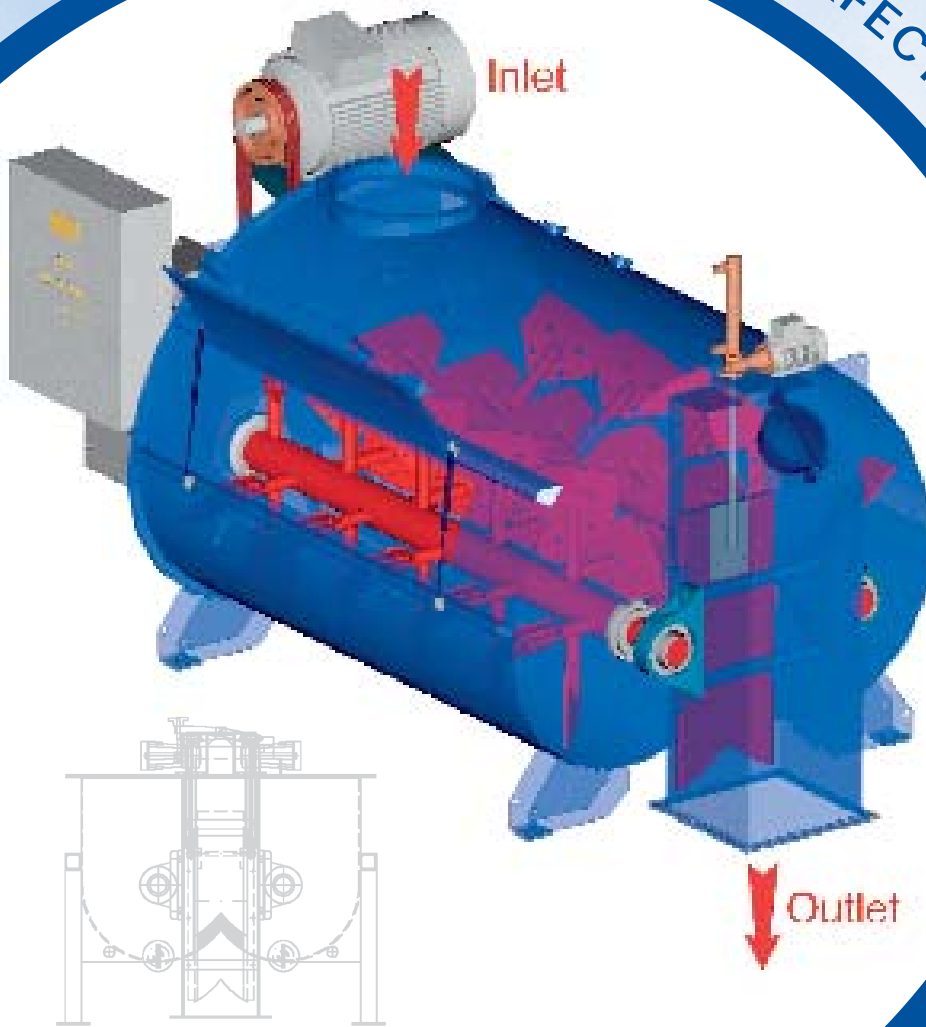


FOR AN ENDLESS FLOW OF PERFECTLY MIXED PRODUCT



**Forberg Continuous Mixer
F-1500-Conti**



A NEW MILESTONE IN CONTINUOUS MIXING

The World wide and well-known original FORBERG batch mixing technology has now been adapted to continuous mixing.

With the improved retention time and mixing action the mixing results are pretty close to the batch mixing process. Due to the improved mixing process any inconsistent dosing will be smoothed out up to a certain degree. The first applications within the food and chemical industry prove the superior design of the machine over traditional continuous mixers.



Introduction

Many customers were asking us for continuous mixers due to their specific production, or limitation in height or simply by tradition. We have therefore developed a continuous mixer with outstanding mixing results.

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

The Forberg Continuous Mixer smoothens peaks in dosing due to its improved mixing action (special paddles) and increased retention time.

