



Conical blender CON-Y-MIX

General features

Highly efficient and productive solids mixing system with low energy consumption.

It consists of a mixing body shaped like an inverted cone with a screw mixer that simultaneously rotates on itself and moves in a circular motion parallel to the bisector of the cone.

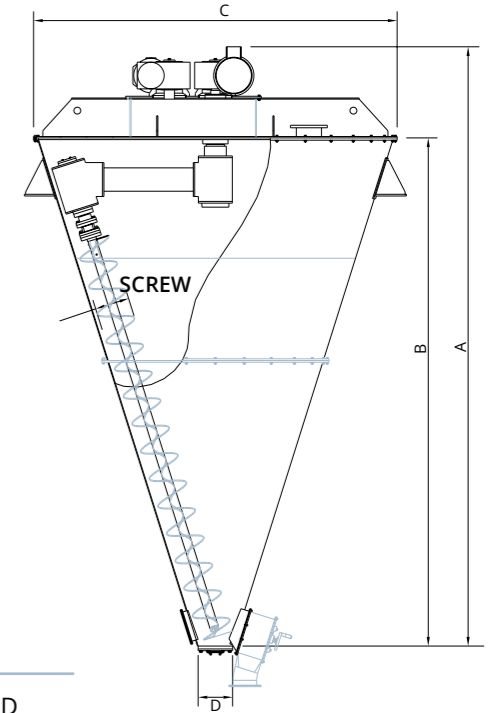
The CON-Y-MIX achieves precise mixtures by generating a lifting movement of the product as the same time as a displacement of the product towards the centre of the mixer, thereby creating conveying currents ensuring that all the material enters the action field of the mixing screw mixer in the shortest possible time.

As a great advantage, the workload percentage ranges between 20 and 90%.

In the case requiring more intense mixing and/or breaking up product lumps, the equipment can be manufactured with high speed blade intensifiers. We offer two possibilities, depending on the type of product to be processed:



C-1000 mixer assembled on a structure, fed by a centrifugal sieve CEN-450 and coupled with a bagging machine S-50-T for unloading.



Technical Data

Model	Volume (L)		Dimensions (mm)			
	Useful	Total	A	B	C	D
C-50	60	141	2,200	980	700	100
C-100	100	232	2,400	1,178	825	100
C-500	513	1,407	2,756	2,150	1,580	150
C-1000	1,070	3,429	3,622	2,830	2,150	260
C-1200	1,224	3,592	3,722	2,930	2,220	260
C-1500	1,577	4,486	3,922	3,130	2,340	260
C-2000	2,028	5,385	4,259	3,467	2,500	260
C-3000	2,998	7,155	4,512	3,720	2,720	260
C-4000	4,004	8,906	4,822	4,030	2,910	260
C-5000	5,004	10,579	4,994	4,202	3,080	300
C-6000	6,062	12,297	5,332	4,440	3,160	300
C-7000	7,013	13,807	5,452	4,660	3,350	300
C-8000	8,043	15,409	5,750	4,850	3,470	300
C-9000	9,046	16,943	5,920	5,020	3,600	300
C-10000	10,396	18,975	6,130	5,230	3,750	300
C-12000	12,170	21,598	6,380	5,480	3,900	300



Conical mixer equipped with two cutter-type intensifiers

» Vertical shaft installed attached at the top of the mixer, equipped with one or two Cowles discs.

» Installation of one or two Cuter-type turbines on the lower sides of the cone.

FEATURES

» It does not destroy the granules, thus preventing the formation of unwanted fines.

» They are manufactured on demand with useful capacities from 50 to 20,000 L.

» The unloading is carried out through an outlet placed at the apex of the cone or through a lateral gate.

» It incorporates butterfly valves, globe valves, or rack-and-pinion articulated gates, with manual or pneumatic actuators.

» It generates low heat in its mixing process since friction between particles is minimal.

» Possibility of incorporating a double chamber for product heating or cooling.

» They are built in stainless steel AISI-304, or AISI-316 and available on demand with special coatings.



C-500 mixer with intensifier assembled on the lower side. It features a lateral gate for easy cleaning.