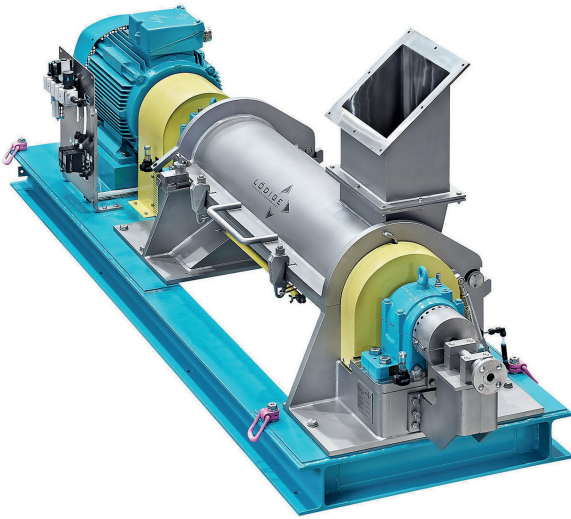


Continuous Ringlayer Mixer CoriMix[®] CM

- Compact unit capable of high throughput capacities
- Excellent homogeneity of mixed product
- Versatile in its applications
- Easy to clean and operate
- High process reliability combined with long life time of equipment

CoriMix[®] CM - versatile, robust, economic



CM 80 production unit

The CoriMix[®] CM is a high speed, continuous Mixer intended for large throughput capacities, whereby the unit has been especially designed for the task of homogeneous introduction of liquid or pasty ingredients onto dry powderous product.

Industrial application

- Chemistry
- Agrochemistry
- Food
- Pharma
- Building materials
- Plastics/Polymers
- Animal feed
- Cellulosederivatives
- Starch and Starchderivatives
- Wood fibre (chipboard production)
- Powder detergent
- Environment (treatment of dust, sludges)

Possible processes:

Mixing, dispersing, de-agglomerating, wetting, glueing, paste production, densifying, granulating, agglomerating, back-mixing

Process specific technical features

- Atex conformity acc. to 2014/34/EU guideline
- Selection of product contact materials
- Double jacket for heating/cooling
- Exchangeable liners for wear- or corrosion protection, non-stick characteristics
- Process and product specific mixing tools
- Wear protection of the mixing tools



CM 5 laboratory unit with solids dosing system

Mode of operation

The system is based on the high peripheral speed of the mixing shaft tools of up to 40 m/s, the resultant centrifugal force forming a concentric annular layer of product. At the same time, the product is moved through the machine in a plug-flow manner.

Depending upon the task, the mixing tool configuration on the mixing shaft allows the possibility to divide the mixing chamber into zones of different shear intensity using transport-, dispersing- and mixing elements. Liquid components are introduced directly into the product annular layer – either via a hollow mixing shaft and specially perforated tools, or via tangentially placed liquid feed pipes through the mixer drum wall. Both liquid introduction mechanisms avoid as much as possible undesirable wetting of the mixer walls or the mixing shaft.

Sizes

Mixer type	Gross volume (dm ³)	Throughput Capacity (dm ³ /h)*
CM 5	5	240
CM 20	20	1.200
CM 50	50	3.500
CM 80	80	4.800
CM 175	175	10.500
CM 350	350	21.000
CM 500	500	29.000
CM 700	700	42.000

* Product/process dependent

Further sizes on demand.

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