

CONTINUOUS PROCESSOR

STILL USING A BATCH MIXER?

CONTINUOUS PROCESSING OFFERS SEVERAL ADVANTAGES OVER BATCH MIXING.

WHAT IS IT?

- Mixer
- Reactor
- Preconditioner
- Crystallizer
- Compounder
- Polymerizer

WHAT DOES IT DO?

- Shearing
- Reactions
- Crystallization
- Particle Size Changes
- Mastication
- Devolatilization

HOW DOES IT DO IT?

- Close Clearances
- Adjustable Shear Intensity
- RPM
- Jacket Temperature
- Addition Sequence
- Discharge Gate Configuration*
- Thru-Put Rate*
- Paddle Arrangement*

**You Can't Do This With A Batch Mixer*

BENEFITS

- Total Enclosed
- Fewer Processor Steps
- Short Heat History
- No Batch to Batch Variations
- Shorter Cycle Time
- Lower Energy Consumption
- Reduce Labor
- Reduce Floor Space
- Eases Environmental Concerns

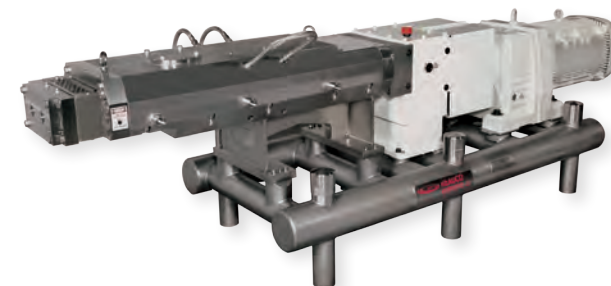
VARIETY: IT DOESN'T MATTER WHAT YOU ARE MIXING!

- Composites
- Processed Cheese
- Candy
- Pigment
- Animal Feed
- Battery Paste
- Soy Burgers
- Gum
- Food Dough
- Chemical Dough
- Nut Butter
- Aramid Fiber

We demonstrate the flexibility of our machines in a fully functional test laboratory. Our test lab is equipped with a continuous gravimetric control system to precisely regulate our pumps, feeders, temperature control equipment, and other miscellaneous equipment. Utilizing decades of process knowledge, our lab technicians adjust the numerous variables on the Continuous Processor to meet your process objectives and achieve favorable results.

Readco Kurimoto, LLC offers a rental program allowing you to temporarily install our equipment in your facility for detailed evaluation. This gives you the opportunity to continue development of a robust and stable continuous process. In addition, this rental equipment enables other people in your organization the chance to see firsthand exactly how the equipment operates prior to purchase.

