

Stationary mixers

The widest selection of mixers to perfectly fit your needs.



Which type of stationary mixer is best suited to my needs?

VERTICAL

- Vertical auger with knives.
- Versatile, able to process the widest range of ingredients in almost any form.
- Ideal choice for large round or square bales.
- ✓ Simple planetary drive system.
- Low maintenance.

Mixing capacity

230 ft³ (6.5 m³) to 1,000 ft³ (28.3 m³)



ROTOR

- The large rotor with angled paddles produces a superior mix quality in any size of batch.
- ✓ Low energy consumption.
- ✓ Suitable for large or small recipes.
- Simple and reliable planetary drive system.

Mixing capacity

350 ft³ (10 m³)



ROTOR + 1 AUGER

- The angled-paddle rotor and horizontal auger ensures a uniform and superior quality of mix.
- ✓ Very quick mix-times.
- Excellent choice for high-grain rations.
- ✓ Low energy consumption.

Mixing capacity

225 ft³ (6.4 m³) to 380 ft³ (10.8 m³)



ROTOR + 2 AUGERS

- Mixing system of angled rotor and two horizontal augers.
- Excellent quality of mix in all types of ingredients from long hay to microingredients.
- Excellent choice for high-grain rations.
- Fast and gentle mixing.
- ✓ Simple planetary drive system.

Mixing capacity

625 ft³ (17.7 m³)





Elements to consider

- · Size of herd to be fed.
- · Number and size of batches per day.
- · Types of ingredients
- · Mixer dimensions and door placement.
- Power (HP) available to run the mixer.
- Type and capacity of other system components (in-feed method, discharge conveyor, etc.)
- Any other equipment that is part of your automated feeding system.

4 AUGERS

- The 4 horizontal augers are notched for small bales or dry hay.
- ✓ Built to handle hay processing.
- ✓ Simple and proven mechanics.

Mixing capacity

210 ft³ (6 m³) to 325 ft³ (9.2 m³)



acceptable

ideal

ROTARY DRUM

- Ideal for production of concentrate mixes.
- Can process higher density ingredients.
- Heavy-duty transmission available as an option for intensive, commercial or industrial use.

Mixing capacity

68 ft³ (2 m³) **to 135 ft³** (3.8 m³)



Types of ingredients

not recommended

Vertical mixers

Our family of vertical mixers includes the V-Mix, V-Max and Fatmix series with different tub and auger configurations to meet your precise needs. Go for a stationary model to create an automated feeding system or choose from our trailer models for more versatility.

Features

Tub floor made of stell 44W - 3/4" (19 mm)

Fully welded tub made of abrasion resistant steel AR-235 - 1/4" (6 mm)

Auger flighting made of steel 44W - 3/4" (19 mm)

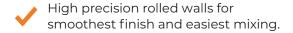
Heavy duty planetary gearbox

Drive system with 2-speed gearbox

Choice of unloading door position (left or right)

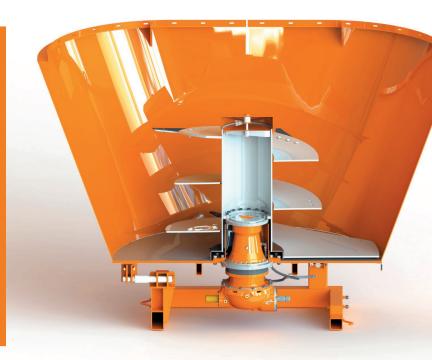
Benefits





Extra-large auger delivers fast and complete mixing.

Ideal choice for large round or square bales.





Knives

Each auger is fitted with 4 extra-large tungsten carbide knives for fast bale processing. Knives are Rockwell 52 hardness for long life.



Reinforcement disc

The planetary gearbox mounting area is reinforced to 3/4" (19 mm) thick to distribute loads and provide excellent stability.



