

Batch Kneader

Model KDHJ-10

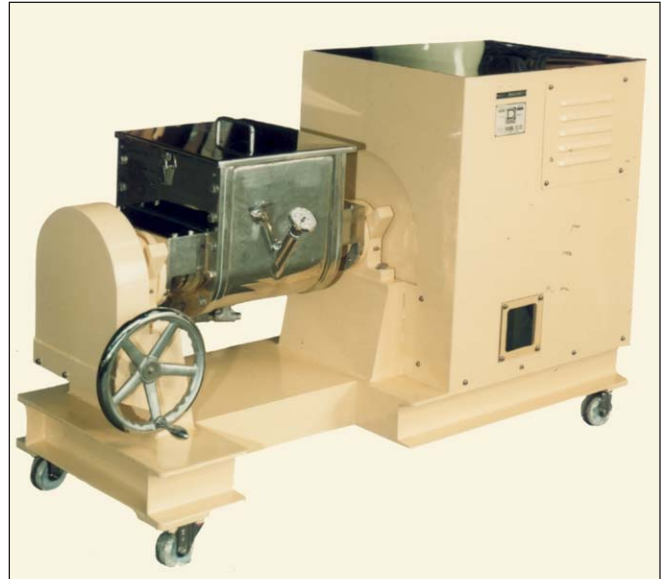
LCI's KDHJ-10 is a pilot-scale kneader used for mixing powders and liquids to form a homogeneous wet mass, ideal for downstream processes requiring consistent moisture levels. The kneader is equipped with a jacketed bowl and two counter rotating shafts.

Features

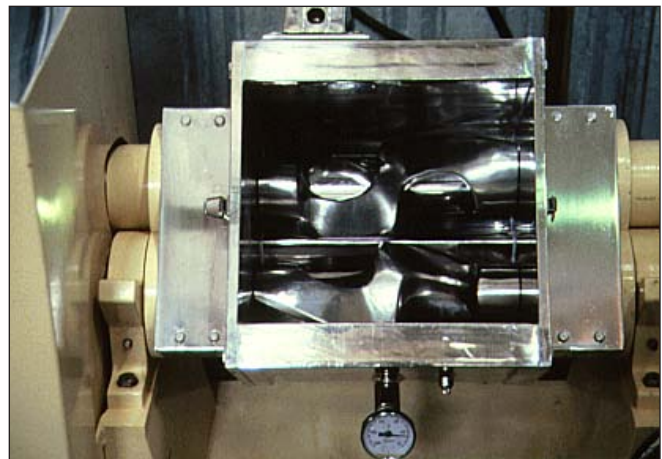
- 6 liters working volume
- Two self cleaning counter rotating shafts, sigma blade design
- Product contact parts in 304 stainless steel
- 304 stainless steel chassis and cabinet with #200 grit surfaces on cabinet
- Frame on casters for easy mobility
- Product discharge by hand wheel
- Heating/cooling jacket with inlet/outlet connections
- Jacket equipped with thermowell/thermometer
- Bowl equipped with safety grid, limit switch, and cover
- 1 hp motor
- Controls integrated on machine frame (optional)

Operation

Dry ingredients are manually charged into the bowl. Liquid is added to the moving dry powder and mixed by the counter rotating twin shafts, producing a uniform wet mass. Once the desired mixture characteristics are achieved, the kneader bowl is tilted using the hand wheel and the product is discharged and collected for further processing.



Above: Batch Kneader



Above: Bowl with counter rotating shafts

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

Batch Kneader Model KDHJ-10 Dimensions (shown in mm)

