



Since 1948

Built Strong to Last Long -You Can Count On It!

Here's why:

- Newly engineered heavier unit for extended life.
- Steel cone-top screw with thicker fliting ensures consistent mixing and processing of materials.
- State-of-the-art 3-point weigh system for ration accuracy with a wide variety of ingredients.

Customize Your Mixer with choice of options!



- Choice of 270 425 cu. ft. (7.6 12 m³) mixing capacities!
- Features compact foot print.
- 5-year prorated planetary gearbox warranty.
- Manufactured by Patz Corporation, a Wisconsin, family-owned company.



Patz - Proven Performers You Can Count On!



SEEING IS BELIEVING!

Ask your local Patz Mixer Dealer how this mixer can add to your bottom line!

*Patented





Engineered to provide precision processing of

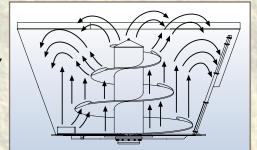
Standard features of the Patz 800 S

- 1 Rectangular base with offset leg design provides installation flexibility. Mount drive package on front or rear of mixer base.
- **3-point electronic weighing system** uses 2-1/8"ND diameter weigh bars for accurate, reliable ingredient weighing.
- Factory-installed **side doors** available on right side, left side, or both. Choose hydraulic or manual operation when ordering. Side discharge door opening is 34" (864 mm) wide by 39" (991 mm) high (Manual door shown.).
- 4 **Reinforced top ring** with 3/8" (9.5 mm) steel provides extra strength and protection from damage while loading! Laser cut holes align top safety guard and 7ga steel side extensions.
- **Overlapping sidewalls** 1/4" (6 mm) steel.
- 6 **Low Profile units:** 270 cu. ft. (7.7 m³) unit only 91-1/2" high (2.3 m), 350 cu. ft. (9.9 m³) unit is 97-1/2" high (2.5m).
- 7 Control particle size (length) and feed flow with two adjustable **restrictor plates**. Fine-tune ration with 4 pre-sets or invert on top-bottom pivot points.
- High performance welded **steel screw** with 1/2" (13 mm) fliting and laser pre-cut knife positions. Cone-top design features sturdy 18" (457 mm) diameter center tube.

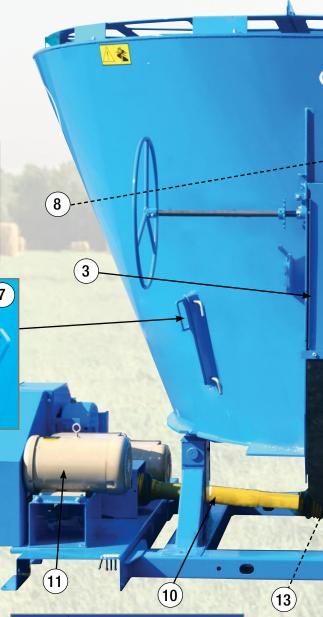
270 34" (864 mm) Screw accepts up to (5) knives: 12" (305 mm) or 21-1/2" (546 mm) hardened Tungsten/ Carbide, 4-1/4" (108 mm), 4-3/4" (121 mm), or 5-1/2" (140 mm) RAPTOR™ knives.

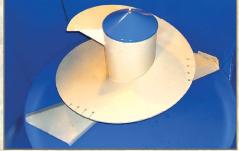
350 44" (1118 mm) Screw accepts up to (7) knives: 12" or

21-1/2" (546 mm) hardened Tungsten/ Carbide, 4-1/4" (180 mm), 4-3/4" (121 mm), or 5-1/2" (140 mm) RAPTORTM knives.



Every Patz Mixer is customized to meet a





Uniquely designed dual-kicker steel screw provides quick, thorough mixing, even discharge, and superior cleanout.

materials in a variety of mixing applications.

Series II Single Screw Vertical Mixer.

individually built and and exceed your needs.



9 **5-year prorated planetary gearbox** warranty. Planetary breather is routed through the bottom plate for easier maintenance and access.



- 10 **Telescoping (collapsible) driveline** with shear bolt protection and improved service accessibility.
- or twin motor mounts, 2-speed (highlow) stop-and-shift transmission, Variable Frequency Drive (VFD) with control panel featuring 3-forward speeds, boost, and reverse; or 1000 RPM PTO direct drive.
- Monitor planetary with **oil reservoir** featuring front-view fluid level indicator and in-cap dipstick.
- (13) Vibration-activated hour meter monitors mixer's actual hours of operation for preventive maintenance.



