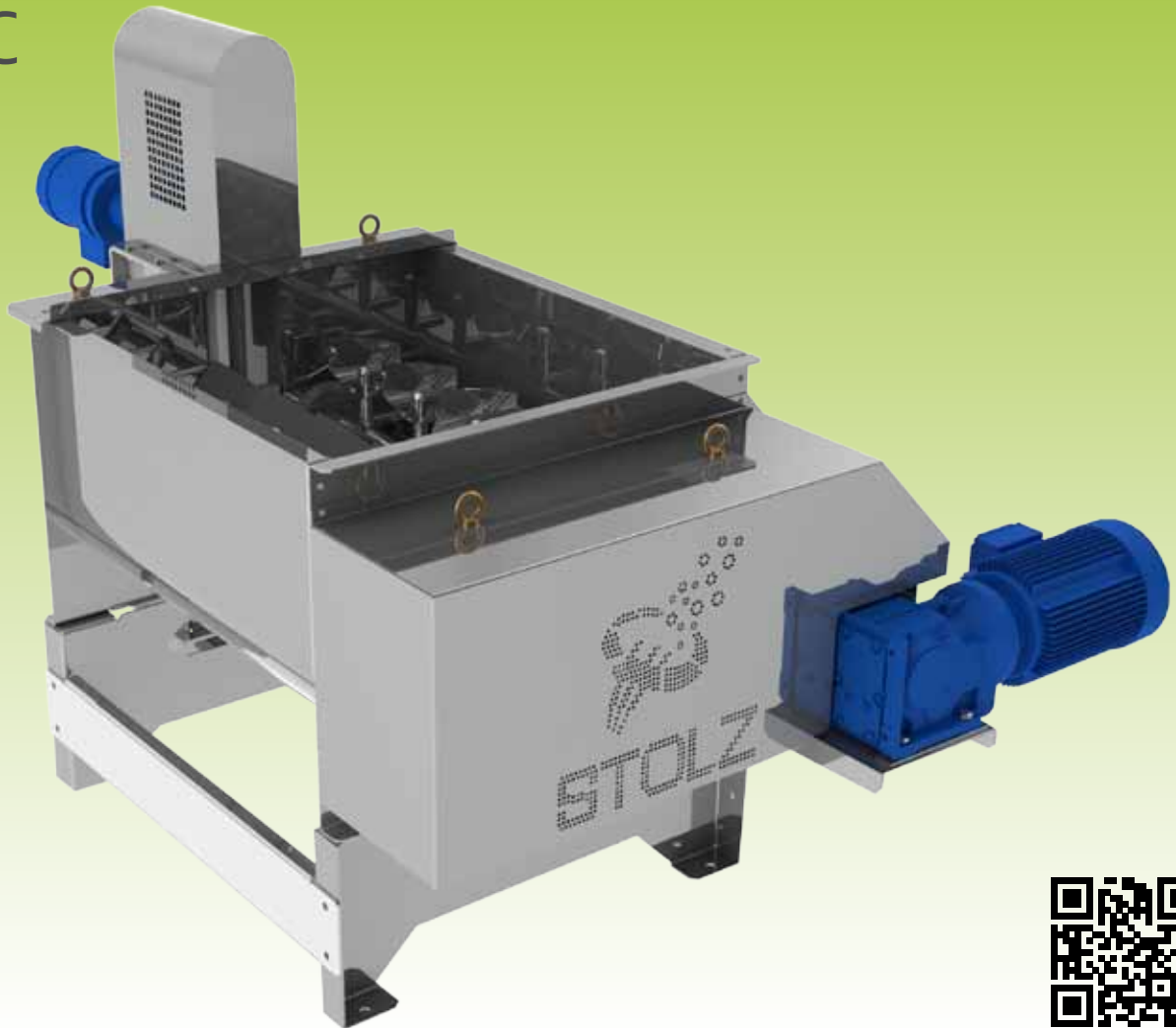


Continuous mixer STC



STOLZ continuous mixer is similar to our ST range of mixers, its specific feature is the capacity to perform a continuous mixing.

This mixer will provide the advantages of an accurate mixing such as:

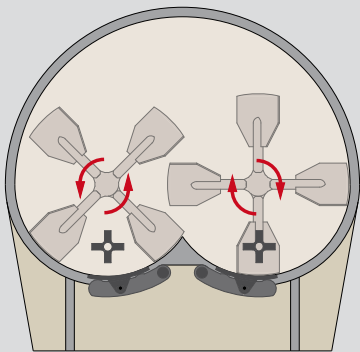
- Limited dosing variations with mechanical fluidization
- No beginning and queue of production not perfectly mixed and adjustable discharging opening,
- Adjustable average residence time,
- Control the speed of mixing shafts, filling level, liquid spraying.



Continuous mixer

Features and options

Operating principle



Rotors rotate in reverse direction so that blades located at the bottom of the casing are moving towards the centre of the machine.

Blades spacing and angle are calculated to ensure that the material to be mixed, in addition to the movement to the centre of the mixer, move counter-clockwise and horizontally in periphery of the mixer (when looking from top of the mixer).

While the blades are interlacing the 2 rotors relative positions must be synchronized properly and a relative angular spacing of 45 degrees of the blades axles has to be maintained.



Continuous mixer



Continuous mixer

Type	Capacity	Used volume	Overall sizing (mm)			Weight	Installed power	Rotation speed
	m ³ /h	L	Length	Width	Height	kg	kW	rpm
STC60	10	84	1800	1350	950	350	3/4	74
STC120	20	168	1500	1100	1100	550	5,5/7,5	60
STC200	30	280	2200	1200	1300	960	7,5	50
STC350	60	490	2400	1400	1600	1380	11	41
STC500	85	700	2900	1700	2300	1900	15	36
STC750	125	1050	3300	1900	2350	3400	22	35
STC1000	170	1400	3360	1810	1760	5000	30	32
STC1500	250	2100	3540	2070	2150	5400	37	32
STC2000	340	2800	4200	2295	2300	7200	45	30
STC2500	420	3500	4690	2430	2420	8400	45	30
STC3600	600	5000	5360	2810	2500	9600	55	30
STC5000	850	7000	5730	2110	2500	12600	75	32
STC6000	1000	8500	6100	3500	2500	14000	90	28

Capacity based on a 30 seconds average resident time