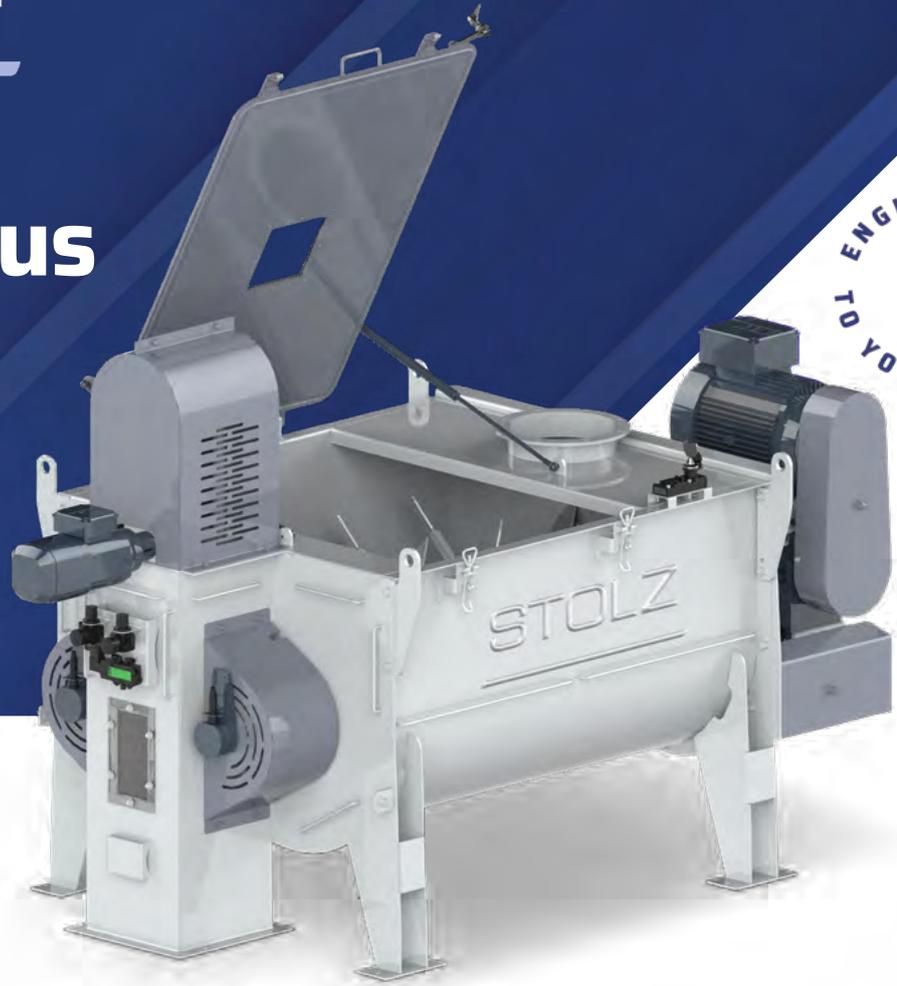


# STOLZ

## Continuous mixer STC



ENGINEERED  
TO YOUR NEEDS

STOLZ STC Continuous Mixer design is based on the same characteristics and performance as our range of twin-rotor mixers ensuring a high flow rate with limited space requirements.

### ADVANTAGES OF STOLZ TECHNOLOGY

- Adjustable residence time
- Limited and optimized space requirements
- Easy cleaning with simplified access
- Energy saving

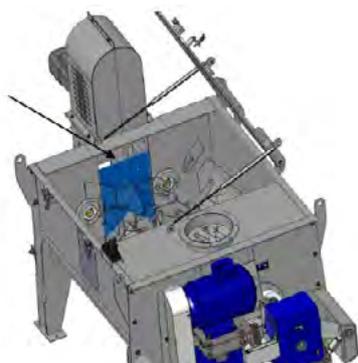
### OPERATING PRINCIPLE

The products to be mixed / coated are in suspension between the two rotors due to a rotation with opposite direction.

In that zone, the product is fluidized, thus providing an easy mixing and incorporation of liquids.



Opposite direction rotation



Control slide valve

Such mixer range is often selected in process requiring two and even 3 solid ingredients, with possible liquid addition, in order to optimize the final quality of the product at the end of the production line.

This continuous mixing technology provides a fast and efficient mixing in large quantities.

Contrary to batch mixing, the mixing continuity provides significant energy saving by removing stages linked to batch changes on a complete production line.



Continuous mixer

## DIMENSIONS AND POWER BY TYPE

Type	Capacity	Useful Volume	Overall dimensions (mm)			Weight	Installed Power	Rotation speed
	m <sup>3</sup> /h	L	Length	Width	Height	kg	kW	rmp
STC20	2,2	28	1200	950	1200	400	1,5	100
STC60	6,7	84	1800	1000	1250	650	3	74
STC120	13,4	168	2200	1100	1300	800	5,5	60
STC200	22,4	280	2500	1250	1500	1000	7,5	50
STC400	44,8	560	2900	1650	1850	1600	11 à 15	38
STC750	84	1050	3300	1850	2200	3500	22 à 30	35

The capacity is based on a 45 seconds average residence time without liquid

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