

High-Speed Mixer SMW

KTM - Conditioner - Drier - Mixer

The high-speed mixer excels by very short batch processing times (complete mixing within 20 - 90 seconds). Its design ensures easy cleaning of the mixer, complete product discharge, and perfect hygiene.

"All-In-One"

- Mixing
- Steam conditioning
- Drying / cooling in batch operation

Possibility of liquid addition

- Depending on the product

Food sector:

- Spice industry
- Tea industry
- Cereal and snack industry
- Grinding and baking industry
- Manufacturers of instant soups and sauces



Feed sector:

- Batch mixing
- Mycotoxin treatment (DON)
- Hygienic treatment + drying + admixing of micro-components
- Bypass-protein treatment + drying and cooling
- Fish-feed pellets

Chemical and pharmaceutical industry:

- Enzyme and additive production
- Detergents
- Recovery / recycling
- Pharmaceutical products
- And many other applications ...

Batch Mixer

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Design criteria

The contents of the batch mixers are indicated in litres of useable volume,

- e.g. 1,000 l contents in kg
= useable volume x bulk density
- e.g. 1,000 l x 0.5 t/m³ = 500 kg

Filling degree

Minimum 20 %
Maximum 120 %
The useable volume of a mixer is abt. 70 - 80 % of the gross volume

Construction sizes: 100, 500, 1000, 2000, 3000, 4000

Mixing tools: Adjustable mixing paddles arranged on a shaft

Case: Diameter / length of the mixing chamber in a ratio of 1:1

Material: St 37-2 or stainless steel, product-contacting parts in 1.4301 design possible

Bearings: Exterior pillow block

Outlet: Electro-pneumatically operated bottom flap over the complete mixer length

Drive: Slip-on geared motor

Connections

Inspection opening:

- In the mixing drum, protected by limit switch
- In the outlet case, protected by limit switch

Compressed air: Installed ready for connection, incl. maintenance unit

Options: Clean air for drier and cooler, crusher, tulip-shaped knives, liquid nozzles, steam nozzles, trace heating, batch mixer



SMW 1000, insulated

Replaceable paddles



Mixer interior with ventilation openings and double bottom flap



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