



WALKER



MIXERS



For mixing heavy, viscous products

Quality is a one-time investment. Compromise is a long term cost. That's a simple fact that Walker customers have long appreciated. And the reason so many plants are all-Walker, from storage to processing to transportation systems.

Walker mixers deliver on the same promise. Quality without compromise, for a long term contribution to profitability.

Craftsmanship is completely under Walker control...from equipment design and stainless steel fabricating to the final polish. Nothing but the best gets the Walker brand.

Quality pays dividends year after year in reduced downtime and maintenance costs.

Lower cost of operation equals higher profits. These mixers are engineered for efficient use of consumables. From motors and power transfer to efficient heat transfer systems, Walker helps minimize your utility costs.

Innovative designs create multi-functional mixers...capable of performing more tasks with less equipment.

We back our mixers with the same kind of quality. From reduced lead-times and innovative design "packages" to fast service by factory trained specialists.

All of which brings us back to a simple fact. Quality pays-off in long term value. And that's the Walker difference.

Multi-mixer™

Mix, chop, heat or cool...multiple functions integrated with singular quality



Walker's Multi-mixer™ is so much more than the name implies! Because it actually does the work of multiple pieces of equipment.

- High speed mixing of heavy-bodied, viscous products.
- Efficient chopping of mixture components (from room-temperature to near-frozen) to quickly form a uniform slurry.
- Gentle agitation for even the most fragile food products.
- Concurrent heating or cooling of any product being mixed.

This kind of flexibility is made possible by a combination of design features that work together to provide unprecedented flexibility.

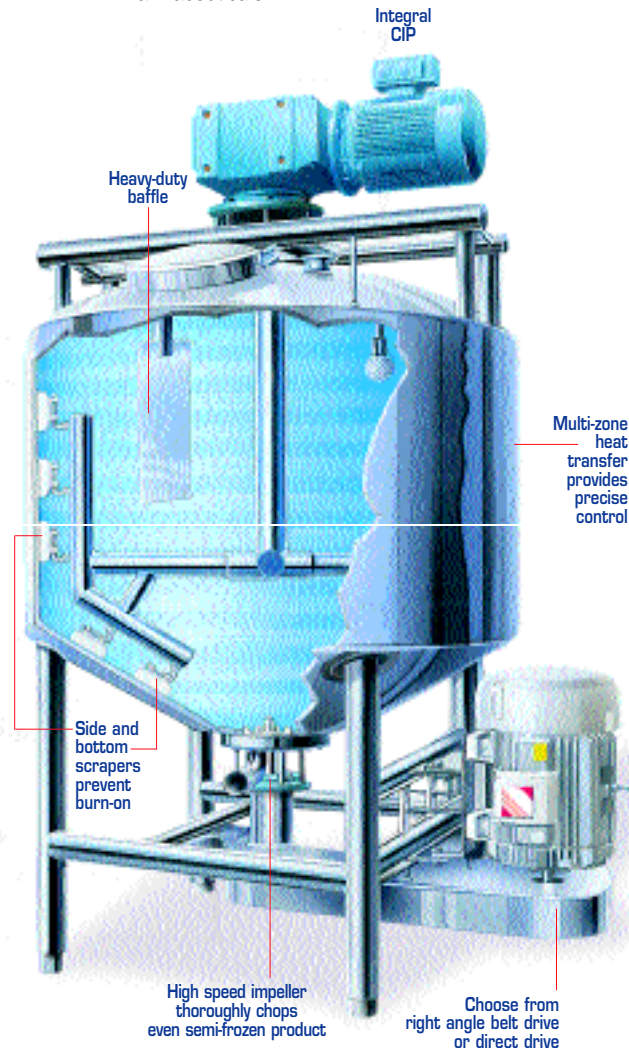
Agitation designs to fit processing requirements

Simply ingenious. That's the easier way to describe Walker impeller systems. Because they're designed to offer you a range of options...from gentle handling of sensitive foods to chopping options that can handle even semi-frozen materials with ease. We design and manufacture all of our impeller blades to work in harmony with the entire mixer system, and address your processing needs with precision. And, of course, they're easy to change or service.



Multi-mixer is ideal for...

- Sauces
- Dips
- Syrups
- Batters
- Candy Mixes
- Fortified Drink Mixes
- Starch or Nutrient Slurries
- Powder Reconstitution
- Cosmetics
- Pharmaceuticals



For mixing light to medium bodied products

Combination side/bottom scrapers prevent burn-on, speed clean-up

An independent drive powers the Multi-mixer's integral scraping system. Durable molded nylon blades provide a constant scrape-down on the sides and conical bottom to prevent burn-on, speed

heat transfer, simplify cleaning, and keep all particulates in solution. The spring-loaded hinges are virtually maintenance free.

Heavy-duty baffle optimizes mixing action

A stainless steel baffle is standard on the Multi-mixer. Essential to creating the optimum internal flow characteristics, the baffle accommodates the mixing dynamics of any type of emulsion...from the most viscous to the most delicate.

