

Vacuum Kneader Mixer

The vacuum kneader mixer is an industrial mixing machine designed for processing viscous materials under vacuum. It features a stainless steel mixing chamber with dual kneading blades for thorough and homogenous mixing.



ADDITIONAL IMAGES



Overview

Industrial High-Viscosity Vacuum Kneader

The NHZ-300C Vacuum Kneader is engineered for precision mixing and kneading of super high-viscosity materials including sealants, silicone rubber, and resins. It features an advanced double sigma blade system and a screw extruding discharge mechanism to ensure homogenous consistency. Designed for demanding industrial environments, the unit incorporates comprehensive temperature control options and a vacuum system to optimize product quality by removing air and moisture.

Capacity and Power

Core Performance Metrics

320 L

Total Capacity

210 L

Working Capacity

15 kW

Main Motor Power

Technical Specifications

Mixing Blade Details

- Type: Double sigma blades
- Front revolution: 0-35 rpm
- Rear revolution: 0-24 rpm
- Material: Cast steel with 3mm SUS304 surface weld

Screw Extrusion System

Feature	Specification
Diameter	138 mm
Material	38CrMoAl (Nitrided)
Hardness	HV 800
Speed	0-52 rpm

Construction and Materials

Material Specifications

SUS304 Inner Trough, 12mm Mild Steel Jacket, PTFE Packing, Viton Lid Seal

Operations

Operational Capabilities

- Heating: Electrical heating or oil/steam jacket
- Lid: Hydraulic cylinder opening (70 degrees)
- Control: PLC system with PT100 thermal sensor
- Electricals: Schneider & Omron components