

ISO 9001: 2008 Certified

Planetory Mixer

for Tablet / Powder

200 Ltrs. Planetory Mixer



Introduction

CHITRA

The Planetory Mixer machine is basically mixing a assembly wherein the agitation pattern is of a planetory nature. The stirrer or the agitation assembly rotates around it self as well as travels in a circle in the bowl thereby achieving intimate mixing.

Because of a special design feature of stirrer & agitation pattern, the mass is uniformally and intimately mixed.

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Special Features

- Range of models to suit working volume 60,100 & 200 Liters for TABLET & POWDER section.
- All contact parts are made out of S.S.304 quality material. (SS316 provided on demand on extra cost)
- Compact design requires comparatively smaller floor space.
- Lowering and lifting movement achieved through motorized drive in 200 liters model & manual lifting system for 60 & 100 liters models. (In 60 & 100 liters models product container moving up & down manually. Motorised system can be provided on demand on extra cost, if required.) In 200 liters model product container remain fixed and mixing drives comes up and down by means of mechanical system.
- Castore wheel mounted product container for the ease of mobility.
- Single stirrer provided for dry & wet mixing.
- Planetory motion of the stirrer enables faster and better mixing of the material at a considerable lesser time.
- As stirrer is a top driven and sealing doesn't comes in contact with product, there isn't any black particle contamination problem.
- All non contact parts (general structure)made out of mild steel and claded with SS304 or crome plated or made out of SS304 in GMP Model. Contact parts are polished to the mirror finished and non contact parts are polished to the matt finished in GMP Model. All safety guards & covers made out of SS304 material in GMP model & made out of mild steel & painted in standard model.
- General structure & all non contact parts are made out of Mild Steel & same will painted in Standard Model.
- 100 % utilisation of machine can be possible due to facility of change of extra product container.
- All moving parts are enclosed with safety guards.
- Double speed of stirrer for dry & wet mixing.
- All contact parts can be open easily, hence very easy for transportation up to washing area & cleaning.

Optional

- SS316 product contact parts instead of SS304.
- Variable speed drive for mixing stirrer's motor.
- Flameproof model.
- "PLC" based operating panel for automation.
- Hydraullic lifting system instead of mechanical lifting system.

Application

Ideal for mixing of Pharmaceutical powders, ointments, creams, lotions, pastes, tooth paste, cosmetics, food and confectioneries, rubber and rubber compound, colours and pigments, PVC & plastic material, ceramics, pesticides, insecticides, adhesives, metal powder, resins etc. etc.





Motorized
Container Lifting



Mixing Assemble



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