

Food Sciences



Kneader Mixer (SMT-CE-22)

The Kneader Mixer (SMT-CE-22) by ESOLS Engineering is designed for efficient mixing of high-viscosity materials such as pastes, suspensions, and plastic masses. Operating with two sigma-shaped blades rotating at differential speeds in a W-shaped trough, the mixer ensures superior cross-blending and uniform material distribution. The close-clearance movement between blades and trough walls creates high shear, ideal for size reduction and thorough homogenization.

This mixer is especially suitable for demanding applications in polymer, rubber, food, and pharmaceutical industries. The SMT-CE-22 features options for tilt discharge or bottom opening, offering flexibility in process control. With a covered trough and precision engineering, it ensures operator safety, reduced contamination, and energy-efficient performance.

TECHNICAL SPECIFICATIONS

Specifications:

- Material suitability: Suspensions, pastes, and light plastic masses
- Blade type: Two-arm sigma design
- Trough design: W-shaped with tight clearance
- Trough cover: Stainless steel, hinged with safety interlocks
- Mixing method: Differential-speed blade rotation
- Shear type: High-shear mechanical mixing
- Energy meter: Included for monitoring power consumption
- Discharge method: Tiltable trough or bottomopening option

Technical Data:

- Model: SMT-CE-22
- Blade motor: 3.7 kW (5 HP), 3-phase
- Blade speed: 40 rpm (front), 25 rpm (rear)
- Mixing capacity: 20–25 liters per batch
- Material of construction: SS304 contact parts
- Drive system: Helical gearbox with VFD control
- Operating temperature: Ambient to 120°C (optional heating jacket)
- Control panel: Digital control with emergency stop
- Machine dimensions (L×W×H): 1100 mm × 750 mm × 1200 mm
- Net weight: Approx. 320 kg



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