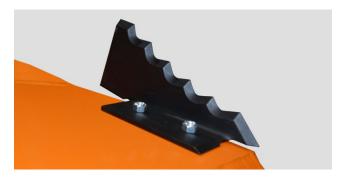
Extra kicker arm (option)

The addition of a second, replaceable kicker arm provides more even unloading. Recommended when unloading to conveyors.



Electric door opener (option)

The powerful rack and pinion mechanism smoothly operates the slide door. The gearbox on the optional power unit is run by a 1 HP C-face motor.



Door release knife (option)

This knife helps the free flow of material by clearing the door opening and prevents accumulations. It also improves the movement of ingredients at the bottom of the mixer to speed up mixing.



Extension kits (option)

The 12" (30 cm) extension prevents overflow while loading the mixer. The flexible rubber extension is recommended for tractor loading, the steel extension may be used for conveyor-loading.

Options

// Retention chain

// Oil cooling system

// Flow equalizer

// Electric door opening kit



Vertical mixers

Specifications

V-MIX

Model	280	400	575	700
Mixing capacity (without extension)	219 ft³ (6 m³)	315 ft³ (9 m³)	481 ft ³ (14 m³)	700 ft ³ (19.8 m ³)
Mixing capacity (with extension)	258 ft ³ (7 m³)	374 ft ³ (11 m³)	551 ft ³ (16 m³)	820 ft ³ (23.2 m ³)
Length	140''	148''	156''	248''
	(356 cm)	(376 cm)	(396 cm)	(6.3 m)
Width	111''	117''	123''	119-1/2''
	(282 cm)	(297 cm)	(312 cm)	(3 m)
Height	85''	87''	103''	99"
(without extension)	(216 cm)	(221 cm)	(262 cm)	(2.5 m)
Height	95''	97''	113"	111"
(with extension)	(241 cm)	(246 cm)	(287 cm)	(2.8 m)
Weight*	5,270 lb	6,600 lb	8,200 lb	13,150 lb
	(2,390 kg)	(2,993 kg)	(3,719 kg)	(5,964 kg)
# of screws	1	1	1	2

V-MAX

430	630	
375 ft ³ (10.6 m³)	540 ft ³ (15.3 m³)	
430 ft ³ (12.2 m ³)	630 ft ³ (17.8 m³)	
148" (3.8 m)	253'' (6.4 m)	
119'' (3 m)	120'' (3 m)	
95'' (2.4 m)	81'' (2.1 m)	
107'' (2.7 m)	93'' (2.6 m)	
8,000 lb (3,628 kg)	13,100 lb (5,942 kg)	
1	2	

*Weight without motor or options.

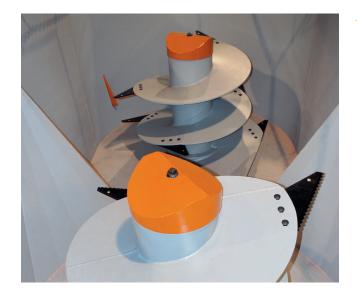


The **400** and **575** are the most popular models of the V-MIX series. The unique shape or their tub features a flat side that greatly speeds bale shredding which offers an appreciable time and energy saving day after day.

FATMIX

Model	930	930HD	1130HD
Mixing capacity (without extension)	800 ft ³ (22.7 m ³)	800 ft ³ (22.7 m ³)	1,000 ft ³ (28.3 m³)
Mixing capacity (with extension)	930 ft ³ (26.3 m ³)	930 ft ³ (26.3 m ³)	1,130 ft ³ (32 m³)
Length	285''	285''	285''
	(7.2 m)	(7.2 m)	(7.2 m)
Width	135''	135''	135''
	(3.4 m)	(3.4 m)	(3.4 m)
Height	88''	88''	102''
(without extension)	(2.2 m)	(2.2 m)	(2.6 m)
Height	100''	100''	114"
(with extension)	(2.5 m)	(2.5 m)	(2.9 m)
Weight*	16,450 lb	16,800 lb	17,800 lb
	(7,465 kg)	(7,620 kg)	(8,074 kg)
# of screws	2	2	2

^{*}Weight without motor or options.



