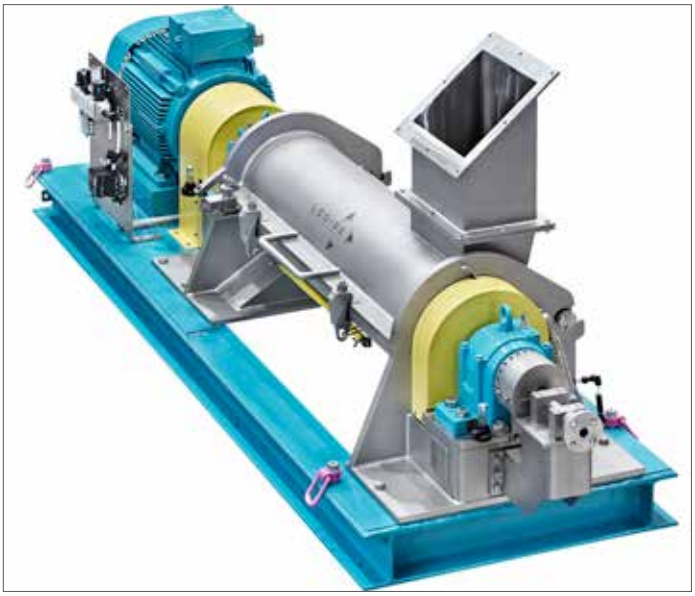
LÖDIGE
PROCESS TECHNOLOGY

RINGLAYER MIXER CORIMIX® TYPE CM FOR CONTINUOUS OPERATION

- Compact unit capable of high throughput capacities
- Excellent homogeneity of mixed product
- Versatile in its applications
- Easy to clean and operate
- High process reliability combined with long life time of equipment

ALWAYS THE RIGHT MIX



Ringlayer Mixer CoriMix® type CM 80 Production unit

Ringlayer Mixer CoriMix® type CM 5 Laboratory unit with solids dosing system

Ringlayer Mixer CoriMix® type CM – versatile, robust, economic

The CoriMix® type CM is a high speed mixer for continuous operation for large throughput capacities, whereby the unit has been especially designed for the task of homogeneous introduction of liquid or pasty ingredients onto dry powderous product.

Range of Application

- Chemistry
- Food
- Building materials
- Animal feed
- Cellulose derivatives
- Starch and starch derivatives
- Wood fibre (chipboard production)
- Powder detergent
- Environment (treatment of dust, sludges)
- Agrochemistry
- Pharma
- Plastics/Polymers

Possible Processes

Mixing, dispersing, de-agglomerating, wetting, glueing, paste production, densifying, granulating, agglomerating, back-mixing

Process Specific Technical Features

- ATEX conformity acc. to 2014/34/EU guideline
- Selection of product contact materials
- Temperature conrol jacket for heating/cooling
- Exchangeable liners for wear/corrosion protection, non-stick characteristics
- Process and product specific mixing tools
- Wear protection of the mixing tools

Mode of Operation

The system is based on the high peripheral speed of the mixing shaft tools of up to 40 m/s, the resultant centrifugal force forming a concentric annular layer, or ringlayer, of product. At the same time, the product is moved through the machine in a plug-flow manner.

Depending upon the task, the mixing tool configuration on the mixing shaft allows the possibility to divide the mixing chamber into zones of different shear intensity using transport, dispersing and mixing elements. Liquid components are introduced directly into the product ringlayer – either via a hollow mixing shaft and specially perforated tools, or via tangentially placed liquid feed pipes through the mixer drum wall. Both liquid introduction mechanisms avoid as much as possible undesirable wetting of the mixer walls or the mixing shaft.

Sizes

Mixer Type	Gross Volume (dm^3)	Throughput Capacity (dm^3/h)*
CM 5	5	240
CM 20	20	1200
CM 50	50	3500
CM 80	80	4800
CM 175	175	10500
CM 350	350	21000
CM 500	500	29000
CM 700	700	42000

* Product/process dependent

Further sizes on demand.

Gebrüder Lödige
Maschinenbau GmbH
Elsener Straße 7–9
33102 Paderborn

Telefon: +49 5251 309-0
Telefax: +49 5251 309-123
E-Mail: info@loedige.de