CONTINUOUS PROCESSOR



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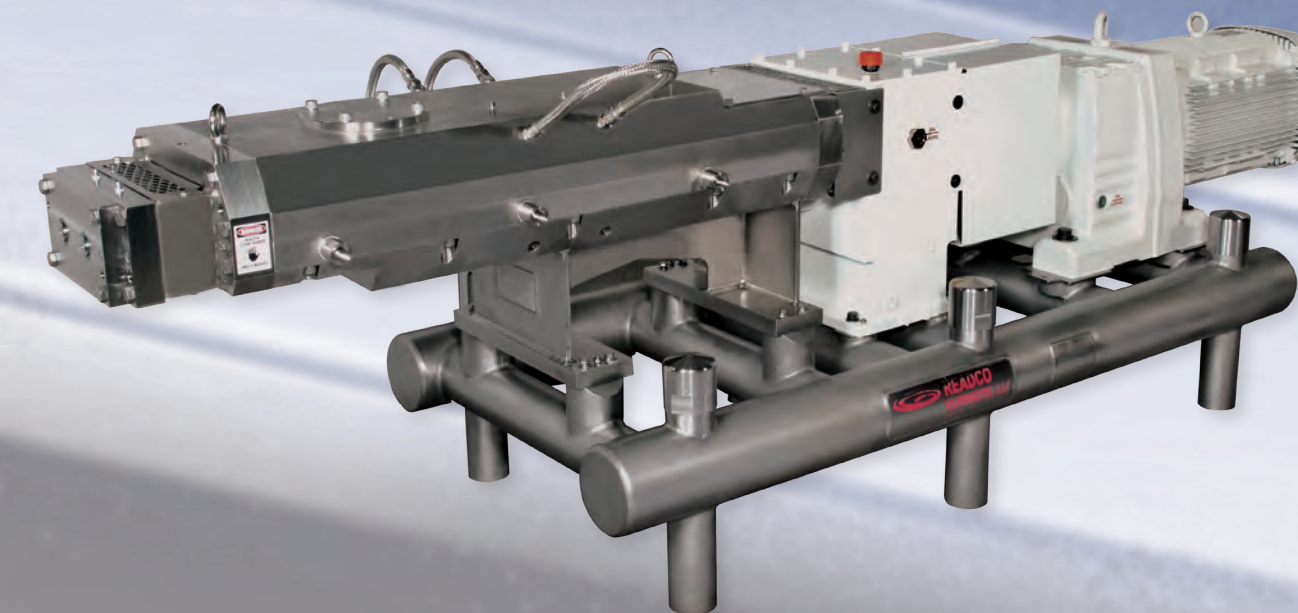
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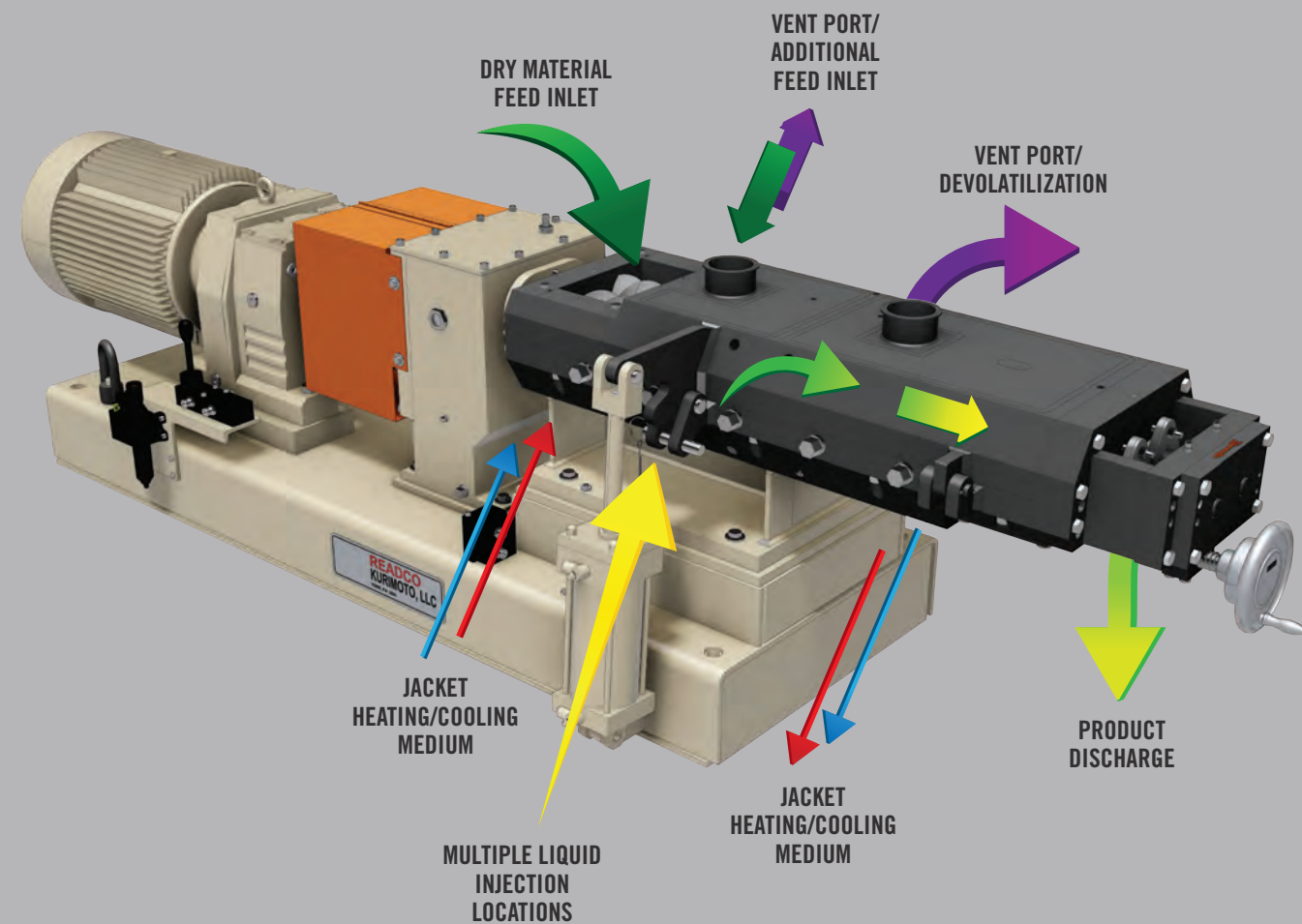
CONTINUOUS PROCESSOR



