

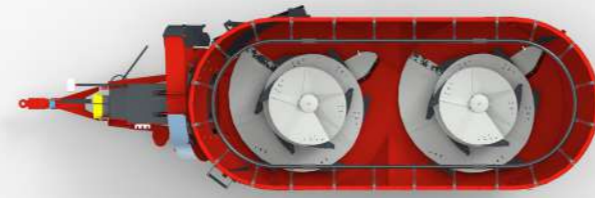


EUROMARK DESIGN : **ATOUTS MIXERS**



BOLTED REMOVABLE STAINLESS STEEL CARTER

Ventilation chamber is an essential element of the machine. We mount it with stainless steel for a longer lifetime. (Only on mixers-straw blowers)



ROLLED TANK

For an ideal circulation of the products without friction. It guarantees a good homogeneity and an aerated mix. Thickness : 8mm for the tank and 20mm for the bottom.

MULCHING ASSETS : SEE PAGE 21



WIRED ELECTRICAL CONTROLS

Ergonomic wired box for unloading functions (lateral or transversal) and chute (if straw blender).



PLANETARY SHAFT

Industrial gearbox with oil bath, double stage.

While mixing and distributing, important efforts are created by the screw(s) and transmitted to the shaft, which is directly fixed to the tank.

On our models, the shaft is not fixed directly to the tank but on an intermediary prestressed collar. Thus the shaft is fixed mid-high to the screw.

A prestressed casing on the tank bottom receives the screw, lateral efforts do not reverberate on the shaft, which increases its lifetime.



CHÂSSIS INDÉPENDANT INDÉFORMABLE

Forte section monobloc avec 4 pesons qui permet de peser dételée. Un maximum de confort et une plus grande longévité.



INSPECTION WINDOWS AND INSPECTION LADDER

2 at the front and 2 at the back. They are located at man-height, to control the mixing process without climbing the inspection ladder.



BIG OIL TANK

For entrainment shaft. Transparent, to ease regular control of oil level. A regular maintenance increases your machine's lifetime.



1 OR 2 MIXING SCREWS WITH KNIVES AND COUNTER KNIVES

Anti-settling stepped screws for an aerated and homogeneous mix. Equipped with top and bottom steps and counter steps.

Fast cutting of the forage by one or two augers equipped with 9 or 10 Long Life serrated knives each (depending on the model) and 2 counter-knives (height 900mm) with manual control (hydraulic in option). The counter-knives positioned symmetrically in the box favour the cutting of long forage and the respect of the fibre.

Made in France, the knives are made of hardened steel for a maximum longevity. Their asymmetrical teeth ensure a clean cut and a self-cleaning effect.



SUPPORT STAND

The manual hydraulic stand allows a fast hooking and unhooking: a real timesaver.



WEIGHING BOX

Simple and intuitive of use, it allows you to weight all the ingredients of the ration. It is wired to 4 load cells on the chassis. Serial mounted with Stad 04+ weight indicator.