The V-MIX 700, V-MAX 630 and the FATMIX series are equipped with twin screws, specially designed to deliver maximum performance and efficiency.

The stationary mixers of the V-MIX serie are equipped with a **two-speed drive system**.

High efficiency rotor mixer

VR-500

The sturdy and compact VR-500 delivers exceptionally accurate and gentle mixing of silages, grains, and additives, even in small batches.

Benefits

Gentle lifting action protects delicate ingredients.

Low energy consumption.

Fast and thorough mixing.

Simple drive system that requires

Features

1/4" (6 mm) thick walls

3/16" (5 mm) floor covered with 1/4" (6 mm) UHMW polymer liner

Planetary gearbox

Electric door opener

Bottom wipers on 2 paddles

Operates with only 10 HP (7,5 kW) motor

Large unloading door of 42" x 21" (107 cm x 53 cm)

The advanced rotor design delivers perfect TMR in less time and with less energy.

Large unloading door

The 42" (107 cm) door provides fast unloading, while the standard power door opener is convenient for automated systems.

UHMW polymer liner

The standard UHMW floor liner reduces friction and provides excellent protection against acids and wear.





Gentle to your feed

The angled paddles of the VR-500 gently lift and tumble silages and grains, preserving fiber and texture for maximum palatability.



Superior mixing

Wiper edges ensure that even the smallest amounts of mineral or supplement are thoroughly mixed into the forage, delivering consistent, accurate rations and complete clean-out.



Low maintenance

No belts, no pulleys and only one chain in the drive system, resulting in very low maintenance demands. The single drive chain is equipped with an auto-tensioner and is protected in an enclosed oil bath cabinet.



Efficient

Low horsepower requirements and fast mixing times means the VR-500 keeps your energy cost low.

Options

// Rotation sensor kit

// Extra cleaning blade

// Stainless steel end liners to offer additional protection 1/8" (3 mm)

// Magnet

Weight	Maximum loaded	Tub	Mixing
	weight	capacity	capacity
8,850 lb (4,015 kg)	8,000 lb (3,625 kg)	450 ft³ (12.7 m³)	350 ft³ (10 m³)

Length	Width	Height**
141-1/8" (3.6 m)	110-3/4" (2.8 m)	106-7/8" (2.7 m)

^{*}If the mixer is loaded at 450 ft³ (12.7 m³), the quality of the mix will be greatly reduced.

^{**}Without transport frame.

Rotor + 1 auger mixers

V-ROTOR

The V-Rotor mixing process is based on the combination of angled paddles and a powerful horizontal auger, providing a fast and homogeneous mixing while preserving the quality of the fiber.

Features

Planetary drive system

1/4" (6 mm) UHMW liner

Four point weighbar load cell system

Fully welded tub and frame

Electric or manual door opener

Benefits

Tumble mixing process that preserves the quality of fiber.

Design that allows fast and homogeneous mixing as well as continuous unloading.

Able to cut and process long fiber.

Low maintenance.

The tub and auger are lined with a smooth, abrasion-resistant polymer that requires less energy and promotes fast ingredient movement.





Mixing

Equipped with a powerful rotor with angled blades to create a tumbling effect. The rotor gently lifts material into the auger for fast recirculation or unloading.



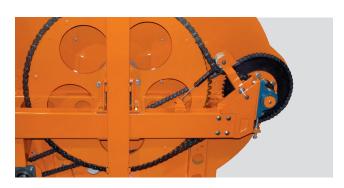
Unloading

The clam-shell door swings open to allow feed in the recirculation auger to unload at a perfectly controlled delivery rate, ideal for automated systems.