CONSISTENT. FLEXIBLE. EFFICIENT.

THE CONTINUOUS PROCESSOR FROM READCO KURIMOTO, LLC.

OVER FIFTY YEARS OF PROVEN CONTINUOUS PROCESSING TECHNOLOGY CONTINUOUS MIXING. CONTINUOUS EXPERTISE.

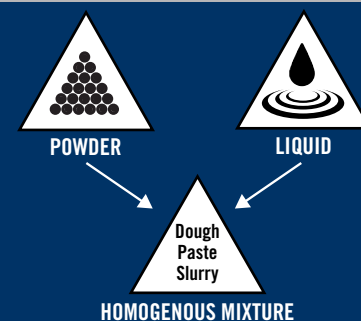


Highly flexible and sturdy, the twin screw design of Readco's Continuous Processor mixes, processes and chemically reacts, giving you a consistent mix for even the most difficult applications, ensuring consistent and repeatable performance. The Continuous Processor is ideally suited for operations involving reaction, polymerization, crystallization, compounding and heating or cooling of materials up to many million centipoise viscosity.

With the Continuous Processor, you can combine and automate batch mixing operations in one piece of equipment to ensure a uniform product without the usual batch to batch variations. The result is a thorough, complete mix.

WHAT DOES IT DO?

- Combines dry and wet materials into homogeneous mixture
- Facilitates chemical reactions, crystallizations, and polymerizations continuously
- Paddle/Screw design ideal for viscous materials
- Preconditions materials for extrusion or additional downstream processes



THE ADVANTAGE OF FLEXIBILITY.

STANDARD FEATURES

The standard design features of this mixer save you time both in processing and clean-up operations. The co-rotating shafts and close clearances between paddles and between the paddles and barrel walls provide efficient uniform mixing in less time than batch type mixers. This prevents material build up inside the processor barrel and results in a self-wiping action that significantly reduces clean-up time.

- Stainless Steel Construction
- ASME Jacketed Barrel
- Inverter Duty Motor – for optional variable speed drive
- Adjustable slide gate
- Torque overload protection

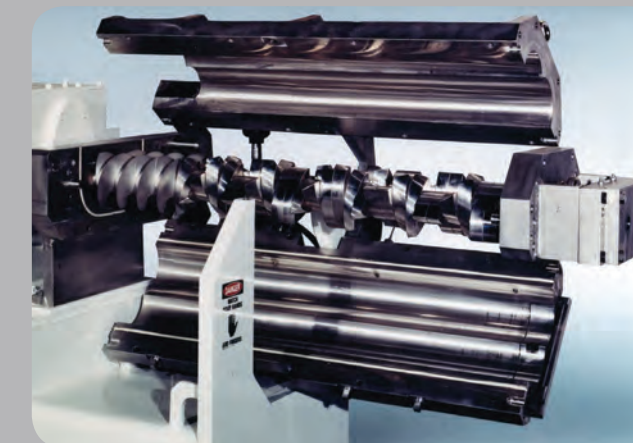


OPTIONS

The Continuous Processor can be constructed using the latest specialized materials and alloys of your choice. Units can be designed with cored paddle shafts for additional heating or cooling capacity. Other options are available to meet the specific demands of your operation. Barrel vent ports along the barrel length permit the removal of gas from mixed materials or the addition of dry ingredients. Variable speed drive, top and/or bottom clam shell barrels, sanitary design for food and pharmaceutical applications-- you choose your processor's capabilities.

