

KC CONTINUOUS MIXERS



KC Continuous Mixers



KCV continuous mixer in 304SS and bolted liner for vegetable digestate



KCF continuous mixer in mild steel for food waste materials

KC ploughshare continuous mixers represent the ideal solution for the user when it comes to processing large quantities of product. Available with a vertical discharge or a frontal discharge, they are perfect for intensive and heavy duty applications (24/7). Thanks to their short mixing time, top quality performance in terms of particle distribution (up to 1:1,000,000) and high throughput, these units provide the best solution in terms of reliability, performance and return on investment.

All KC mixers are available in painted mild steel, stainless steel (304L and 316L) and wear-resistant steel. For special applications, different drum liners and mixing tool coatings are available on demand. A wide range of accessories provides the user with the ideal mixer configuration (refiners, liquid injection systems, temperature jackets and probes, pneumatic sampling devices, special seals for fine and abrasive materials, customized inlets, main shaft cleaning rings). If and when necessary, tailor-made technical solutions can be engineered and manufactured to satisfy even the most challenging needs.

KC mixers: the ultimate mixing solution!

Benefits



fast mixing



high throughput



excellent particle distribution



maximum saving



guaranteed scale-up

Tools & Accessories



*mirror polished 304SS plough,
refiner blades and injection wand*



*manual frontal discharge version
in mild steel*



*bolted, toothed ploughs in 304SS with
Wolfram Carbide coating*

Industries



food & animal feed



building & construction



chemical & pharma



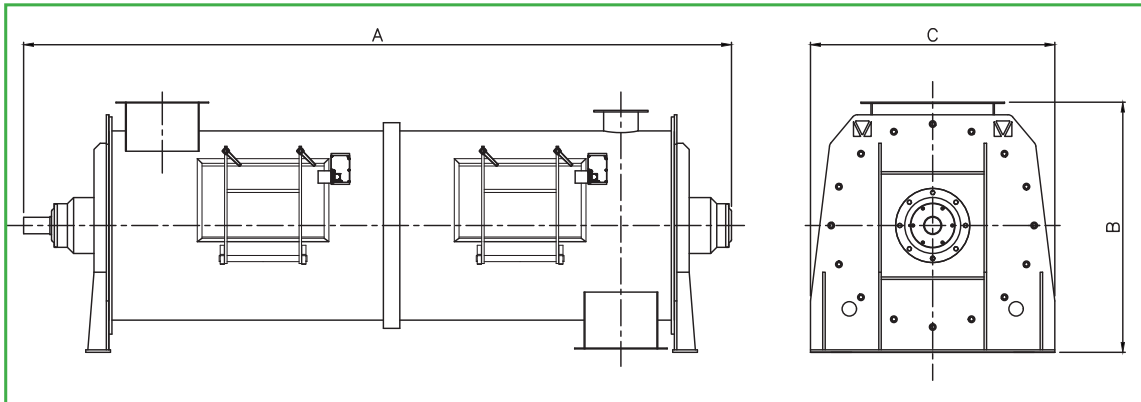
biogas & agro-waste



KCV mixer in 304SS for bio-fertilizers



KCV mixer in 304SS for potato mash



Mixer Model	Max. Capacity (cf/h) *	Min. Capacity (cf/h) **	A (in)	C (in)	B (in)	Installed Power (HP)
KC 80	169.5	33.9	56	20	20	1.5 ÷ 4.0
KC 170	332.7	66.5	68	24	24	2.0 ÷ 7.5
KC 300	623.0	124.6	77	28	28	3.0 ÷ 15.0
KC 600	1,048.8	209.8	100	34	33	5.5 ÷ 25.0
KC 1200	2,455.8	491.2	134	40	40	10.0 ÷ 60.0
KC 1800	4,127.6	825.5	134	47	47	20.0 ÷ 100.0
KC 3000	6,259.2	1,251.8	144	57	56	30.0 ÷ 120.0
KC 4400	8,664.1	1,732.8	170	60	60	40.0 ÷ 180.0
KC 6000	13,414.6	2,682.9	191	71	70	60.0 ÷ 270.0
KC 8000	17,292.2	3,458.4	212	75	75	75.0 ÷ 335.0
KC 10000	21,188.8	4,978.1	217	78	80	100.0 ÷ 335.0
KC 12000	24,890.5	5,297.2	231	82	84	120.0 ÷ 400.0
KC 15000	31,783.3	7,945.8	237	87	88	150.0 ÷ 470.0

* capacity is calculated considering a residence time of 30 seconds and a 50% filling load

** capacity is calculated considering a residence time of 120 seconds and a 50% filling load



MC² Srl
 via S. Domenico, 7
 40124 Bologna (BO) Italy
 T. +39 059 8723725

E. info@mc2-srl.com
 W. www.mc2-srl.com