Advantages

● Mixing efficiency

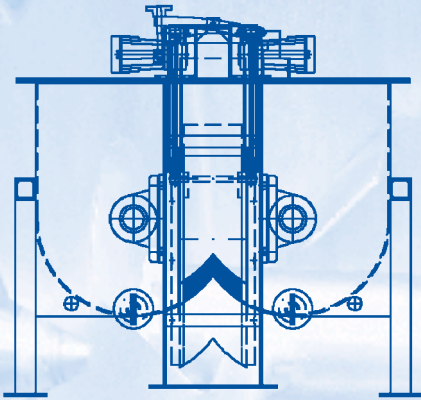
Superior mixing efficiency due to the unique flow pattern. Increased residential time in the mixer ensures good average mixing results, even if the dosing is unstable.

● Very gentle mixing

Gentle mixing of the products to avoid dust and crushing of your mixing product.

● Low energy consumption

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



Overflow gate for the regulation of the filling degree and mixing/retention time. It can operate during mixing from the outside automatically.



- **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 can be 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 in comparison with batch mixers of the same size. A residential mixing time of 30 seconds allows producing up to 120 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**

Based on the Forberg twin shaft mixer, designed for life time operation.

- **Bottom discharge**

Tail-end mixtures with different qualities can be avoided with the optional bottom discharge. In this case the last "batch" is discharged through a bottom hatch.

- **Parameter control**

All parameters such as mixing shaft speed, filling degree, (and the retention time), spraying of liquid can be controlled during operation.

OPTIONAL EQUIPMENT

- Tulip knives for desagglomeration.
- Pin mill system for the dispersion of lumps and fat.
- Spraying of liquid.
- Automatic cleaning with CIP.
- Automatic sampling device for quality control.
- Assembling frame.
- Automatically operated overflow gate.
- Additional bottom doors for tail end discharge at the end of the process.
- Frequency converter for a soft start of the machine and research purposes.
- Load cells.

TEST

For product development and research purposes Forberg offers tests in the company research center. This opens the possibility to find the correct parameters for the production. The Forberg mixing results are outstanding and will convince you.

TECHNICAL DATA OF THE CONTINUOUS MIXER

MIXER TYPE	NET. VOLUME LITRES	CAPACITY *(m ³ /h)	EL.MOTOR kW	LENGTH (mm)	WIDTH (mm)	HEIGHT (mm)	WEIGHT (kg)
F-60-Conti	84	5	2 x 2	1250	770	810	350
F-120-Conti	170	10	2 x 3	1620	940	1030	550
F-200-Conti	280	15	2 x 4	2080	1090	1150	960
F-350-Conti	500	30	2 x 5,5	2200	1340	1300	1380
F-500-Conti	700	40	2 x 7,5	2550	1450	1380	1900
F-750-Conti	1000	60	2 x 11	2840	1640	1680	3400
F-1000-Conti	1400	90	2 x 15	3360	1810	1760	5000
F-1500-Conti	2100	125	45	3540	2070	2150	5400
F-2000-Conti	2800	170	55	4200	2295	2300	7200
F-2500-Conti	3500	210	75	4690	2430	2420	8400
F-3600-Conti	5000	300	75	5360	2810	2500	9600
F-5000-Conti	7000	425	132	5730	3110	2500	12600
F-6000-Conti	8500	500	132	6100	3500	2500	14000
F-8000-Conti	11000	700	160	7000	3800	3000	16000

Measures and powers are only guidelines and can deviate, depending on application. *Capacity is based on an average retention time of 60 seconds.

APPLICATIONS

- Mixing of food powders
- Chemical industry
- Pharmaceutical industry
- Feed and Pet Food production
- Waste treatment
- Blended cements
- Sewage sludge conditioning
- Filter dust treatment
- Fly ash handling
- Mixing and granulation in one machine
- Dedusting operations



Forberg Continuous Mixer F-120 Conti for testing.

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