Marion
by AKONA

ROTARY BATCH MIXERS

Reliable batch blending, done gently.

Marion Rotary Batch Mixers offer efficient, gentle blending for dry powders and free-flowing materials. Using a rotating vessel rather than internal agitators, the mixer delivers consistent batch quality while minimizing product degradation and simplifying cleaning and maintenance.

Designed around durability and ease of operation, Rotary Batch Mixers provide dependable performance across a wide range of industrial blending applications.

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Gentle Mixing with Consistent Blend Quality

Simple, Shaft-Free Design for Easy Cleaning

Reliable Batch Mixing with Minimal Product Loss

Ideal Machine For

- Mixing
- Blending
- Fragile or friable materials
- Dry powders and granules
- Batch Mixing

Mixer design options

- Stainless steel construction
- Industrial or sanitary finishes available
- Front loading and gravity discharge configuration
- Designs suited for dry, free-flowing bulk materials

Rotary Batch Mixers are available in multiple sizes and configurations to suit a wide range of batch volumes and application requirements.

ROTARY BATCH MIXER SPECIFICATIONS
Batch mixing operation
Gentle rotary tumbling process
Configurable capacities based on application needs

Speed. Quality. Durability.

For decades, Marion equipment has been trusted for reliable mixing performance.

Rotary Batch Mixers continue that tradition, combining straightforward design with dependable operation to deliver consistent results while keeping downtime and maintenance to a minimum.

Other Features

- Liquid spray systems for coating or flavor addition
- Dust-tight inlet and discharge control valves
- Load cells for accurate batch weighing
- Safety guards and tool-free interlocked access panels
- Automation ready controls and PLC integration
- Construction and finishes to meet sanitary or application specific requirements

AKONA™ Process Solutions

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