MR2L

AUTOMATED WHEAT CONDITIONING FOR TEST MILLING



A Simple and Rapid Solution for All Mixing Needs

The MR2L mixer is used by millers to condition wheat before testing, but are also used for a wide range of other mixing applications:

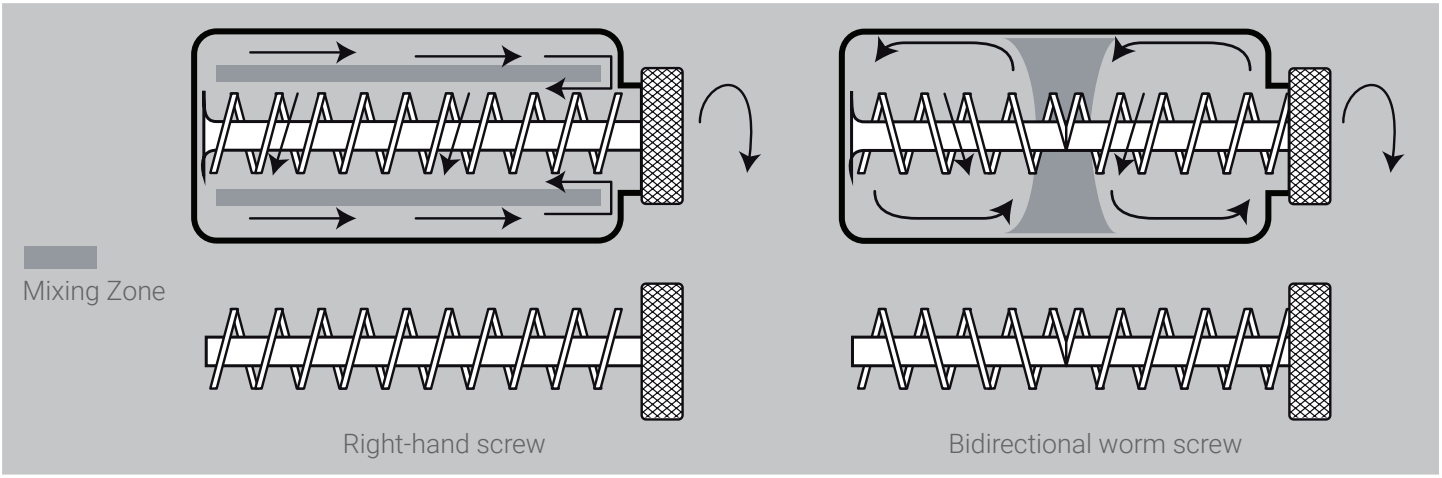
- Powders
- Grains or granular products
- Powders with granular products
- Liquids with granular products

HOW IT WORKS

The MR2L mixer includes two mixing screws: one right-hand screw, suitable for mixing grains (particles between 0.5 mm and 5 mm) as well as liquids, and a bidirectional worm screw for homogenization or mixing particles between 50µ and 500 µ. The MR2L is equipped with a built-in timer. Testing time lasts between 20 to 30 minutes.

MR2L BENEFITS

- Optimal tempering of wheat prior to milling
- Efficiently mix flours and other powders (additives, enzymes, etc.)
- Able to mix both dry and wet samples
- Built-in timer for precise control; 30-minute test cycle with only 20 seconds of operator time.



Water or non-corrosive liquids may be added using the right-hand screw, the shaft of which is hollow and pierced in its lower side. This allows the distribution of the liquid in the sample before it moves up in the apparatus.

SPECIFICATIONS

Size	400 mm x 450 mm x 250 mm (15.6 in x 17.7 in x 9.8 in)
Weight	10 kg (22 lbs)
Power	External power supply 24 VDC; 250 V 50 Hz

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