

KoneSlid® - mixer Type KS

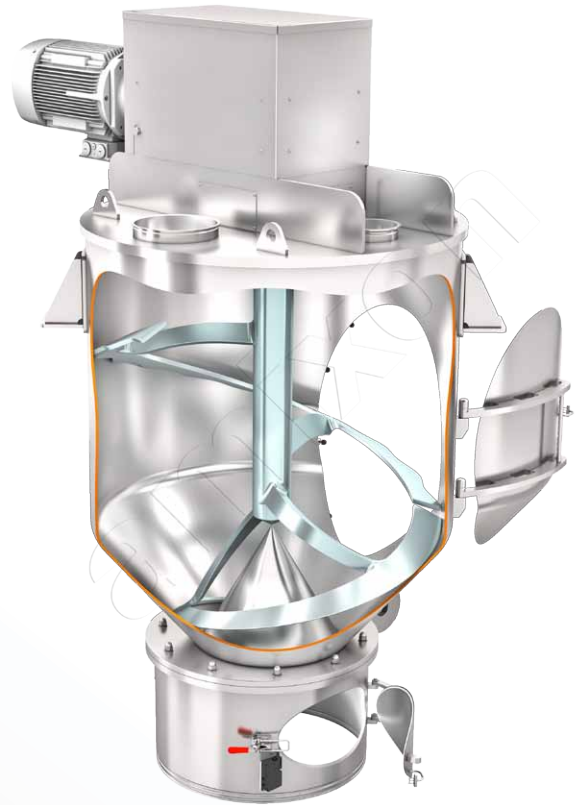
- ✓ Optimum mixing qualities
- ✓ Low rotational speed
- ✓ Particularly short mixing time
- ✓ Very fast discharge up to 99,98%
- ✓ Excellent accessibility
- ✓ Mixing chamber: ATEX Zone 20

... these are the characteristics of this new mixing system. The mixture is moved upwards at the perimeter of the mixing chamber and flows downwards in the centre. As it flows downwards, the product stream is conducted to the periphery by a conical mixing element. After about 4 revolutions the entire volume has already been completely shifted once by the mixing tool. The ideal mixture quality is achieved after approximately 20 to 30 revolutions.

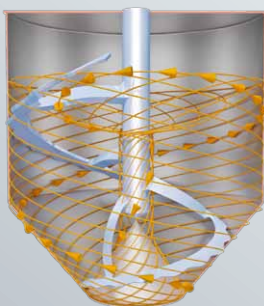
The input of energy is very low; to that extent the mixing process is particularly gentle. As a rule, the particle shapes and sizes remain unchanged. The KoneSlid® mixer was developed particularly for goods such as those that result from spray drying, fluidised bed granulation or belt drying; the particles can be of various sizes and fragile. Examples of this include: instant beverage powders, dry milk derivatives, instant soups, muesli, deep-frozen foods, tablet masses and metallic powders. The KoneSlid® mixer is suitable for all kinds of dry, moist and even suspended powders.

Even faster than the mixing process is the discharge, which takes place by means of the closing system moving downwards. The mixture flows out within a few seconds. Usually, no conical piles are formed in the container positioned below. The mixture is completely discharged, apart from minimal dust residues. The large inspection doors are particularly advantageous. They allow comfortable cleaning and inspection. All parts of the mixer are accessible for manual dry cleaning.

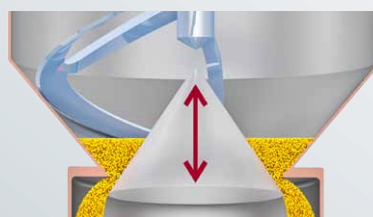
Please visit us in Paderborn. amixon® cordially invites you to take part in mixing tests and assures you optimum results in advance!



