers are extremely useful in applications that require different processing duties and products in which viscosities increase throughout processing.

Highly customisable and built to suit any tank geometry, the unit can be fully split for easy in-tank assembly and removal, or it can be completed and installed into the tank prior to vessel completion.



Pharmaceutical & Cosmetics





Emulsifiers & Homogenisers

High sheer mixers for fast mixing, emulsifying or homogenising.

Our line of emulsifiers and homogenisers are industrial high shear mixers that generate hundreds of thousands of shearing actions each minute to quickly and effectively manufacture creams and emulsions.

They are also ideal for applications that involve ingredients that resist straightforward blending, like mayonnaise, face creams, children's pain relief suspension, sunscreen, and more. Our line is also able to disintegrate solids or powders into slurry.

Using a high speed rotor and close tolerance stator, these mixers tear apart and disintegrate particles quickly. They are also highly versatile and can be fitted with interchangeable stators to suit a wide range of mixing duties and processing requirements.

INDUSTRIES:

Pharmaceutical & Cosmetics • Food & Beverage





Ribbon Blenders

Rapid, smooth blending for challenging mixing applications.

Our double-start helical ribbon blender allows thorough mixing of extremely viscous products and is best at blending viscosities greater than 50,000 cps.

This mixer is a proven workhorse in many industries and can effectively mix toothpaste, cosmetics, adhesives, polymers, and other viscous products within minutes.

Consisting of inner and outer helical blades called ribbons, this durable industrial mixer uses counter-directional flow while keeping the product in constant motion throughout the vessel. Combined with hinged scrapers, our ribbon blenders are great for helping to clean the side wall of the vessel when emptying sticky, viscous products.



INDUSTRIES:

Pharmaceutical & Cosmetics • Food & Beverage • Paint & Coatings



IBC Mixers

An innovative mixer for IBC tanks.

Our IBC Mixer can mix a wide variety of product viscosities within IBC tanks, like water, industrial liquids, hazardous and corrosive chemicals, liquid foods, medicines, and much more.

This industrial mixer has a convenient yet durable design, able to be lifted on and off IBC tanks by a forklift and fitted to the tanks with special clamps. This allows our mixers to operate safely and effectively while maintaining a homogenous mixture, even after decanting the product into the manufacturing line.



Food & Beverage • Chemical



OUR PROMISE

We are dedicated to quality, precision, and the best possible customer experience.

At Hayward Tyler, our team shares a strong commitment to manufacturing quality and precision, and to providing world-class service to our customers. We take great pride in solving our customer's challenges, and in working to design and manufacture the ideal mixing solution to meet their exact specifications. From our engineering experts to our experienced technicians, our commitment to quality, customised mixing solutions run deep. From 1934 to today, we understand the importance of getting it right the first time, every time.







OUR MIXERS BY THE NUMBERS

100+

companies served worldwide

150+

products shipped annually

100 kW

maximum equipment capability



41-43 Glenburn Road College Milton North Ind. Est East Kilbride, G74 5BJ Scotland

t: +44 (0) 1355 225461

e: glasgow@haywardtyler.com

fluidmixers.co.uk haywardtyler.com



