



# RT

## Range



*Rapid turbulent mixing*



The **RT (rapid turbulent)** mixer, paddle or plough, delivers homogeneity and highly efficient mixing.

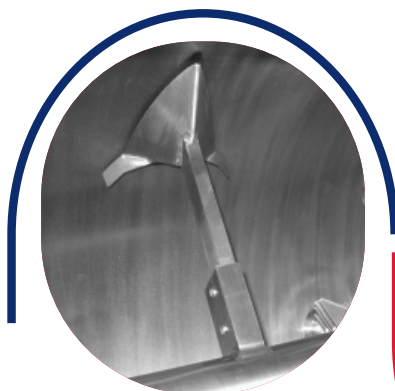
Full stainless-steel construction throughout, and special finishes are available for food and pharmaceutical applications. Along with replaceable wear strips and hardened refiner blades.

A high-speed rotating shaft, enclosed in the fully cylindrical chamber, allows maximum dispersion and distribution of the mix. It also facilitates the breakdown of agglomerate / lumps.

The turbulence caused delivers fast mixing times for powders, pastes & light dough products. RT mixers can be designed to accommodate rapid loading and discharge options, thus ensuring short cycle times. The RT mixer can deliver very high throughputs and hence it is a very popular and versatile mixer used in all industries.

## Key Features

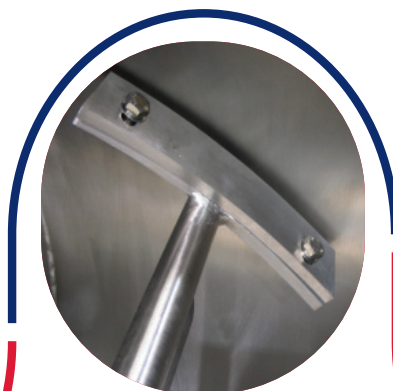
- W** Cylindrical form chamber with high speed central shaft rotation
- W** Full **stainless steel** construction throughout
- W** Integrated inlet and outlet arrangements
- W** Split gland and housings for easy maintenance
- W** Compact design with hollow shaft drive unit
- W** All models conform to the “**CE Mark**” European Directives and the “**UKCA**” marking requirements
- W** Access hatches – loading, cleaning and inspection



Plough Blades



Paddle Blades



Wear Paddle  
Blades



Serrated Blades

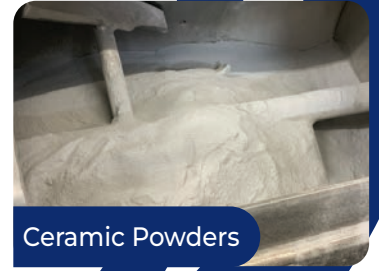
# Popular Applications



Yeast / Grain



Food Powders



Ceramic Powders



Adhesives



Plant-Based Animal Fat



Dough



Bakery Pre-Mixes



Icing Sugars



Peanut Butter



Clay Surface Coating



Body Scrub



Pigment Powder



Aggregates



Fruit Paste



Silica and Glass Fibre



Slate Tile Mix



Protein Powders



Bath / Soap Powders



Snack Bar Mix



Fertiliser Pellets



Flameproof Fillers

# Features / Specifications

Winkworth tailors each RT mixer to your unique requirements. The accompanying choice chart, which applies to our entire RT series with working volumes ranging from 14 to 4200 litres, is a guide to help you develop the specification for your machine.

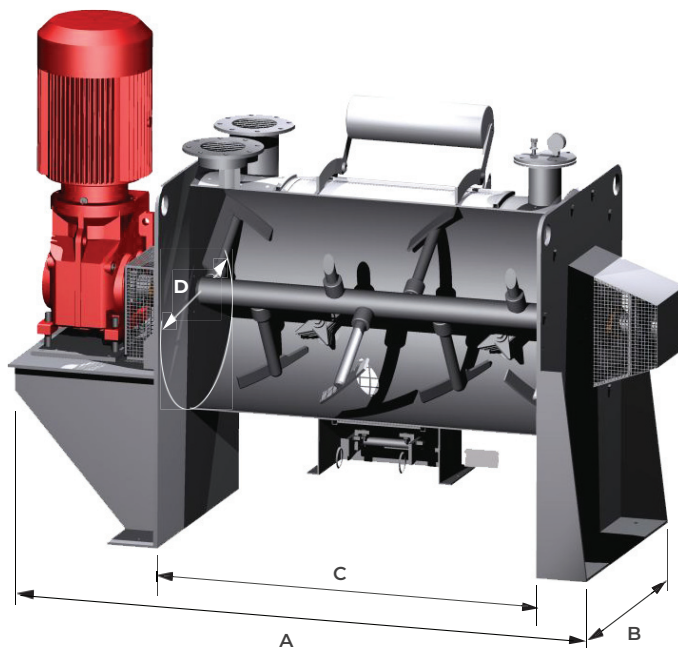
	Standard	Optional
Full stainless steel construction throughout	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Cylindrical form chamber with high speed central shaft rotation	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Integrated inlet and outlet arrangements	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Access hatches – loading, cleaning, inspection, etc	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Compact space saving design	<input checked="" type="checkbox"/>	<input type="checkbox"/>
“Multigland” * shaft seal	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Heavy duty models are available for more arduous applications	<input type="checkbox"/>	<input type="checkbox"/>
Inlets: Automated lid arrangements	<input type="checkbox"/>	<input type="checkbox"/>
Jacketed options for steam, oil, water or electric heating or glycol-water for cooling	<input type="checkbox"/>	<input type="checkbox"/>
Outlets available include flush fitting bomb doors (with choice of sizes and full length), special slide, plug, ball and butterfly, either pneumatic or manually operated valves	<input type="checkbox"/>	<input type="checkbox"/>
Vacuum models for drying or de-aerating	<input type="checkbox"/>	<input type="checkbox"/>
ATEX certified models	<input type="checkbox"/>	<input type="checkbox"/>
Standard, ‘tulip’, multi-head, retractable and pivoting refiners	<input type="checkbox"/>	<input type="checkbox"/>
Control panels can have PLC, HMI touch-screen	<input type="checkbox"/>	<input type="checkbox"/>

