Boone

Mixing and Blending

Horizontal Helical Blade Mixer HHBM

50 - 10,000 litres

Worldwide Mixing Specialists

- Reduced mixing times
- Diverse applications
- Process adaptability
- Efficient discharge
- Minimum maintenance
- Batch or continuous

Perfect for powders, pastes, liquids and slurries, the Boone HHBM has a slow rotational speed, a unique, low surface area four-blade interrupted spiral mixing element and a short length to diameter ratio, mixing quickly and efficiently while minimising energy usage. HHBM mixers are manufactured in 18 standard sizes from 50 to 10,000 litre capacity, with other configurations and capacities available to suit specific processes.

A full range of options are available to suit your application. Typical applications:

- Dry cell battery powders
- Resin based pastes
- Plastic powders and granules
- Fine chemical powders
- Powdered soup mixes
- Breakfast cereals pre-extrusion
- Powdered drinks
- Flour batter mixes
- Spice and flavours
- Meat mixes
- Thick slurry mixing
- Toiletry preparations

www.jrboone.com

J R Boone Ltd
18, Silk Street, Congleton, Cheshire CW12 4DH, UK
Tel: +44 (0) 1260 272894, email: sales@jrboone.com

Boone HHBM

Highly efficient
An optimised mixing action to fully and uniformly mix in the shortest possible time. The 'Omega' mixer shell shape makes sure all material is entrained by the blades. Trace materials can be added directly to the mixer without the need for pre-mixing.

More flexible and effective than conventional ribbon or interrupted spiral mixers.

Easy to clean
Boone HHBM feature a clean arm attachment and minimum number of mixing elements making them easy to clean, reducing time between batches or recipes.

Cost-effective
Simple design means a lower capital cost, low maintenance and low energy usage.

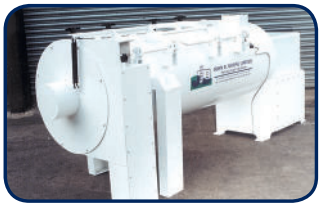
The Boone Range

Drum Mixer
Gentle blending

Paddle Blade Mixer
Variable shear, patent clean arm

Delta Blade Mixer
High speed, high shear

Universal Lab Mixer
Guaranteed perfect scale-up



Continuous Mixer
Contraflow blades

Options
- Food/hygiene design pack
- Polished finish (dull to mirror)
- ATEX design pack
- Slide valve
- Flush plug valve
- Bomb door outlet
- Rotating trough
- Wear-resistant mixing tools
- Heating/cooling system
- Dry powder feed inlets
- Liquid additions system
- Full control panel
- Variable speed control
- HMI control
- Load cell system

CE

All machines comply with EC Machinery Directive 2006/42/EC. Machines and mixing systems can also be supplied in accordance with ATEX, PED and other EC directives/ISO standards.

Contact Us

John R Boone Ltd: Silk Street, Congleton, Cheshire CW12 4DH, UK
T: +44 (0) 1260 272894, F: +44 (0) 1260 281128, E: sales@jrboone.com

www.jrboone.com