Complete clean-out

Rubber wiper blades ensure that minerals or other fine ingredients are perfectly integrated into the mix, and that the mixer is completely emptied at the end of the batch.



Low-maintenance drive system

(Shown without guard)

Designed for easy service, the simple drive system has few moving parts and requires a minimum amount of attention.

Options

// Direct drive system

// 1/8" (3 mm) stainless steel end liners

// Hardened knives

// Magnet

Model	Length	Width	Height	Mixing capacity
6100	149'' (3.8 m)	93" (2.4 m)	87" (2.2 m)	225 ft ³ (6.4 m ³)
6120	173'' (4.4 m)	93" (2.4 m)	87" (2.2 m)	270 ft ³ (7.6 m ³)
8100	149'' (3.8 m)	119'' (3 m)	109'' (2.8 m)	380 ft³ (10.8 m³)

Rotor + 2 augers mixer

TMR MASTER

The TMR Master rotor ensures optimal mixing of the rations while perfectly mixing all the ingredients, including the micro-ingredients, without damaging the fibers.

Features

Abrasion resistant steel screw

Polymer bottom liner

Stainless steel end liners

Angled rotor paddles

Electric door opener

Four point weighbar load cell system

Benefits

- Fast mixing while being gentle on the fiber.
- Technology to reduce pressure on mixer components.
- Large mixing capacity, but still efficient with small rations.

The wiper-edged rotor delivers perfect mixing of micro-ingredients, so every cow receives the ideal ration.





Mixing

The offset rotor arms provide plenty of tumble space while the angled paddles provide faster mixing.



final chain drive is powered by a high-efficiency planetary drive with 4" (10 cm) diameter output shaft. Its large roller chains are self-lubricating in the oil bath and the bank of grease fittings is easy to access.



Unloading

The 22" (56 cm) diameter lower auger unloads quickly and evenly. The electric powered rack & pinion door is standard equipment. (Order motor separately)



4 point weighing system

4 load cells ensure optimum precision.

Options

// Magnet

// Extra cleaning blade on beater

// Knives on upped auger

// Discharge conveyor

Length	Width	Height
212-1/2" (5.4 m)	122-1/2" (3.1 m)	96-1/2" (2.5 m)

Weight	Mixing capacity
17,180 lb (7,795 kg)	625 ft³ (18 m³)

Four auger mixers

AM Series

Heavy duty construction throughout. From the planetary gear box and the augers to the frame, extra strength is built into every Valmetal Four auger mixer. They are designed to withstand the extra stress required to shred long hay.

Features

4 abrasion-resistant steel augers

Oil-bath final drive

Electric or manual door opener

3/8" (10 mm) thick bottom

Benefits

Simple and proven mechanics.

Easy to maintain with its grease line and oil bath.

Can chop hay up to 4.4 lbs (2 kg)/cow/day.

210, 270 and 325 models are driven by a **high-efficiency gearbox** that provides reliable primary speed reduction with a minimum of moving parts and low maintenance.







Drive system

Large diameter sprockets reduce stress on roller chains. The whole system is self-lubricating thanks to a completely enclosed oil-bath with external grease lines for easy maintenance.



4 auger system

The augers are notched to better grip and loosen bales of dry hay. The bottom augers, which can be fitted with knives, rotate against shear bars to undo the bundles and shred the long stalks of hay and mix them with the other ingredients.



Hardened knives

Optional tempered knives can be installed in the notches to provide cleaner cutting and faster mixing of long hay.

Options

// Bottom or side liners

// Single or twin-motor drive

// Discharge conveyor

// Magnet

// Load cell

// Set of levers

Model	Length	Width	Height	Mixing capacity
210	96" (2.4 m)	84" (2.1 m)	85" (2.2 m)	210 ft ³ (6.4 m ³)
270	120" (3 m)	84'' (2.1 m)	85" (2.2 m)	270 ft ³ (7.6 m ³)
325	144" (3.7 m)	84" (2.1 m)	85" (2.2 m)	325 ft ³ (10.8 m ³)

Rotary drum mixers

MR Series

The rotary mixer has a unique design that allows great ease of loading and unloading. It is ideal for mixing concentrates.

