



Hayward Tyler's new Economix range combines over fifty years mixing know-how with the latest advances in mixer design technology

Economix-The Hygienic Mixing Solution for **Breweries, Dairies, Beverage and Food Manufacturing**

- High efficiency is achieved using the latest geardrive technology coupled with high service factors for improved reliability and low noise levels
- Options on impeller, motor and mounting arrangement are available to best suit your process requirements
- Mixing experience for over 50 years and mixing knowledge for most applications including: liquid/liquid, liquid/solid and liquid/gas
- Quality UK manufacturing all built to ISO 9001:2000 standard and supported, installed, maintained and serviced throughout the world
- Dedicated applications engineers available for consultation, advice, sizing for all requirements, confirmed with a computer selection
- Ideal mixing partner with field sales coverage in your area



The Hayward Tyler Fluid Handling range of hygienic mixers is synonymous with the first choice option for the process industries such as; Brewery, Dairy, Beverage and Food Manufacturing. The new Economix range of mixing technology provides a new design, which offers greater efficiency and a quicker return on investment.



The Hygienic Mixing Solution

With a reputation for their design and engineering excellence, Hayward Tyler have combined this with their first hand knowledge of the hygienic process industry who they have been supplying for many years. As a result of listening to their customer requirements throughout the brewery, beverage, food and dairy industries, they are delighted to be launching the Economix range.

Process & Application

Storage, blending, dispersion, suspension and heat transfer are some of the key process functions carried out by thousands of installed units provided to our customers over the years. The applications covered include: the agitation of milk, syrup, cream, glycerine, sauce, chocolate, yoghurt, beer, soup, flavours, yeast, juice, alcohol, oil,

Experience

With over 50 years of experience in providing mixers to the food, dairy, beverage and brewery industries for a number of differing processes, Hayward Tyler Fluid Handling have a knowledge second to none. Part of a larger UK engineering group of companies, they pride themselves on their ability to manufacture in Britain in accordance with the ISO 9001:2000 standard whilst still remaining ahead of the competition.

The Solution

Hayward Tyler can provide a one off unit or a full turnkey solution. The highly experienced applications engineers will provide a complete consultative approach to your requirements. They offer initial consultation, advice, design, costs, supply, service, support, repairs and spare parts throughout the world.

Technology

- High efficiency is achieved with the Economix as the design utilises the latest geartrain technology, coupled with high service factors for improved reliability, cooler running and low noise levels.
- A choice of propeller provides an ideal agitation solution based on your mixing requirements.
- Utilising a new open type single spring mechanical seal allows ease of cleaning with clean in place systems (CIP).
- All wetted parts are approved by the Food & Drugs Administration (FDA) for use with food products.
- The range is designed to allow interchangeability with existing Hayward Tyler (formerly APV) side entry mixers.
- Motors are fitted with thermistor protection as standard.
- Flameproof motors (ATEX), two speed motors, air motors and units suitable for inverter control can also be supplied.
- Mounting flanges can be provided to suit most standard vessel nozzles.
- Short delivery is available on standard units.
- All sizing and specifications are confirmed with a general arrangement drawing.

