



**Powder Mixer (100 liters)
KSE-PM100**



Introducing -

Powder Mixer machine (100 liters)

Powder Mixer blends your powder mix consistently and gently, minimising compression by using paddle type shaft design.

Description

Our Powder Mixer minimises the compression of your powder mix during blending to prevent any lumps forming. The design also allows the powder mix to blend homogeneously.

The machine has a dispensing mouth at the bottom to collect the finished blend.

How it works

Coming Soon!



Features



Gentle and minimal compression blending

Using paddle type shaft design, the blending of the powder is gentle, minimising the compression of the powder mix.

Air seals

There are 2 air seals at both ends of the mixing shaft to prevent any powder from leaking during the blending process. The seals are powered by compressed air which runs through particles and antimicrobial filters to ensure it is clean.





Safety sensor for cover

The sensor prevents users from opening the cover while the Powder Mixer machine is in operation. Any attempt to open the cover will trigger the emergency stop feature, halting everything immediately.

Safety Rails

Safety rails are placed over the ingredients loading area to prevent any operators from accidentally falling in or reaching their hands into the mixing chamber.



Options

6,000kg model



1,000kg model



We are able to cater to

- Mixing capacity
- Raised platform or scissor lifting platform

Suitable for

- Coffee powder
- Spices
- Any powder mix or blend

Technical Specifications

Mixing capacity	100 liters
Mixing system	Paddle type mixing shaft
Operating power	Pneumatic and electricity - 3 phase, 415V, 50Hz
Power consumption	3kW
Material for machine	Stainless Steel 304 & 316
Weight	450kg
Dimension (L x W x H)	1600mm x 750mm x 1500mm