Features

Simple mechanics

1/4" (6 mm) steel tub

Access door

Benefits

Ideal for production of concentrate mixes.

Simple drive system means very low maintenance demand, and low operating cost.

Suitable for higher density ingredients.

Access door

An optional heavy duty gearbox is available for intensive, commercial, or industrial use.





Complete mixing

The full-width fins on the drum carrying fine materials upwards and provide end-to-end mixing, while the scoops on the end walls move feed from the center to the outside.



Drive system

The simplicity of the drive system means very low maintenance demand, and low operating cost.



Hopper in loading mode

In loading mode, the tilting hopper on the front of the mixer is large enough to handle multiple ingredient augers or conveyors.



Hopper in unloading mode

To unload, a simple flip of the lever tilts the hopper to become a discharge chute. The optional power-door kit works well with automated batching systems.

Model	Length	Width	Height	Mixing capacity
MR-80	84-1/2" (1.9 m)	82" (2.1 m)	79-1/2" (2 m)	68 ft³ (1.9 m³)
MR-100	90-1/2'' (2.2 m)	82" (2.1 m)	79-1/2" (2 m)	79 ft ³ (2.2 m ³)
MR-120	118-1/2'' (2.3 m)	82" (2.1 m)	79-1/2" (2 m)	99 ft³ (2.8 m³)
MR-200	120-1/2'' (2.3 m)	94" (2.4 m)	92-1/2" (2.3 m)	135 ft³ (3.8 m³)

Automate your feeding system

AUTORATION

The simplicity of the **AUTORATION PRO** gives you full control over every step, whether loading, mixing, or distributing the ration.

- · Reduced labor
- · Precise ration formulation
- · Reduced feed shrinkage

Effectively manage your:













The partner of choice

Valmetal offers a vast selection of complementary equipment and accessories to create a complete automated feeding system in your operation.

AUTORATION PRO gives you:

AUTORATION ...

- · Precise ration delivery
- · Inventory control
- · Ration costing
- · Record keeping

Technology at your fingertips

Remote access anywhere, using the Valmetal app!





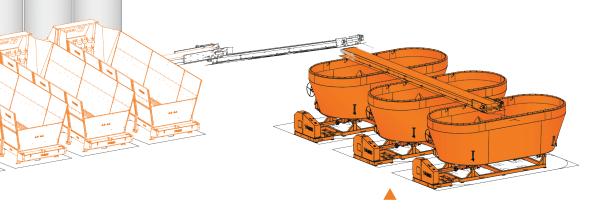
Our most advanced technology in feeding system automation, designed for large farms.

What can **AUTORATION PRO MAESTRO** do for you?

- Operate multiple mixers so one unit is filling while others are mixing or unloading.
- Operate a pre-batch mixer to prepare slower inputs in advance of the main mixer batch.

 "Surge fill" loading of all ingredients simultaneously, cutting cycle times by up to 60%.





Control up to 3 mixers at the same time.

Work with precision

All our stationary mixers can be equipped with **electronic scale system** that ensures precise ration formulation.

Choose from basic scales, programmable scales, or fully automated controls that take care of feeding your cows while you work on something else.





Tailored solutions

Our team of experts will assist you in selecting the type and size of mixer to best meet your needs. They can guide you through our vast range of feeding equipment to deliver the perfect system.

- Dispensers
- · Conveyors
- · Feed delivery sytems
- · Mills
- · Robotic feed pushers
- · Bale equipment



Specifications, descriptions and illustrative material in this literature are as accurate as known at the time of publication, but are subject to change without prior notice. Illustrations may include optional equipment and accessories, and may not include all standard equipment.



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