

**Since 1948** 

# Make the most of your mix with this compact low profile unit!



- Simple design engineered with few moving parts for performance you can count on.
- Low profile unit, less than 87 inches high. Compact foot print.
- Choice of 185–235 cu. ft. (5.2–6.6 m<sup>3</sup>) mixing capacities.
- 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 ingredents.
- Discharge onto conveyors to fill carts and bins.
- Manufactured by Patz Corporation, a Wisconsin family-owned company.



Ask your local Patz Dealer about the Proven Performance of Patz Vertical Mixers!





## **Engineered with Simplicity and Strength fo**

Standard features of the Patz 600

1 Rectangular base with offset leg design provides installation flexibility. Mount drive package on front or rear of mixer base.

**Every Patz Mixer is in customized to meet a** 

- **3-point electronic weighing system** uses 2-1/8"ND diameter weigh bars for accurate, reliable ingredients 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 24" (610 mm) wide by 31" (787 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.
- **5** Overlapping sidewalls 1/4" (6 mm) steel.
- 6 185 unit only 86-7/8" high (2.2 m).
- 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.
- 8 High performance welded **steel screw** with 1/2" (13 mm) fliting and laser pre-cut knife positions. Cone-top design features sturdy 16" (406 mm) diameter center tube.

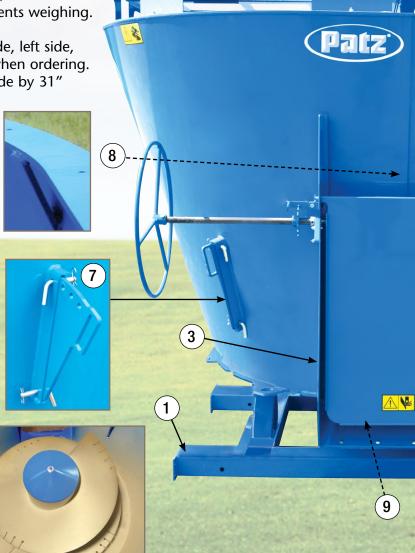
**34" (864 mm) Screw** accepts up to (4) knives: 21-1/2" or 12" hardened Tungsten/Carbide, 4-1/4" or 4-3/4" RAPTOR™ knives.

**44" (1118 mm) Screw** accepts up to (5) knives: 21-1/2" or 12" hardened Tungsten/Carbide, 4-1/4" or 4-3/4" RAPTOR™ knives.

#### Watch "Proven Performance for a Variety of Applications"



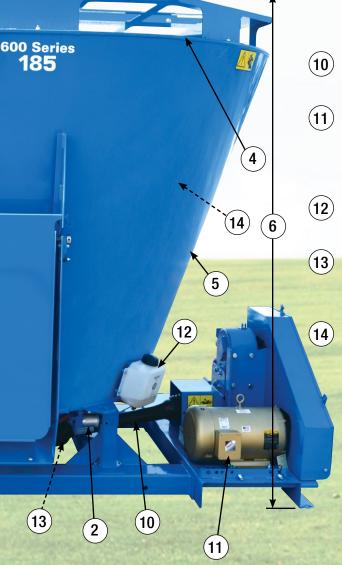
Uniquely designed steel screw provides quick, thorough mixing, even discharge, and superior cleanout.



### r Superior Performance You Can Count On!

Series Single Screw Vertical Mixer.

ndividually built and nd exceed your needs.



9 **5-year pro-rated 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.
- 11) **Drive Package options** include single or twin motor mounts; 2-speed (high-low) stop-and-shift transmission; Variable Frequency Drive (VFD) with control panel featuring 3-forward speeds, boost, and reverse; or 1000 RPM 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 box 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.

### Perfect for a variety of applications!



Dairy, Heifer, & Dry Cow



Beef Cow-Calf, Stocker/Backgrounder, & Finishing (Feedlot)



Sheep and Goats



Organic Fertilizer



Organic Waste



### **600 Series Stationary Vertical Mixer** Specifications

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

	U/M	185
CAPACITY		
Mixing	ft³ (m³)	185 (5.2)
w/Optional Extension	ft³ (m³)	235 (6.6)
UNIT		
Empty Wt.	lb (kg)	5,517 (2503)
Max. Load @ 25lb./cu.ft.	lb (kg)	4,625 (2102)
Max. Load @ 25lb./cu.ft. w/12 in. Ext.		5,875 (2670)
Max. Gross Wt.	lb (kg)	11,392 (5167)
No. of Screws (See Options below)		1
Overall Length	in (m)	120 (3.0)
Overall Height	in (m)	86 7/8 (2.2)
Overall Height w/12 in. Ext.	in (m)	98 7/8 (2.5)
Overall Width	in (m)	88 7/8 (2.3)
Screw Flighting Thickness	in (mm)	1/2 (13)
Floor Thickness	in (mm)	1/2 (13)
Sidewall Thickness	in (mm)	1/4 (6)
Horsepower Requirements		(1) 10 HP or (2) 7½ or (2) 10 HP or (1) 15 HP or (1) 20 HP (1) 25 HP or (1) 30 HP
Restrictors		2
Hour Meter		Std.
Scale System		3-Point
DOOR OPENINGS		
Height	in (mm)	31 (787)
Width	in (mm)	24 (610)
Location		Right Side, Left Side, or Both
OPTIONS		Choose One Type of Screw
Vertical Mixer Screw		for Your Mixing Needs
(not included in basic unit)  Dual Kicker		34"H or 44"H
Maximum No. of Knives‡		4 (34"H), 5 (44"H)
Manual or Electric Door Control		Right Side or Left Side
Discharge Chute with or without Magnet		Opt.
Tub Mounted Magnet+		Opt.
Wide Selection of Indicators		dinamica generale®, Weigh-Tronix®, & Digi-Star®
Ladder		Opt.
Variable Frequency Drive Pkg. (VFD)		Opt.
		- Pu

#### **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 2 Sizes aggressively! **Available!** 



PROTECT WHAT **MATTERS** with a Tub Mounted Magnet\*!

> **Exclusive** to Patz

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

\*Patent Pending

Actual tramp metal A removed from magnet.

This mixer is designed to handle a variety of feedstuffs based on an estimated 25 lbs. per cubic foot. Do not exceed stated maximum load. Contact Patz for applications requiring heavier materials. Specifications and prices subject to change without notice.

‡ Quantity varies with material in ration and processing time.

+ Patent Pending.

### Proven Performance you can count on!

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.

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