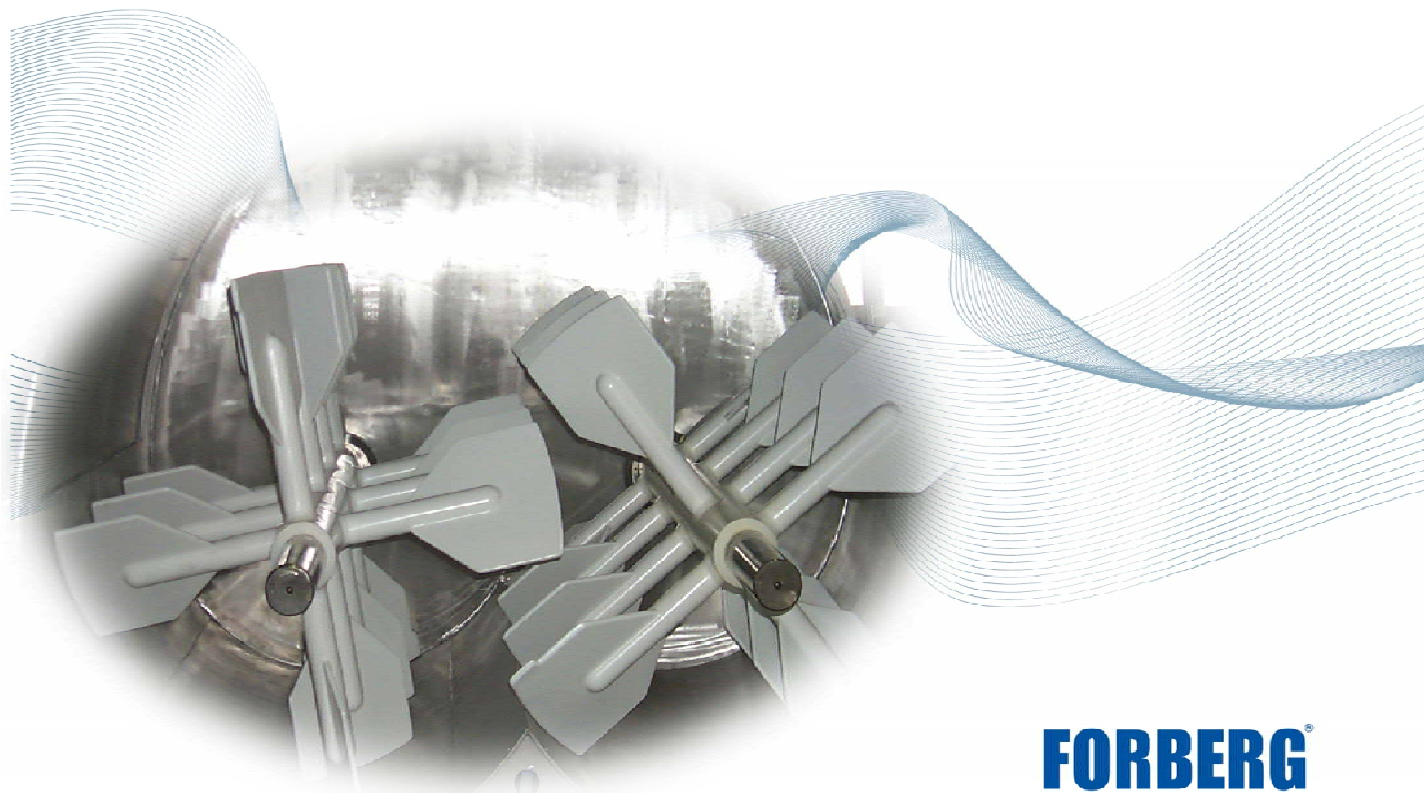


Forberg® Continuous Mixer

For an endless flow of perfectly mixed product



FORBERG
The smartest solutions

Forberg® Continuous Mixer

FORBERG® continuous mixer with the fluidized twin shaft technology

Introduction:

Many customers inquire about continuous mixers due to their specific production, limited available space or simply by tradition. Forberg International offer a continuous mixer with outstanding mixing results.

By means of physics a continuous process is much more critical to inaccurate dosing of the components.

