

Thermo-regulated Floor Standing Mixers

CS-MIXER30, CS-MIXER60, CS-MIXER100



INTRODUCTION

The range of mixers available from Cox & Sons have been specifically designed to satisfy mixing requirements for bituminous materials. Innovative features provide faster, improved mixing and cleansing. Mixers can be supplied with a choice of blade designs including interrupted spiral, contra flow or back paddle blade to suit your mixing requirements. The mixing vessel is electronically controlled via thermocouples ensuring targeted temperatures are achieved. The machines are manufactured from high grade stainless steel designed to last a lifetime. Material is dispensed via a flow valve situated at the base of the mixer, which alleviates the need to turn the vessel when emptying, hence removing any potential health and safety concerns. Material is discharged into a container of your choice that sits underneath the mixing vessel.

KEY FEATURES

- Discharge via outlet into a secure Safety Guarded area below
- Pivoting slide valve empties into 20 litre (61 cubic inch) trays
- Full stainless steel-corrosion resistance
- Inverter controlled blade speed adjustment
- Mix temperature monitoring via trough thermocouple
- Compact, space saving design takes up less floor space
- Simulates full scale mixing
- Minimises segregation

SYSTEM ELEMENTS

- Electric heating jacket with insulated stainless steel cover. 220–240 Volts 60 Hz @ 16A (others available)
- Variable Speed Control Panel - IP55 rated with frequency inverter, key operated power interlocking switch
- Digital temperature indicator/controller

| SPECIFICATIONS | CS-MIXER30 |
|--------------------------------|------------------------------------|
| Dimension (WxDxH) mm (inch) | 1200 x 600 x 735 (48 x 24 x 30) |
| Weight (approx.) Kg (lb) | 150 (330) |
| Capacity litres (cubic inch) | 30 |

| SPECIFICATIONS | CS-MIXER60 |
|--------------------------------|------------------------------------|
| Dimension (WxDxH) mm (inch) | 1200 x 600 x 735 (48 x 24 x 35) |
| Weight (approx.) Kg (lb) | 375 (825) |
| Capacity litres (cubic inch) | 60 |

| SPECIFICATIONS | CS-MIXER100 |
|--------------------------------|-------------------------------------|
| Dimension (WxDxH) mm (inch) | 1500 x 750 x 1250 (60 x 30 x 48) |
| Weight (approx.) Kg (lb) | 435 (960) |
| Capacity litres (cubic inch) | 100 |

ACCESSORIES

- CS-MIX-TRAY
Trays standard size 540 x 270 x 200 mm (21.25 x 10.6 x 7.9 inch)
(other sizes available on request)
- CS-MIX-TROLL
Trolley mounted for portability

Dual Action Sieve Shaker

CS0100

CALIFORNIA TEST 202, CALIFORNIA TEST 227

INTRODUCTION

The CS0100 Sieve Shaker includes a feature that provides a vertical rapping action along with the horizontal motion. This provides for more efficient sieve shaking. When durability testing is desired the vertical action is locked by means of a hand knob.

KEY FEATURES

- All welded steel construction with gray powder coated finish
- Totally enclosed motor and v-belt drive for service and operator safety
- Sealed ball bearing drive with eccentric needle bearing
- Adjustable hold-down clamps
- Requires servicing of only two grease fittings monthly
- Made in California



Electrical supply: 110 Volts, 15 amps