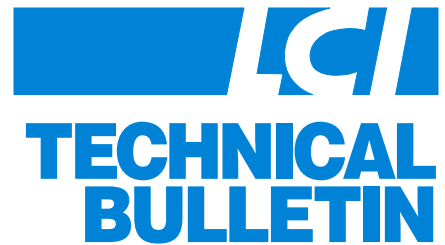


Laboratory Batch Kneader™ Model KDRJ-2



The LCI Batch Kneader is a bench-top device that allows researchers and new product developers to easily prepare small batches of wet mixture. The Batch Kneader is designed to combine powders and liquids to produce homogeneous mixtures.

Features

- 1.2 liter working volume
- Dual shaft, sigma blade design
- Variable speed: main shaft (45 -135 rpm) and counter shaft (33 -100 rpm)
- Removable inspection cover with interlock
- GMP design with 304SS contact parts
- 0.5 hp 230VAC/3/60 motor
- No tools required for disassembly of process area
- Separate 304SS control panel with motor starter and inverter
- 304SS heating/cooling jacket

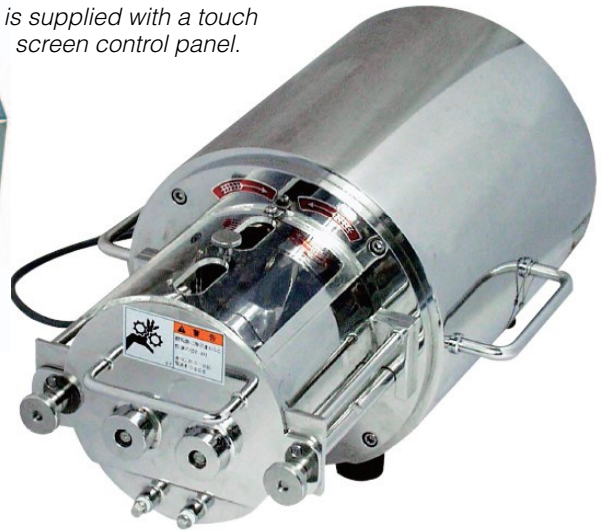
Operation

The pre-mixed dry ingredients are introduced into the kneader manually. Liquid is added to the moving powder manually through the apertures in the inspection cover. Liquid and powder are thoroughly mixed by the counter rotating twin shafts, producing a uniform wet mass. Once the desired mixture characteristics are achieved, the mixing bowl is removed and the batch is transferred to intermediate storage for further processing.

LCI Corporation is the exclusive distributor for Fuji Paudal Company, Ltd. in the Americas.



The LCI Batch Kneader is supplied with a touch screen control panel.



Below: In the LCI Batch Kneader, liquid and powder are thoroughly mixed by the counter rotating twin shafts.



Laboratory Batch Kneader and Control Panel Dimensions (shown in mm)

Weight: 42 kg

