

SDC-Double Cone Blender



Application

The Double cone blender is used to produce homogeneous solid-solid mixture. Mixing is a common process step in the manufacture of products for industries such as healthcare, food, chemical, cosmetics, detergents, fertilizers and plastics. Examples of materials or substances mixed in this way include pharmaceutical granules, semolina flour, seeds, starch, coffee beans and ground coffee, cocoa, chocolate flakes or granules, powdered milk, baby food, preparations to make dehydrated soups and creams, leaf waxes, detergent granules, soap flakes, artificial fertilizers, plastic in powder, ground or pellet form, fiberglass, etc.

Operating Principal

The main body of the blender consists of two cone-shaped sections welded at their bases to a central cylindrical section. The axis of rotation is perpendicular to the cone axis and passes through the cylindrical section. The driving motor is located at one of the two lateral supports holding the blender body. The solids are introduced into the blender through the loading aperture. In this type of blender, mixing takes place axially, as a result of the powder moving through the different sections. Mixing is thorough but it depends on the rotating speed. The mixture is discharged through a hermetically closing butterfly valve which can be operated manually or automatically. The unit is provided with a guard rail with electrical safety to prevent the operator from accessing it when in operation. If anyone should gain access to the unit, for safety reasons, the operation will cease.

Salient feature:

- Conical shaped body
- Less energy consumption.
- Cover with tri clover clamp and food grade gasket.
- Sturdy & High efficiency drive system with anty vibration mounts.
- Hygienic design-smooth & bright interior finish as per cGMP.
- Short cycle times.
- SS pipe railing & guard for safety.
- Stop at discharge position facility.
- cGMP with documentation [at extra cost]

Technical Specifications:

MODEL	SDC-10	SDC-15	SDC-20	SDC-30
Gross Volume	10 kg	15 kg	20 kg	30 Kg
Working Volume	7 kg	10 Kg	15 kg	22 kg
	(designed as per 0.5 Bulk Density)	(designed as per 0.5 Bulk Density)	(designed as per 0.5 Bulk Density)	(designed as per 0.5 Bulk Density)
Product Contact Parts	SS 316 L			
Other Parts	SS 304 Covered / Cladded			
Internal	240 Grit Bright polished.			
External	180 Grit Polished.			
Discharge Port Size	Cover with Tri clover clamp.			
Gaskets	Food grade Silicon			
Safety Guard	SS Pipe guard will be provided with limit/proxy switch, if guard is open then the Blender will not run.			
Motor with brake	Crompton Greaves, 1 HP / 1440 RPM / TEFC Foot mounted		Crompton Greaves, 2 HP / 1440 RPM / TEFC Foot mounted	
Reduction Gear Box	Bonfiglioli make			
Power Supply	415 V/ 50 Hz / 3 Ph / A.C.			
Overall Dimension in mm	910-L x 635-W x 1180-H		1010-L x 735-W x 1280-H	
Net weight	134 Kg.		170 kg.	