MECHANICAL OPTIONS

- Cored paddle shafts
- Wear resistant barrel liners
- Removable shafts
- Single or double clamshell barrel
- Hydraulic, pneumatic, or electrically actuated barrel



DESIGN OPTIONS & SPECIFICATIONS

- Precise automated controls – LIW – Loss In Weight
- HMI Touchscreen controls
- Electrical classification (up to Class I Div I)
- USDA 3A Compliant
- CE Compliant

APPLICATIONS

CHEMICAL

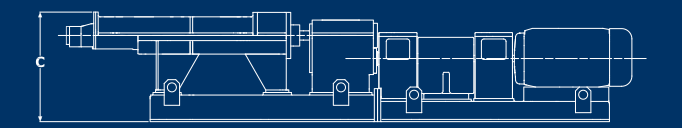
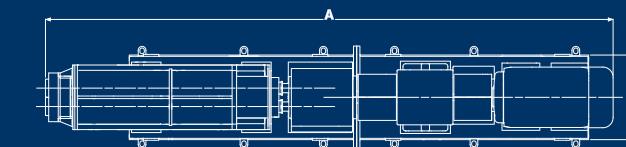
- Activated Carbon
- Adhesives
- Aramid Fibers
- Artificial Wood
- Batteries: Lead Acid/ Lithium Ion/ Nickel Cadmium
- Asphalt
- Brake Lining
- Carbon Based Filter Material
- Carbon Methyl Cellulose (CMC)
- Catalysts
- Caulking & Sealing Compounds
- Cellulose Acetate
- Cement Board/Wall Board
- Ceramics
- Chemical Reactions/ Polymerizations
- Chemically Enhanced Building Products
- Composites/Nano Composites
- Compounding
- Countertop Material
- Continuous Low Moisture Granulation
- Continuous Powder Blending
- Crystalline Cellulose
- Crystallizations
- Encapsulates
- Energetics
- Engineered Fuels
- Fertilizers
- Floor Tile
- Graphite
- Gypsum Board
- Hazardous Waste Remediation
- Ion Exchange Resin
- Joint Compounds
- Magnets
- Metallic Soaps
- Molding Compounds
- Pesticides/Herbicides
- Pigment/Die Encapsulation
- Plastic Compounding
- Polymerization Reactions
- Powder Injection Molding
- Radioactive Waste Encapsulation
- Refractories
- Rubber Products
- Rubber Compounding
- Scrubber Medium
- Sealants
- Silicone
- Soap
- Soy/Vegetable Proteins
- Surfactants

FOOD

- Candy
- Cereal Bars
- Chewing Gum
- Chocolate Conching & Conditioning
- Creams
- Doughs
- Encapsulates
- Flavor Encapsulation
- Food Fillings
- Grains
- Preconditioning
- Gum Base
- Malted Milk Balls
- Milk Powder
- Meat Emulsions
- Nutraceuticals
- Nutrition/Fruit Bars
- Pastes
- Peanut Butter & Fillings
- Pet Foods/Treats
- Pharmaceuticals
- Pigments
- Processed Cheese
- Seasonings
- Snacks
- Spices
- Taffy

READCO CONTINUOUS PROCESSOR SPECIFICATIONS

PADDLE DIAMETER (IN)	A (IN)	B (IN)	C (IN)	TYPICAL MOTOR SIZE (HP)	WEIGHT (LBS)
2	72	14	52*	5	785
5	115	26	26	25	3500
6	140	34	30	40	4500
8	163	36	40	75	7800
10	220	42	44	100	14500
12	265	44	45	150	18500
15	300	45	48	200	31500
18	340	51	58	250	55000
24	360	65	72	500	75000



* Height Includes Legs

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CALL TODAY FOR MORE INFORMATION.