The **Forberg® Continuous Mixer** smoothens peaks in dosing due to its improved mixing action (fluidized zone) and increased retention time.

Advantages:

Mixing efficiency

- Superior mixing efficiency due to the unique flow pattern in the fluidized zone.

Very gentle mixing

- Gentle mixing of the products avoids abrasion and crushing of the mixed products.

Low energy consumption

- Low specific energy consumption per m³ production volume. High efficient fluidized mixing zone.

Little space requirement

- Very limited overall height, thus ideal for upgrading existing plants or for projects where the height is restricted

Equal mixtures

- Front-end mixtures with different qualities are avoided as the mixer is gradually filled before it starts to discharge.

Minimized residues

- With the new round top design residues are minimized and cleaning is easy

High performance

- High specific output. A residential mixing time of 60 seconds allows producing up to 60 times the filling capacity of the mixer per hour.

Flexible to adjust

- The filling level of the mixer can be adjusted during operation from the outside.

Reliable

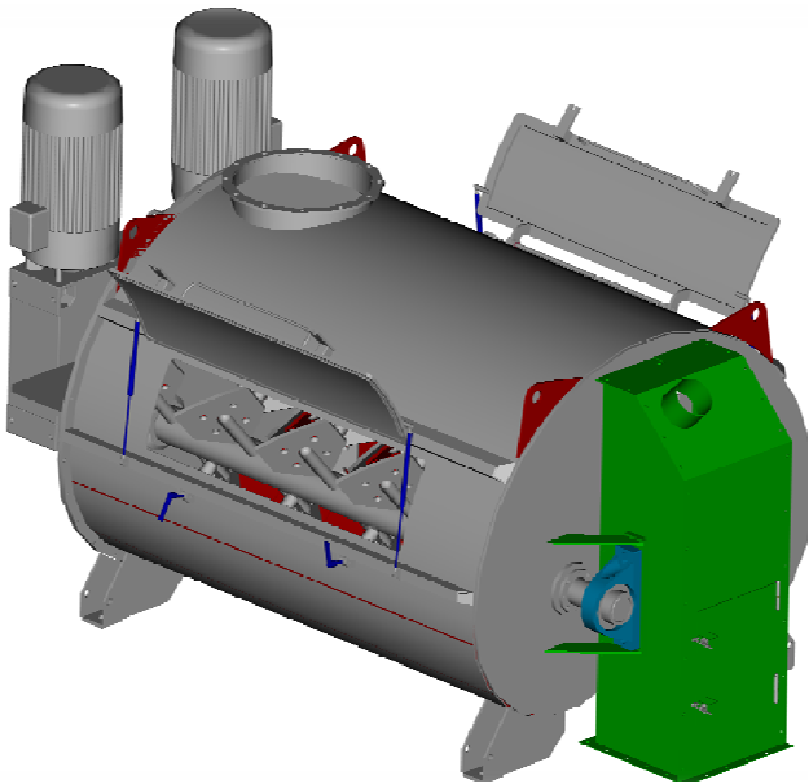
- Designed for lifetime operation.

Bottom discharge

- Tail-end mixtures with different qualities are avoided with the hinged overflow wall. In this case the last product is discharged through the opened wall after a certain mixing time from inlet stop.

Parameter control

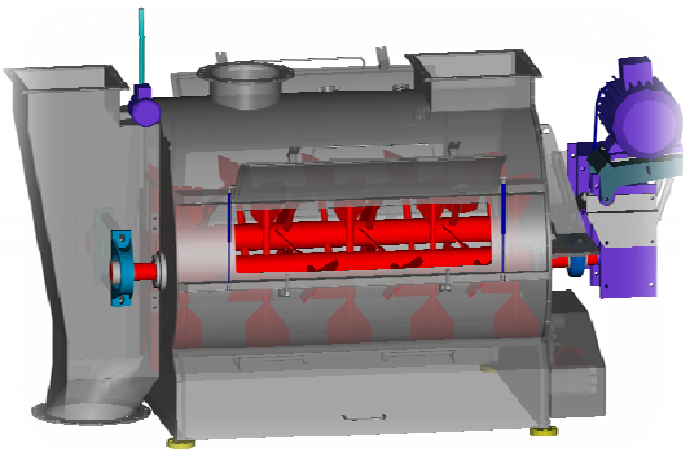
- All parameters such as mixing shaft speed, filling degree, spraying of liquids and retention time can be controlled during operation.



