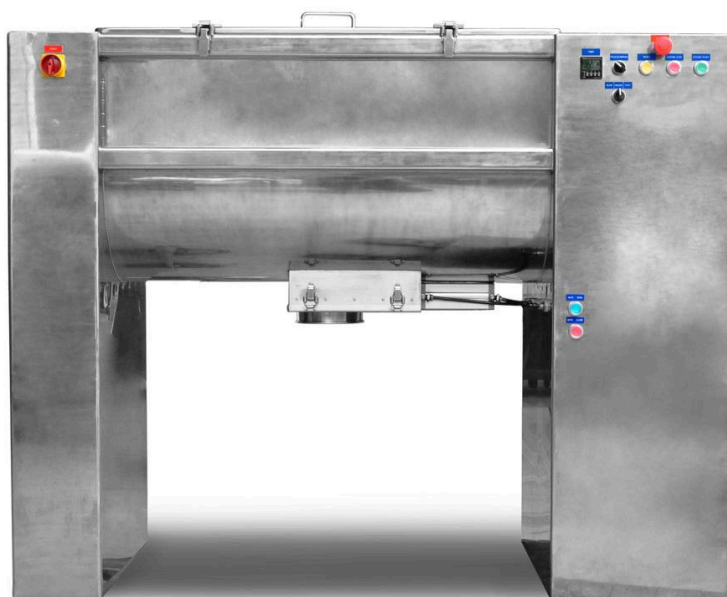


## eBrochure

Machine	Model	Description
<b>Powder Mixer 100</b>	<b>KSE-PM100</b>	A powder blending machine that mixes various powdered ingredients together gently and evenly



Features	Suitable for
<ul style="list-style-type: none"> <li>● Paddle design instead of ribbon</li> <li>● Gentle on the product, fast and even blending</li> <li>● Adjustable product discharge flow</li> </ul>	<ul style="list-style-type: none"> <li>● 3 in 1, 2 in 1 coffee or tea blends</li> <li>● Food flavorings</li> <li>● Powdered ingredients</li> </ul>

### How it works

The Powder Mixer is a simple and easy to use machine that blends or mixes various powders, coffee, tea, herbs, spices, etc together homogeneously.

Featuring a paddle style design, it replicates the lifting actions with our hands when tossing tea leaves; gentle and light. This way the products will not be damaged or compressed during the mixing process.

The process duration is timer controlled; just set a duration and it will run its course. Once completed, an alarm will sound to indicate. The user can discharge the finished product via the product discharge gate located at the bottom center of the powder

mixer.

The powder mixer has sensors for the covers that will halt the machine immediately if not activated and a stainless steel grid over the product loading opening for safety. Users can opt to have their own lifting equipment or platform to make loading of the ingredients easier and ergonomic.

#### Technical Specifications

<b>Powder Mixer 100</b>	<b>KSE-PM100</b>
Mixing tank volume	350 liters
Working mixing volume	120 liters
Mixing speed	10 to 20 rpm
Process duration	Timer controlled
Utilities	Compressed air and electricity
Operating voltage	3 phase, 20 amps, 415 V, 50 hz
Compressed air	6 bars
Compressed air consumption	NA
Material for machine	Stainless steel 304 and 316
Weight	450 kg (approximate)
Dimensions (length x width x height in mm)	1600 x 750 x 1500