# Standard Range

Model	Approx. Capacity (Litres)		Approx. Overall Dimensions (mm)		Chamber Dimensions (mm)	
	Working	Total	Length (A)	Width (B)	Length (C)	Diameter (D)
RT14	14	23	1194	686	405	265
RT25	25	43	890	895	380	384
RT40	40	64	1409	895	570	384
RT80	80	137	1415	1195	700	504
RT200	200	332	1690	1315	1000	648
RT400	400	679	2281	1387	1350	798
RT650	650	1075	2716	1400	1690	896
RT750	750	1205	2740	1528	1700	950
RT1000	1000	1649	3130	1600	2100	1000
RT1250	1250	2092	2863	1772	1850	1200
RT1500	1500	2545	3334	1860	2262	1200
RT2000	2000	3385	3503	1791	2500	1313
RT2500	2500	4160	4834	2050	2700	1400
RT3000	3000	4950	3906	2130	2800	1500
RT4200	4200	7000	5700	1674	3500	1800

Larger Models - Available on Request

All data and dimensions are for guidance only, actual dimensions may vary



# Gallery



Lab RT14



RT25 with Heating System



RT40



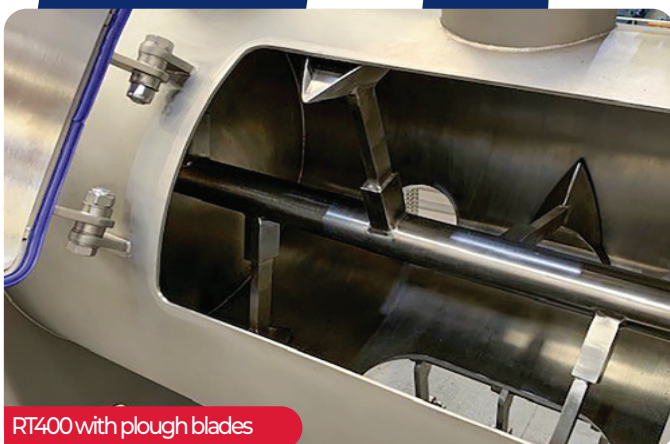
RT40 with Hinged Endplate



RT80



RT200



RT400 with plough blades



RT650 Installed on Site

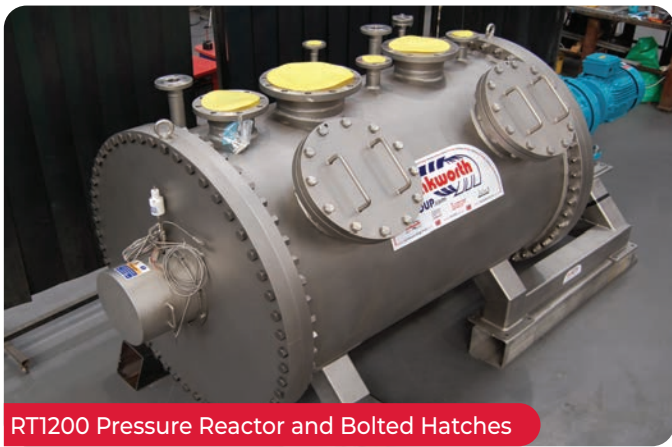
At Winkworth Machinery, we take pride in our commitment to creating exceptional, bespoke products tailored to your individual preferences. Every piece we craft is as unique as you are, and as such, we would like to make it clear that the images you see in this brochure are for representation purposes only.



RT750



RT1000 Continuous



RT200 Pressure Reactor and Bolted Hatches



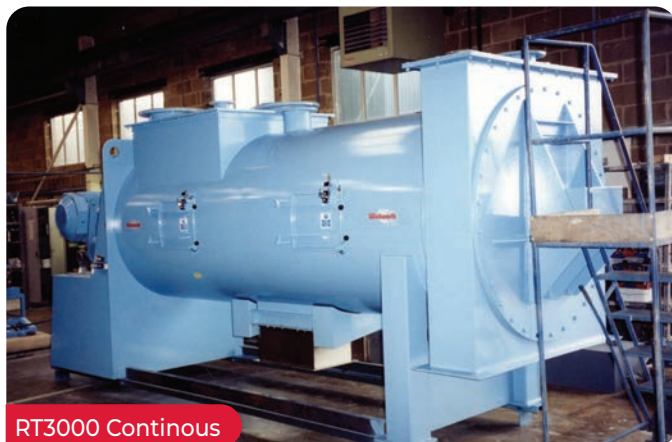
RT1250



RT1500



RT2000



RT3000 Continuous



RT4200

# Mixing all ways

## Mixing with the best...



## Services

**W** Design and Manufacture

**W** Delivery, Installation and Commissioning

**W** Mixing Test Centre and Mixer Hire

**W** Technical Support, Servicing and Repairs

*Ready to turn your vision into reality? Contact us today to discuss your bespoke project.*

Now available on  Whatsapp: +44 7955 280547

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