Hydraulic Ram Mixers

Our Scott Turbon® Hydraulic Ram Mixer is the perfect addition to increase plant productivity. Whether it is a dedicated floor mounted unit or a portable style mixer we will create the perfect system for your mixing application.

The unique interchangeable work head is designed to rapidly disperse, dissolve, hydrate and de-agglomerate solids into liquids. The high fluid velocities make it ideal for creating homogeneous blends and emulsions. (typical emulsions from 1 - 10 microns.)

Standard Features
- Easy system CIP (clean in place) design
- No submerged bushings or bearings
- Mixer can be operated “dry” without injury
- Clean sanitary USDA approved for meat & dairy use
- All SS wetted construction standard
- #4 sanitary (32 Ra) finish
- Interchangeable work heads
- Anti-rotation tank locking system
- Hydraulic ram piston with infinite mixer height adjustment
- UL approved control system for mixer
- Interlocking safety switches

Optional Features
- Stainless Steel motor or XP
- Dual or triple shaft designs
- Single or double mechanical seals for vacuum and pressure
- Wetted components electropolished 16 Ra finish
- Decks and platforms with associated stairs and railings
- Tanks and vessels for use with mixers
- Portable units with oversized wheels up to 60 HP
- Rotating mixing assembly for use on multiple tanks

Integration of mixers, tanks & controls are our specialty...
<table>
<thead>
<tr>
<th>Model #</th>
<th>Max Batch Size (Gal.)</th>
<th>HP Range</th>
<th>Mixer Head Down¹</th>
<th>Mixer Head Up²</th>
<th>Shaft Clearance³</th>
</tr>
</thead>
<tbody>
<tr>
<td>HR2</td>
<td>75</td>
<td>3 - 5</td>
<td>15.00”</td>
<td>50.00”</td>
<td>21.00”</td>
</tr>
<tr>
<td>HRL2</td>
<td>150</td>
<td>3 - 7 1/2</td>
<td>15.00”</td>
<td>50.00”</td>
<td>21.00”</td>
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<tr>
<td>HR3</td>
<td>300</td>
<td>5 - 15</td>
<td>16.00”</td>
<td>56.00”</td>
<td>26.00”</td>
</tr>
<tr>
<td>HR4</td>
<td>500</td>
<td>7 1/2 - 20</td>
<td>16.00”</td>
<td>68.00”</td>
<td>26.00”</td>
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<tr>
<td>HR5</td>
<td>1,000</td>
<td>15 - 50</td>
<td>19.00”</td>
<td>74.00”</td>
<td>33.00”</td>
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<td>25 - 60</td>
<td>30.00”</td>
<td>90.00”</td>
<td>37.00”</td>
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<td>4,000</td>
<td>75 - 125</td>
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<td>125 - 200</td>
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<td>118.00”</td>
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<td>12,000</td>
<td>200 - 300</td>
<td>32.00”</td>
<td>130.00”</td>
<td>54.00”</td>
</tr>
</tbody>
</table>

Information is for reference only.

¹Distance from work head to floor when mixer ram is down
²Distance from work head to floor when mixer ram is up
³Distance from center of mixer shaft to front of ram