

Double Cone Blender

Models

Laboratory to production scale: standard and custom sizes available from 5 to 10,000 litres capacity.



Applications

Double Cone blenders are the industry standard type of equipment for the homogeneous blending of fragile granular products and dry powders. These blenders are widely used in many industrial applications from chemicals, pharmaceuticals and cosmetics to dyestuffs and pigments, intermediates, animal feeds and foods where attrition needs to be kept to a minimum.

Features and benefits

- Double cone arrangement achieves efficient rolling and cross mixing
- Low shear product mixing environment
- Main drive with variable frequency drive to control blender speed
- Smart-stop arrangement ensures that blender always stops in an upright position
- Internal baffles ensure uniform blending and de-agglomeration
- Guard rails with a limiter switch for safety
- Stable 'A'-shaped frame structure for safety
- Various materials of construction to comply with specific industry requirements

Options

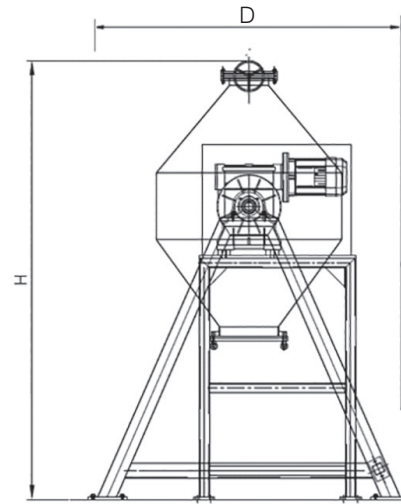
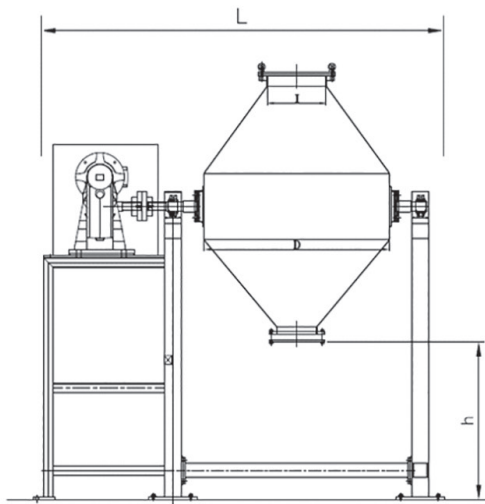
Conical adaptors with universal joints for container bin clamping and loading.

Double Cone Blender equipment range technical data

*We can provide a range of standard and custom sizes up to 10,000 litres to suit a customer's requirements. Data is provided for a small range of blender sizes to give an indication of the technical specifications.

The maximum working volume is approximately 60% of the blender's gross capacity.

GROSS CAPACITY (LITRES)*	MOTOR (KW)	BLENDER (RPM)	MACHINE SIZE (MM)			
			LENGTH (L)	DEPTH (D)	HEIGHT (H)	DISCHARGE HEIGHT (h)
5	0.25	36	625	750	1,000	450
50	0.75	24	950	1,050	1,250	600
100	1.13	24	1,100	1,150	1,450	600
200	1.5	18	1,600	1,480	1,750	600
500	3	16	2,000	1,720	2,150	750
800	5.63	14	2,225	1,975	2,400	750
1,000	5.63	12	2,400	2,095	2,500	750
2,000	9.2	8	2,850	2,460	2,850	750
3,000	11.25	6	2,950	2,835	3,450	1,000
4,000	15	6	3,150	3,085	3,700	1,000
5,000	18.75	6	3,350	3,275	3,900	1,200



Note: All data provided is for guidance only and may be varied at any time by the company.