(14) Black plastic manual case conveniently preserves manuals for immediate reference at all times.

Choose From These Customization Options To Meet Your Needs:

- Patented RAPTOR™ knives
- Hardened tungsten/carbide knives
- Patent Pending tub mounted magnet
- Discharge chute magnet options
- Wide selection of indicators/scales
- Tub Liners
- Ladder
- VFD Drive package

See Specifications page for additional options.



800 Series II Stationary Single Screw Vertical Mixer

Specifications

The name customers have entrusted for material handling solutions since 1948!

	U/M	270	350
	O/IVI	Low Profile	350
CAPACITY			
Mixing	ft ³ (m ³)	270 (7.6)	350 (9.9)
w/Optional Extension	ft ³ (m ³)	335 (9.5)	425 (12)
UNIT			
Empty Wt.	lb (kg)	5,995 (2719)	6,446 (2924)
Max. Load @ 25lb/cu.ft.	lb (kg)	6,750 (3062)	8,750 (3969)
Max. Gross Wt.	lb (kg)	12,745 (5781)	15,196 (6893)
No. of Screws (See Options below)		1	1
Overall Length	in (m)	132-1/8 (3.4)	146-5/8 (3.7)
Overall Height without Guard	in (m)	84-7/8 (2.2)	90-5/8 (2.3)
Overall Height with Top Guard	in (m)	91-1/2 (2.3)	97-1/2 (2.5)
Overall Height with 12 in. Ext.	in (m)	103-1/2 (2.6)	109-1/2 (2.8)
Overall Width	in (m)	103-5/8 (2.7)	112-3/4 (2.9)
Screw Flighting Thickness	in (mm)	1/2 (13)	1/2 (13)
Floor Thickness	in (mm)	1/2 (13)	1/2 (13)
Sidewall Thickness	in (mm)	1/4 (6)	1/4 (6)
Horsepower Requirements		(2) 7½ or (2) 10 HP or (1) 15 HP or (1) 20 HP (1) 25 HP or (1) 30 HP or (1) 40 HP or (1) 50 HP	
Restrictors		2	2
Hour Meter		Std.	Std.
Scale System		3-Point	3-Point
DOOR OPENINGS			
Right Side, Left Side, Both			
Height	in (mm)	39 (991)	39 (991)
Width	in (mm)	34 (864)	34 (864)
Back Door, Hydraulic		20 (7(2)	20 (762)
Height	in (mm)	30 (762)	30 (762)
Width	in (mm)	34 (864)	34 (864)
OPTIONS Vertical Mixer Screw (not included in basic unit) Dual Kicker		Choose One Type of Screw for Your Mixing Needs	
Maximum No. of Knives‡		5	7
Manual or Hydraulic Door Control		Right Side or Left Side	Right Side or Left Side
Discharge Chute with or without Magnet		Opt.	Opt.
Tub Mounted Magnet+		Opt.	Opt.
Wide Selection of Indicators		dinamica generale®, Weigh-Tronix®, & Digi-Star®	
Ladder		Opt.	Opt.
Variable Frequency Drive Pkg. (VFD)		Opt.	Opt.
+ Patent Pending.		υρι.	Opt.

Options include:

DIG IN with the RAPTOR™*!

Engineered to complement our standard knives, this AR knife features a forward-facing design to dig in, hook, and slice bales faster and more aggressively! 3 Sizes Available!

PROTECT WHAT MATTERS with a Tub Mounted Magnet*!



Encased in stainless steel, this magnet is mounted only into a Patz Vertical Mixer tub wall on a hinged assembly for effective removal of tramp metal from rations.

*Patent Pending

Actual tramp metal ^ removed from magnet.

Proven Performance you can count on!

‡ Quantity varies with material in ration and processing time.

Watch video online Patz - A Good Partner.

CAUTION: Never operate Patz equipment without all shields and guards in place. Safety Is No Accident. Before operating any piece of equipment, be sure to read and understand the operator's manual. This manual should be kept with the machine at all times. Additionally, make sure all safety shields and devices are functioning properly and are securely in place. Specifications and prices subject to change without notice.

