

Applications

Dental masses
Ceramic masses
MIM / CIM
Pharmaceutical and
cosmetic products
Plastics
Food



Frequency controlled drives, different types of controls, vacuum emptying system or emptying by means of a hydraulic pressure plate, dosing tubes and viewing glasses represent only an extract from the rich offer of useful options.



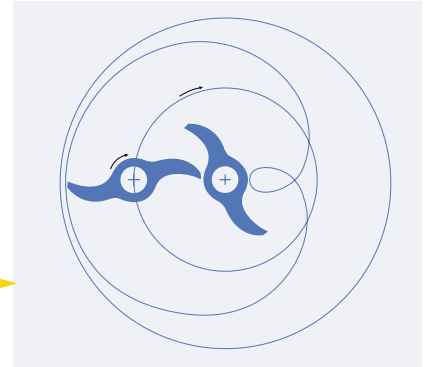
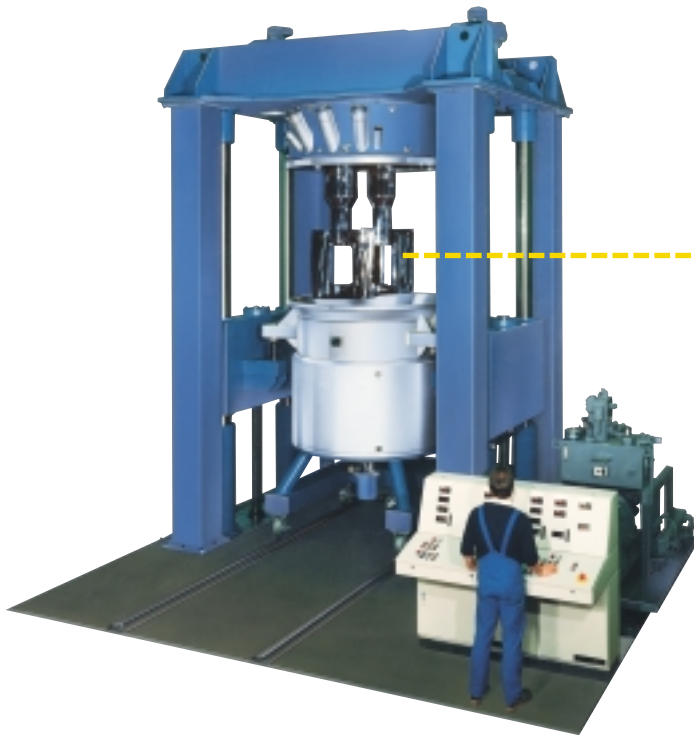
Very easy cleaning of the kneading bowls and – depending on product viscosity – discharge through a bottom outlet valve and under vacuum may save one or several process steps. The product can directly be dosed from the kneading bowl via a transport system into the packing unit.



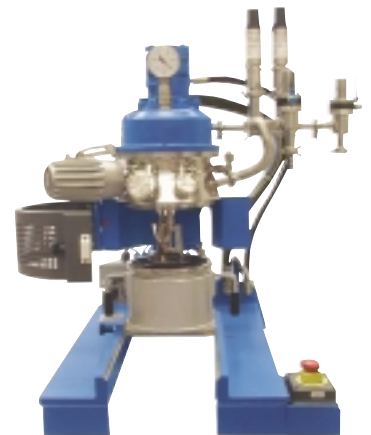
IKA-PLANETRON® vertical kneading machines are available in many different sizes. They can thus be used from research (e.g. development of recipes) with minimum useful volumes starting from 100 ml up to mass production with useful volumes up to 1600 l.

Type	Useful volume l	Drive power kW	Dimensions, approx. (L x W x H) mm
HKV 1	0,5	0,37	400 x 600 x 880
HKV 5	2,5	1,1	600 x 660 x 860
HKV 25	12,5	2,2	960 x 800 x 1800
HKV 50	25	4	1140 x 935 x 2150
HKV 100	50	5,5	1370 x 1045 x 2295
HKV 200	100	7,5	1660 x 1280 x 2635
HKV 400	200	11	2040 x 1570 x 3300
HKV 800	400	18,5	2600 x 2320 x 4300
HKV 1600	800	45	3400 x 2700 x 4550
HKV 3200	1600	75	4200 x 3600 x 6000

Further sizes on request



Compared to the classical planetary mixer with only one drive motor, the IKA-PLANETRON® vertical kneading machine in the execution with 2 drive motors enables – additionally to the speed adjustment – a variable adjustment of the speed relation of the two kneading blades. Due to this fact also very sticky masses like e.g. hotmelts can now be processed in a vertical kneading machine. In standard planetary mixers these masses climbed up at the kneading blades and were thus no more effected by the shear forces.



PLANETRON® heavy-duty kneading machines are working with kneading blades that are only one sided running on bearings. Thus the product to be kneaded does neither come into contact with seals nor bearings, resulting in highest product pureness. The use of several kneading bowls enables a semi-automatic process.

