

SHJ

MIXER

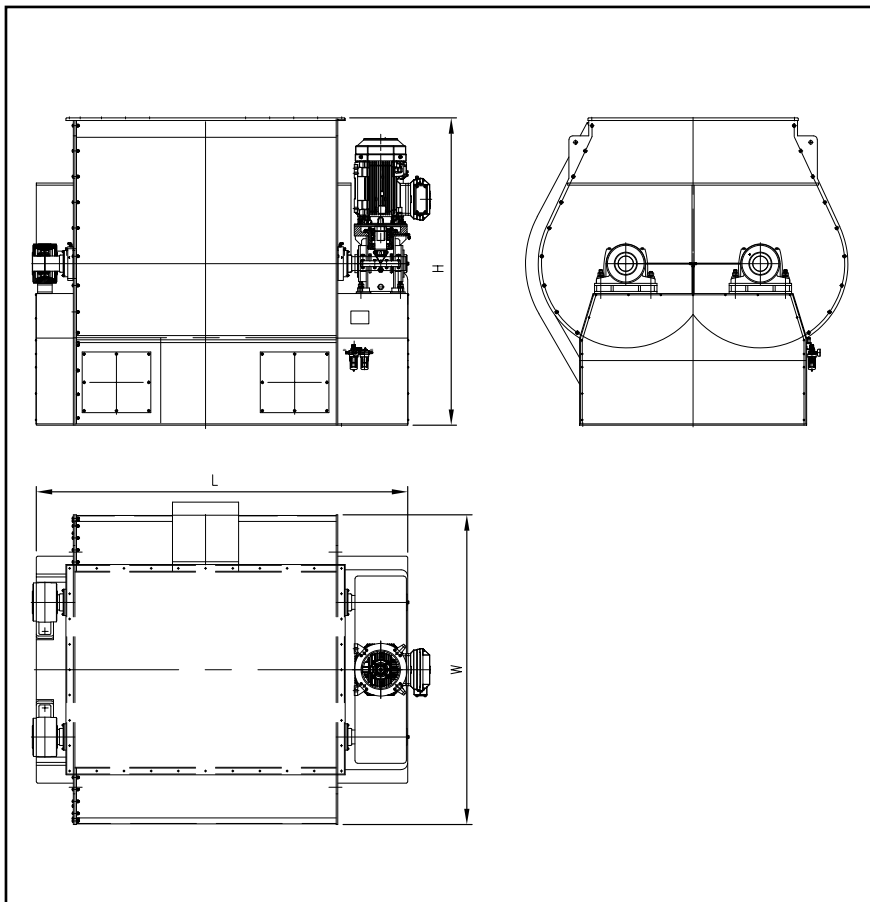
This MIXER is used in the milling process to achieve fast, uniform flour blending within 45-60 seconds. It features twin counter-rotating shafts with angled paddles that create a weightless mixing zone, effectively handling materials of varying sizes and densities without segregation. This dynamic mixing action ensures consistent product quality and supports high-throughput blending operations in modern milling systems.

The design supports wide loading ranges, quick discharge with minimal residue and liquid addition. Its gentle mixing action preserves material integrity, while the compact build ensures low energy consumption and quiet operation.



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More details please visit www.g-grain.com and download



Model	Volume (m ³)	Power (kW)	Air Consumption (L)	Mixed Time (s)	Mixing Uniformity (cv.%)	Dimensions (L×W×H) (mm)
SHJ-1000	1	15	26	90	≤ 5	2578×1262×1504
SHJ-2000	2	18.5	26	90	≤ 5	2957×1564×1854
SHJ-4000	4	30	52	90	≤ 5	3609×1968×2345