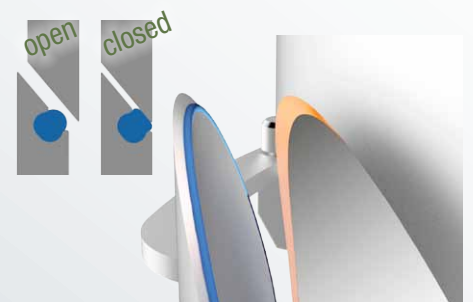
Type KS 400 with 2
Clever-Cut®
designed inspection
doors



KoneSlid®
flow principle

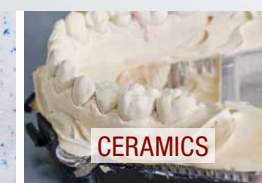


Virtually complete discharge
in a few seconds

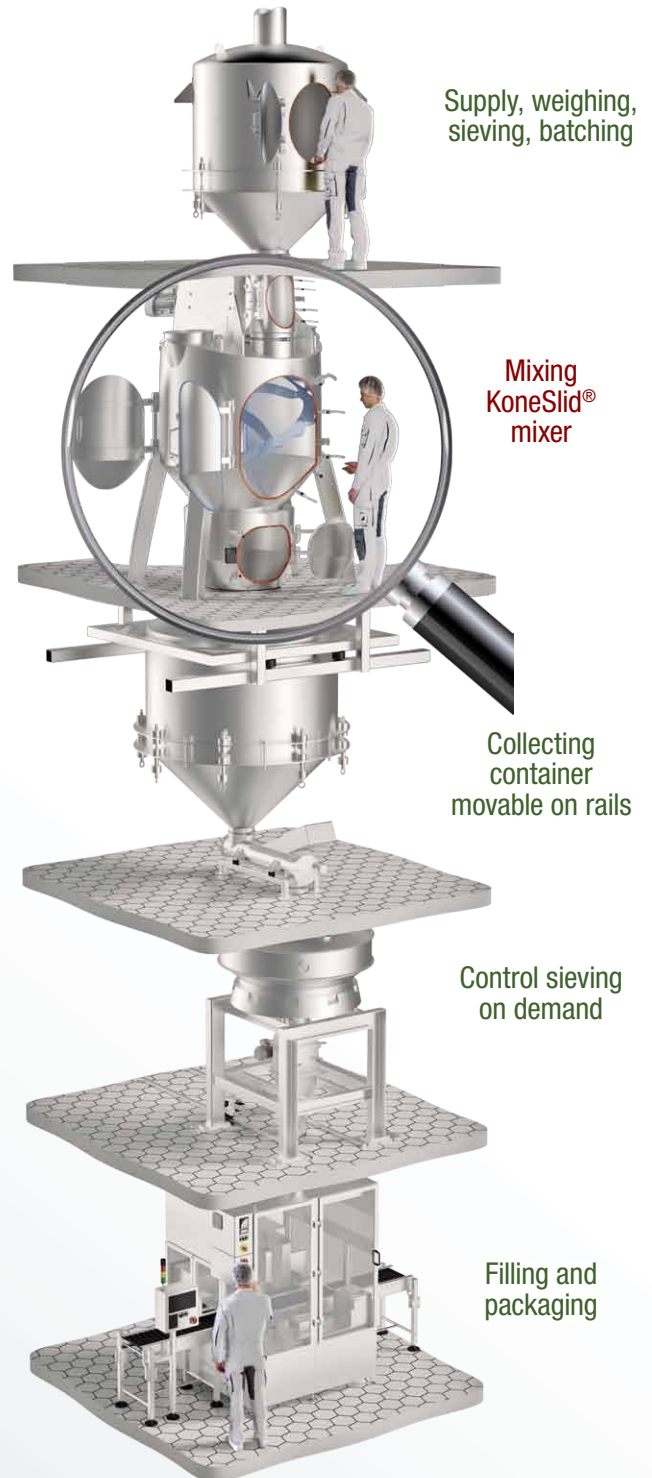
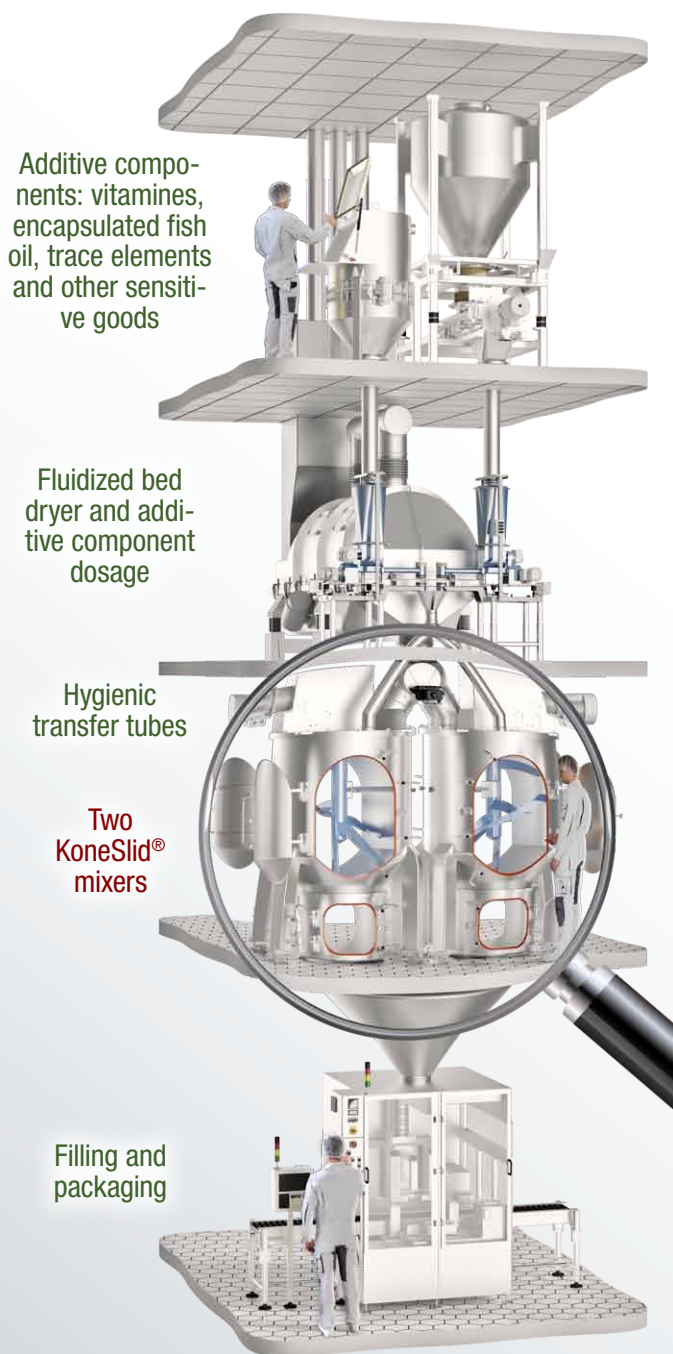


Clever-Cut®
seal

KS-1-7003-2020 EN



End-of-the-line mixing plants



The end-of-the-line plants illustrated here in simplified form show a particularly hygienic variant for the manufacture of dietary foods. amixon® only manufactures the mixers. The components with green captions are not part of our product range.

User benefits:

- ✓ Ideal mixing quality at low energy input
- ✓ Varying filling degrees from about 10 to 100% of the type designation
- ✓ Cleaning: comfortable, safe, ideally ergonomic, wet or dry, manual or automatic
- ✓ Mixer available, if desired, with several Clever-Cut® inspection doors.
- ✓ Virtually complete discharging in a few seconds, without conical piles, without segregation.
- ✓ If desired, vacuum can be applied during mixing. The mix can be inertized to enhance shelf life.
- ✓ amixon® has test mixers for mixing trials available.

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amixon® manufactures high precision mixers, vacuum mix-dryers, synthesis reactors and granulators with maximum fabrication depth. All components of the amixon®-mixers are made in Germany. The production of the machines takes place exclusively in the amixon®-factory in Paderborn, Germany.

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