

Planetary Mixer – Vacuum+Heating Jacketed



An ideal mixer for creams, ointments, pastes, and liquids, but also for wetted powders in to water jacketed kettle. The sturdily constructed planetary gear can be equipped with various mixing and kneading attachments, made of stainless steel. Depending upon type of the material to be processed, a dough arm, and a mixing paddle. Any material, which sticks to the walls of the kettle, is scraped continuously by the Teflon scrapper, which is shaped to fit exactly the kettle wall. Therefore, homogeneous mixing results in the shortest time. In this Combo Model (Vacuum+Heating) we provide digital Controller in main drive. The vacuum +Heating jacketed Planetary Mixer is suitable to attach on our Both Main Drive.

Technical Specifications:

TYPE	DETAILS
Gross Capacity	6 Kg.
Working Capacity	3 to 3.5 Kg.
Vacuum Capacity	400 mm.Hg / 16 in.Hg
Heating Capacity	200 Degree Temp.
Dimensions	14' x 18"x 19" inch
Net weight	25 Kgs.
Gross weight	42.5 Kgs.
Packing	16" x 16" x 19" inch