

Sigma Mixer



Product Categories: [Engineering Equipment](#), [Mechanical Operation Lab](#)

Product Page: <https://www.labappara.com/product/sigma-mixer/>

Product Description

Sigma Mixer

DESCRIPTION :-

The universal mixing and kneading machine consists of two counter-rotating blades in a rectangular trough curved at bottom to form two longitudinal half cylinders and a saddle section. The blades are driven by gearing at either or both ends. The mixing action is a combination of bulk movement, smearing, stretching, folding, dividing and recombining as the material is pulled and squeezed against blades, saddle and sidewalls. The blades are pitched to achieve end-to-end circulation.

Rotation is usually such that material is drawn down over the saddle.

The blades are tangential and run at different speeds, with the advantages of faster mixing from constant change of relative position. The blade design most widely used is the sigma blade. The sigma blade mixer is capable of starting and operating with either liquids or solids or a combination of both. The sigma blade has good mixing action, readily discharges materials that do not stick to the blades, and is relatively easy to clean when sticky material are being processed. The drive is given through an electric motor coupled to a reduction gearbox. The whole assembly is fitted on rigid MS structure. The tilting mechanism is provided for

discharge of product.

EXPERIMENTATION :-

To study the working of Sigma mixer.