

Ribbon mixers

Applications

Industry:

Foodstuffs, Chemicals, Pharmaceuticals, Biomass, Plastics, Paper, Pet food, Cement, Sugar and many others

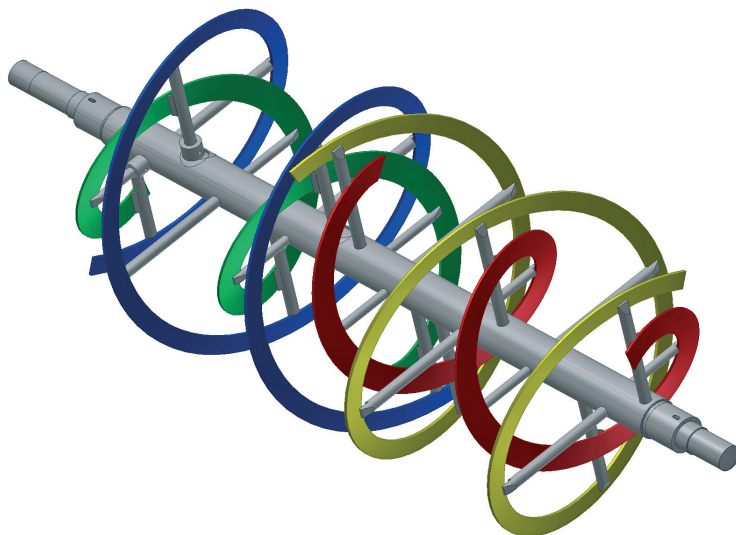
Advantages:

- Batch/continuous mixing
- Adjustable retention time
- Tried and tested concept
- Little or no maintenance required
- Quad - counter-mixing
- Short mixing times

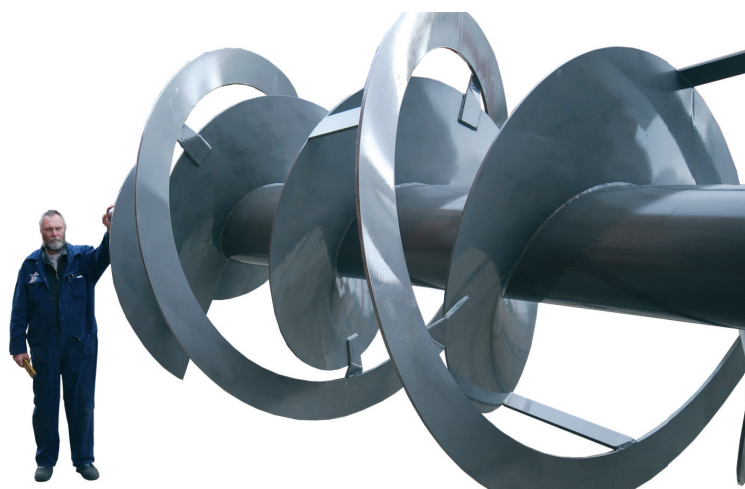
Versions:

Single or double shaft systems; mixing in multiple zones; spring bottoms; hinging lids. Brushed steel finish.

Our experts are always ready to answer your questions.



Quad ribbon mixer with 4 mixing sections



Ribbon mixer for continuous mixing

Description

Klinkenberg ribbon mixers are very efficient in operation where small quantities of additives are measured into the base batch. The product has a constant motion to produce optimum mixing.

A ribbon mixer fitted with two basic shafts can greatly increase the mixing effect for shorter and more intensive mixing processes. The intensity of a double-shaft ribbon mixer is achieved due to an overlap between the two ribbons in the heart of the machine. Thanks to this principle, a homogeneity of 90 to 95% can be achieved in 30 to 60 seconds.

The ribbon mixers are available in many types and sizes. They can be made in stainless steel or other materials, including wear-resistant materials. Can be supplied with ATEX certification.

Application:

Many industries use Klinkenberg breakers. Examples are the foodstuffs, chemical, pharmacy, animal feed, and sludge processing industries.



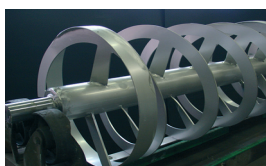
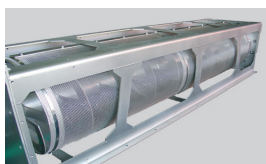
Twin version of ribbon mixer for continuous mixing

3D Design

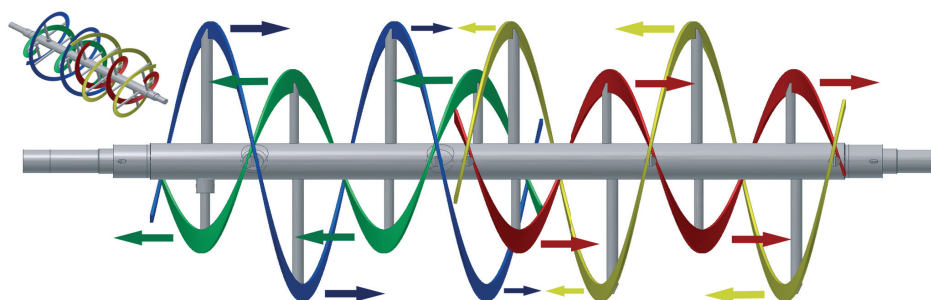
PRODUCT INFORMATION

Model	Volume	Capacity	Material
KLM2-485	1000 litre	2000 / 5000 l/h	CS / RVS
KLM2-685	3000 litre	5000 / 20000 l/h	CS / RVS
KLM2-1000	5000 litre	20000 / 40000 l/h	CS / RVS
KLM2-1250	8000 litre	40000 / 70000 l/h	CS / RVS
KLM2-1500	12000 litre	70000 / 90000 l/h	CS / RVS

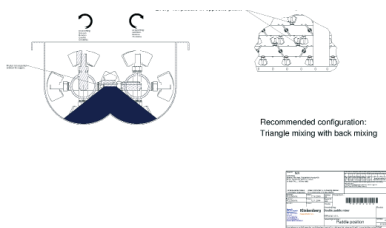
Versions: / Options



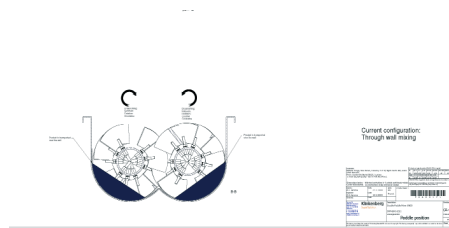
Continuous mixing of bulk goods at
50m³/hour



Product stream in operation with quad mixer. Mixing take place in
four sections.



Product position: mixing by triangle or in centre. For
intensive mixing of the basic products.



Product position when mixing in wall position.