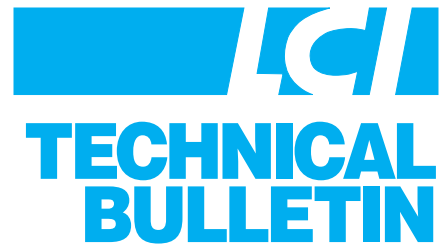


Batch Kneader

Model KDAJ-100



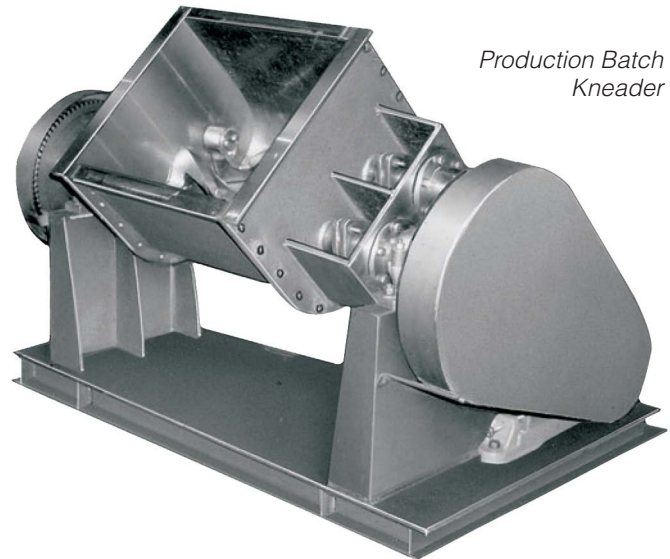
LCI's KDAJ-100 is a production scale kneader used for mixing powders and liquids to form a homogeneous wet mass, ideal for downstream processes requiring consistent moisture levels. The kneader is equipped with a jacketed bowl and two counter rotating shafts.

Features

- 60 liters working volume
- Two self cleaning counter rotating shafts, sigma blade design
- Product contact parts in 304 stainless steel
- Frame on casters for easy mobility
- Automatic product discharge
- Heating/cooling jacket with inlet/outlet connections
- Jacket equipped with thermowell/thermometer
- Bowl equipped with safety grid, limit switch, and cover
- 7.5 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 via motor and the product is discharged and collected for further processing.



*Production Batch
Kneader*

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

Batch Kneader Model KDAJ-100 Dimensions (shown in mm)