Forberg® Continuous Mixer

Optional equipment:

- Tulip knives for desagglomeration
- Nozzles for liquid spraying
- Automatic cleaning with CIP
- Automatic sampling device for quality control
- Assembling frame
- Overflow gate
- Frequency converter for a soft start of the machine and for research purposes.
- Load cells



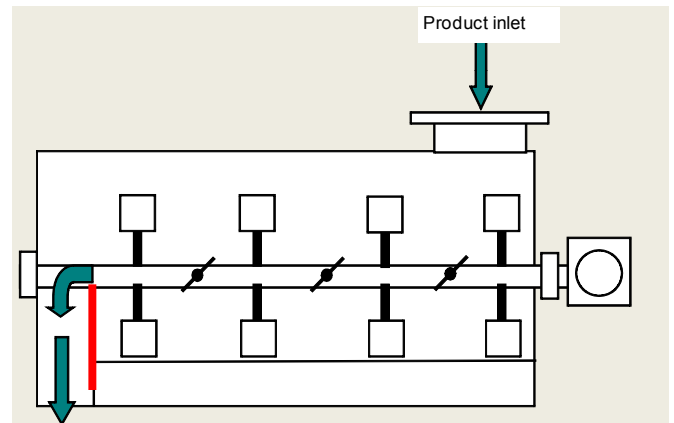
Features:

- Mixing of powders
- Mixing and granulation in one machine
- Spraying of liquids

Applications:

- Powders (various types)
- Chemicals (detergents, fertilizers, etc.)
- Waste treatment
- Sewage sludge conditioning
- Filter dust treatment
- Fly ash handling
- Dedusting operations

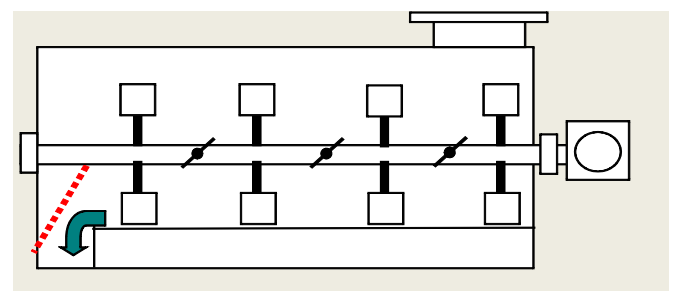
Description of the product flow out of the mixer.



Product flow out of the mixer:

The product fed through the inlet must pass an overflow wall (red) inside the machine's mixing zone before it reaches the outlet of the machine. There are high demands to the dosing accuracy of the products to be mixed in continuous machines.

If desired, a conveyor can be applied under the mixer's outlet, which feeds the product to the desired place.



Product flow out of the machine during complete discharge and/or cleaning of the mixer:

Here you can see the hinged overflow wall (red) is open, enabling the rest product to be discharged from the mixer's mixing zone (after 30 seconds mixing from product inlet is cut off).

Dimensions of the Forberg® Continuous Mixer

Model	Capacity *(m3/h)	El. motor kW	Weight (kg)	Length (mm)	Width (mm)	Height (mm)
F-60-conti	5	2 x 2	350	1250	770	810
F-120-conti	10	2 x 3	550	1620	940	1030
F-200-conti	15	2 x 4	960	2080	1090	1150
F-350-conti	30	2 x 5,5	1380	2200	1340	1300
F-500-conti	40	2 x 7,5	1900	2550	1450	1380
F-750-conti	60	2 x 11	3400	2840	1640	1680
F-1000-conti	90	2 x 15	5000	3360	1810	1760
F-1500-conti	125	45	5400	3540	2070	2150
F-2000-conti	170	55	7200	4200	2295	2300
F-2500-conti	210	75	8400	4690	2430	2420
F-3600-conti	300	75	9600	5360	2810	2500

Measures and powers are only guidelines and can deviate, depending on application.

Technical data can be changed without any notice. Measures and weights must not be used in engineering.



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