

## For continuous mixing of bulk products and liquids

Our horizontal continuous mixers are high-speed agitator-blade mixers in robust design, in which mealy, granular, fibrous or flaky carrier substances are mixed with liquids free of lumps according to the whirling principle.

Several bulk product flows, liquids, and steam can be added simultaneously.

The throughput time and the type of whirl formation can be influenced by the adjustment of the agitator blades. Thus the mixing effect can be adapted to the product.

### Design

The case consists of a well-dimensioned welded construction and is provided with a large inspection and assembly flap. In order to avoid agglutinations, the mixing chamber lining can consist of synthetic material or stainless steel - depending on requirement. The inner jacket can be replaced through the assembly flap.

Liquid addition is effected via injection devices, the design of the which depends on the type of liquids.



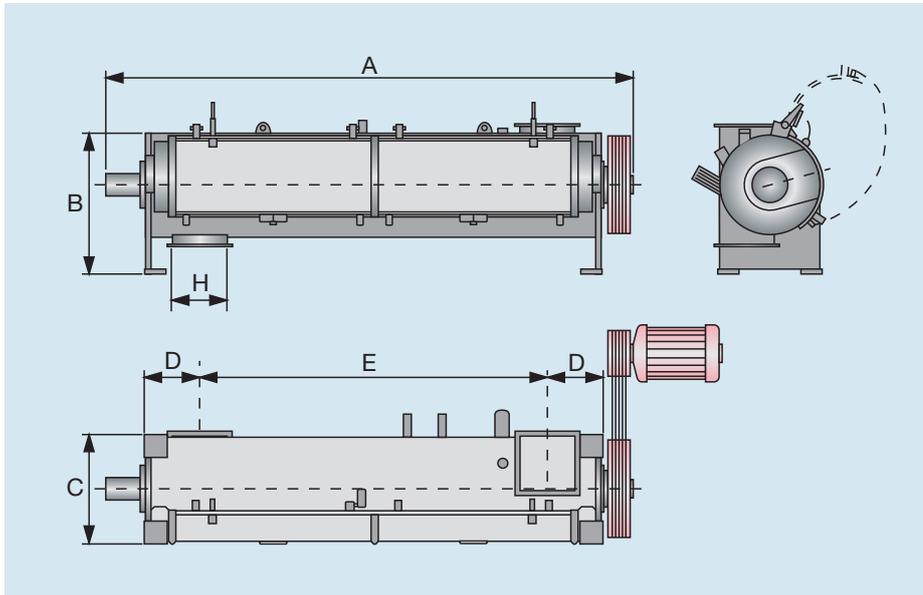
A strong shaft is equipped with the adjustable and easily exchangeable mixing tools made of wear-resistant special cast iron. The shaft runs in anti-friction bearings arranged outside the mixing chamber. The mixer shaft is balanced dynamically with balancing disks arranged in separate chambers. The exceptional silence in operation results from this design. Subsequent balancing can be effected locally at any time. Between the mixing and the balancing chambers the shaft is provided with special seals.

### Application

- For continuous mixing of compound feed with liquids and steam.
- For mixing dried beet pulp with molasses – if necessary with synthetic lining.
- Generally for moistening granular/ powdery products.
- In general: for (all) mixing tasks where liquids must be added to solid matters.

# KAHL Continuous Mixer

## Technical data



Continuous mixer size	I	II	III	V
Motor power kW*	7.5 - 15	15 - 30	30 - 45	55 - 110
Total length A mm	2212	2563	2964	3502
Width C mm	415	500	590	790
Total height B mm	650	740	840	1050
Distance D mm	275	275	300	325
Distance inlet/outlet E mm	1250	1600	1950	2400
Clear width inlet/outlet H mm [(H <sup>2</sup> ) = H x H]	250 <sup>2</sup>	250 <sup>2</sup>	300 <sup>2</sup>	350 <sup>2</sup>
Weight kg	425	640	780	1360

\*The motor power depends on the material and the viscosity of the liquids.



**AMANDUS KAHL GmbH & Co. KG**  
 Dieselstrasse 5-9  
 D-21465 Reinbek / Hamburg  
 Phone: +49 (0)40 727 71 - 0  
 Fax: +49 (0)40 727 71 - 100  
 info@amandus-kahl-group.de  
[www.akahl.de](http://www.akahl.de)