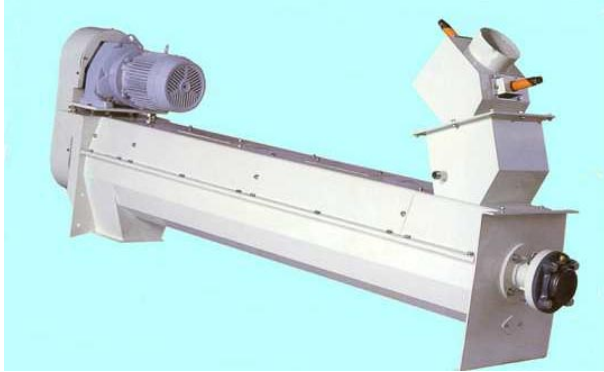


SATAKE

TEMPERING MIXER STMA

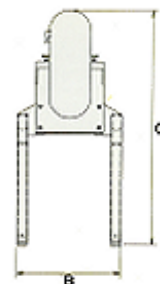
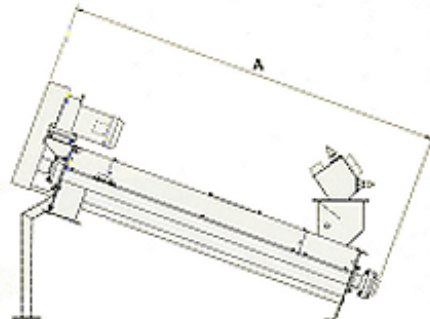


The Satake Tempering Mixer STMA is a continuous mixer specifically designed to properly apply and distribute measure amounts of moisture uniformly to each and every kernel of grain. Fan shaped blades on a rotating shaft move the grain upward; altering the angle of the blades can set the conveying rate and grain depth. Any accidental overfeed of water would run back to a drain at the feed end, this will ensure that any excess water does not enter the wheat bin.

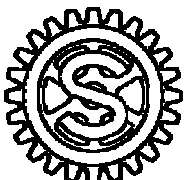
Features:

1. Moisture additions to as high as seven percent.
2. High capacity with low power requirements
3. Uniform mixing within the hygienic stainless steel assembly
4. Quiet running with low maintenance

Type	Capacity (t/h)	Motor (kW)	Weight (kg)	Air Volume (m ³ /min)	Dimensions (mm)		
					A	B	C
STMA23A	5.5	1.5	150	6	1808	550	1223
STMA31A	11.0	2.2	210	6	2285	625	1427
STMA36A	18.0	3.7	270	6	2642	655	1629



All Satake products are the subject of continuous development and, as a result, their specification may change and differ in detail from that outlined in this leaflet.



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