

V-CONE BLENDERS

V CONE BLENDER CCB SERIES

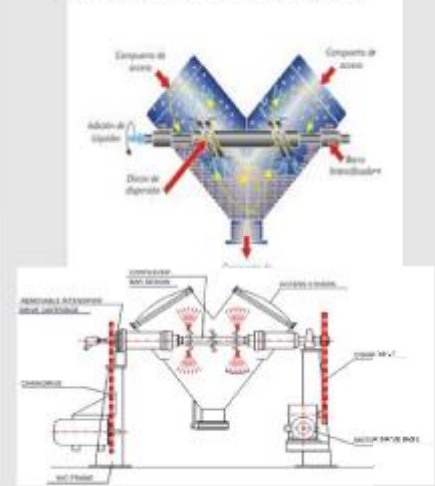


BASIC DESIGN

LAB MODEL



SPECIAL FEATURES

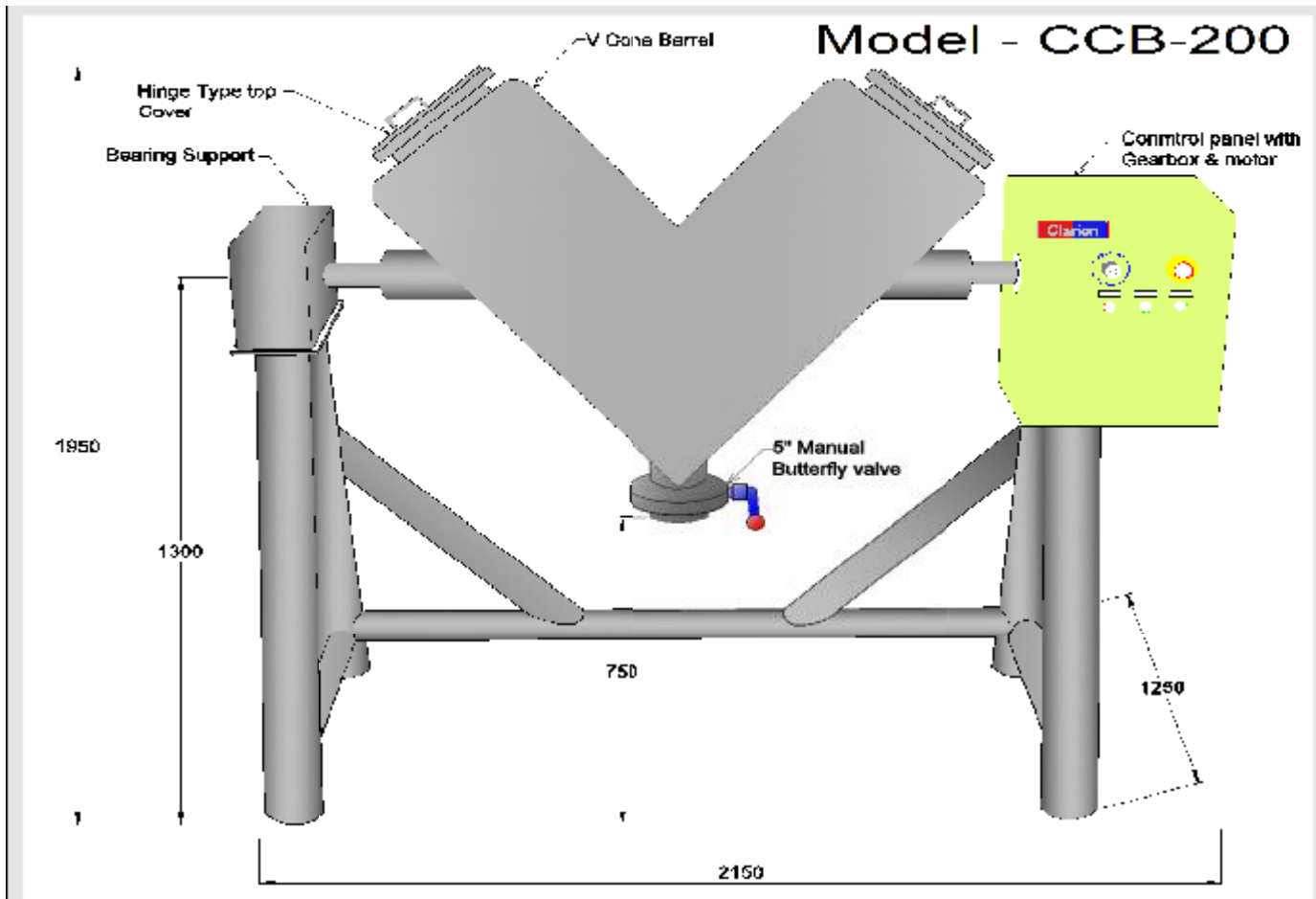


BASIC FEATURES

- V shaped design in stainless steel 304 / 316 construction
- Manually operated Butterfly valve for discharge discharge clearance
- Hinged stainless steel charging openings
- Mirror finish on interior surfaces
- 150 grit / Matt finish on exterior surfaces
- Non-stainless steel components are finished with a epoxy paint.
- Safety railings with limit switches for bigger size machines
- Drive motors are of TEFC design 3 ph, 50 Hz
- Capacity range from 10 ltrs to 3000 ltrs working volume
- Control panels with pushbuttons and Emergency stops are provided
- Timer Switch provided on Panel for Mixing time setting Adjustable 0.5-5 Mints.

SPECIAL FEATURES

- Inner Agitator shaft can be provided with various types of blades
- Thru Shaft with liquid spray system can be provided during mixing process
- Heating / cooling jacket can be provided on outer body
- Variable Speed of V-Cone can be possible by providing additional VFD
- Dosing of Additives with specified volume / sec can be added during process
- Material of Construction can be changed depending upon the final application
- For applications requiring dispersion of minor ingredients, and/or breaking up materials, which tend to form agglomerates, the blender can be equipped with a solids intensifier bar (beater or pin type), which is designed for ease of removal.



Technical Specifications

Model	Free Volume	Working Capacity	Power	Speed	Overall Diemensions in m.m.				
No.	Ltrs.	Ltrs.	HP	RPM	Length	Width	Height	Centre Ht.	Discharge Ht.
CCB-100	100	50	2	24	2000	1150	1750	1150	650
CCB-200	200	100	3	22	2150	1250	1950	1300	750

For More information please contact us,

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