Heat transfer system

Walker has been a pioneer in engineering heating and/or cooling jacket systems that minimize maintenance and power consumption. For the Multi-mixer, these systems can be optimized to your processing needs, including multi-zone designs precisely tailored to your unique requirements.



Impeller drive options

Walker gives you the freedom to choose, and select the drive advantages that best fit your operation.

Standard right angle, belt-drive – This option provides effective isolation of the drive motor from impeller loads, while delivering the additional advantage of simplified control of impeller speed through changing impeller or motor pulleys and/or electronic motor control. Plus, the drive motor is easily accessible for routine maintenance.

Optional direct drive – The Multi-mixer can also be configured with direct impeller drive. The approach delivers less transfer power loss, the simplicity of fewer moving parts and simplified maintenance. Yet impeller speed can still be controlled through electronic motor control.

The highest sanitary standards in a range of capacities

Walkers Multi-mixer meets 3-A sanitary standards, and features integral CIP as standard equipment. Multi-mixer is available in sizes ranging from 50 to 600 gallons capacity. Contact your Walker representative for complete details on capacities and equipment options.

Liqui-mixer™ High speed mixing in a low maintenance design

When it comes to “keep it simple”, Walker wrote the book. And added quality to the equation.

The Liqui-mixer™ combines simple design with ingenious engineering to provide the perfect solution for mixing light to medium bodied products. Easy to use, and easy to maintain, it's the perfect solution for a variety of food, chemical, and pharmaceutical product applications.

We began with geometry, and a simple square design that provides optimal flow properties without internal baffling. The impeller pulls product from the top center of the tank to the bottom, then forces it up the side to the surface for recirculation. Repeating this process many times per minute, the Liqui-mixer assures complete hydration to dissolve solids or semi-solids quickly and efficiently. In fact, any product that can be dissolved by agitation can be put into complete solution in 1 to 3 minutes!

Liqui-mixer™ features include:

Flexible drive options

Simple design does not preclude sophisticated choices when it comes to impeller drives. With the Liqui-mixer™, you can choose between:

Direct Drive – A direct coupling of motor and impeller delivers simple economics and no drive train power loss. A two-speed motor is optional, and speed control can be further enhanced through electronic motor control. Fewer parts means less maintenance...and more peace of mind.

Right angle belt-drive – If you want a higher degree of mechanical control, right angle offset belt drive can be your answer. In isolating the motor from the impeller via the belt, loads are more effectively removed from direct impact on the motor itself. Plus, by varying pulley combinations, speed control is affected by simple mechanical means. This system also allows for a lower-profile mixing unit for installations where overall height is a consideration.

Impeller Options

Standard offerings include designs for mixing liquid, granule, stabilizer, emulsifier, and powder products. Plus specially designed impellers for mixing semi-frozen product.

Sealed bearings

Drive shaft bearings are sealed against external contaminants and require minimal maintenance.

Heating/cooling options

Choose between temperature control on sides, bottom, or both. With a working pressure of temperature control medium up to 100 PSI.

Liqui-mixer is ideal for...

- Light to medium bodied food mixes
- Chemicals
- Pharmaceuticals
- Beverages
- Dairy products
- Confections
- Bakery products



Liqui-mixer™ with direct drive motor



Liqui-mixer™ with offset belt drive motor

There's more to Walker value than the highest quality equipment.



Manufacturing technology Walker has invested millions to make sure that your investment in our equipment is a wise one. We've thrown out traditional manufacturing concepts, and reinvented the process. The result is a flow-line concept of manufacturing that has significantly enhanced our efficiency and productivity while bringing commensurate benefits to quality control. The results of this capital program have been immediate, and impressive. Better products, in a shorter time. The ability to make customer-driven designs flow like standard products. In the end, it's the customer who benefits through reduced lead times, competitive pricing, need-focused design, and incomparable quality assurance.

Dependable lead-times... the shortest in the industry

Integrity is an important component of Walker quality. Quite simply, we keep our promises, and deliver on-time...in the shortest possible time. Our manufacturing technology helps Walker make good on this commitment, plus the fact that we manufacture fully 98% of our mixer components. We've also designed mixer "packages" that give you the ability to specify the exact mixer match for your needs without creating lead-time uncertainties. With Walker, you get reliable delivery every time...and that's a promise.



A uniquely responsive service program

We are acutely aware that downtime is expensive. So Walker has designed its field service program to assure that, should a problem arise, field service and repair is quick and expert. All Walker service personnel are factory trained fabricators, OSHA and GMP knowledgeable, and insured. They'll be at your facility quickly; ready to apply their unique expertise and readily available parts to get you back in production fast.



A complete range of processing, storage and transportation products

From the receiving dock to the shipping bay, you'll find Walker equipment throughout the world's most progressive processing facilities...and even on the road there! The Walker line includes mixers, processors, tanks, bulk storage tanks and silos, CIP systems, receiving equipment, and bulk transport systems. All are designed and built for exceptional performance and maximum retained value. As the world continues to discover, Walker equals Quality...*Pure and Simple.*

