

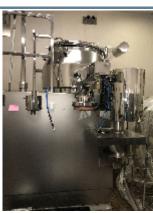


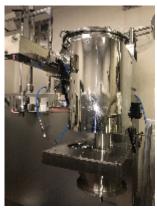
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High Shear Mixers/Powder Mixers/Mills/Granulators/Roller Compactors Eurovent 600 CMG

Images















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Product details

Category: Sold Machine: 600 CMG Machine code: IT197 Manufacturer: Eurovent Year of construction: 2000

Description

MIXER GRANULATOR

Mixer Bowl

The mixer bowl is manufactured from stainless steel grade 316L.

The mixer bowl has a conical shape design to improve the mixing flow pattern of product. Within the mixer bowl is a 2-speed agitator that mixes the product at atmospheric pressure.

A two-speed side cutter is fitted to the side of the mixer bowl, and is used to aid the granulation process. The product is charged directly into the mixer body from a product bin by the vacuum loading system. When the mixing and granulation process is complete, product is discharged through the discharge port to the

wet mill for vacuum transfer to the fluid bed dryer.

DATA SHEET

Machine Type: 600 CMG Bowl volume: 600 litres Bowl capacity: 220 kg/250 kg

Agitator

Motor: 26/33 kw

Low/high speed: 172/86 rpm

Crawl speed: 12 rpm

Side cutter Motor: 11/9 kw

Low/high speed: 1430/2850 rpm

Vacuum loading system Convey rate: 600 kg/hr Maximum distance: 5 metres

Wet mill Motor: 7.5 kw

Impeller: square type Screen: slotted hole

Services

Electricity: 415volts/3ph/50hz/NE

Air: 4-6 Bar to ISO 8573-1 CLASS 1-2-1

Water-seal purge

Consumption: 50 litres/min

Pressure: Min 1.0 Bar/Max. 2.0 Bar