

KEY KG-5 BENCH TOP HIGH SHEAR GRANULATOR/MIXER



The KG-5 is a cost effective, state-of-the-art, bench top granulator/mixer. Because it offers ease of use, excellent operational flexibility, and is patterned after pilot and production units, it is unsurpassed for determining process feasibility in the laboratory.

The KG-5 offers superior capability, flexibility, and service life as compared to commercial food processor and blender type units. It is better suited to the processing of small batch sizes of expensive and/or scarce material than larger, multi-purpose units.

UNIQUE CAPABILITIES

- PLC control system
- Duplicates the dynamic mixing patterns of pilot and production sized equipment
- Offers process repeatability via recipe capability
- Generates meaningful data for determining product performance and behavior in a high shear environment
- Offers operational flexibility for duplicating medium to high shear dry mixing or wet granulation processes

SPECIFICALLY DESIGNED FOR THE R & D LABORATORY

- PLC control system
- Color touch screen operator interface
- Automatic and manual modes allow easy monitoring and control of all process parameters
- Quick release components to facilitate cleaning
- Validation package (IQ, OQ, calibration protocol, certification documentation to NIST standards)
- Completely manufactured in U.S.A.

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SPECIFICATIONS

MAIN UNIT

- Five (5) liter total volume with approximately 2.4 liter working capacity
- Stainless steel construction
- High visibility clear impact resistant cover

MAIN IMPELLER

- Stainless steel three (3) blade design, mirror polished
- Step-less variable speed 0-750 RPM

POWER SPECIFICATIONS

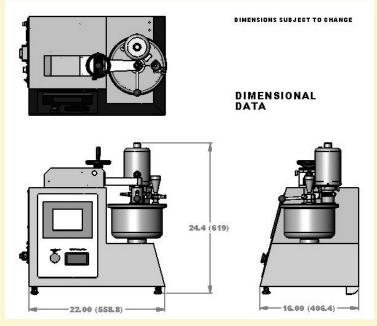
Unit is designed to operate on a standard 15 amp, 120 volt outlet. Main impeller motor, 1 HP, D/C, 1750 RPM, 120V A/C = 11.5 FLA chopper motor, 1/5 HP, D/C, 10,000 RPM, 120V A/C = 1.7 FLA

Control circuit =< 1 FLA



TOUCH SCREEN OPERATOR CONTROL PANEL

Full color LCD touch screen operator interface which displays all time and speed functions for the main impeller, chopper and liquid addition system. The touch screen is dust and water resistant.



OPTIONS

Variable Speed Chopper

Variable speed (0-10,000 RPM) telescopic (adjusts up and down) chopper with removable blades. Vertical or horizontal mounting depending upon bowl design.

• Liquid Addition System

Telescopic spray wand attached to a variable rate metering pump. Quick connect fitting for attaching to bowl cover. Stainless steel construction.

• Tulip Shaped Bowl (3 lt.)

2.3 lt. working capacity 316 S.S. bowl with mirror polished interior surface. Fitting for side entry chopper, chopper blade adaptor and small diameter lid.

• 1 lt. Bowl

0.72 lt. working capacity 316 S.S. bowl. Consisting of bowl, impeller, lid, chopper shaft and lid retainer.

Jacketed Bowl

2.4 It. working capacity 316 S.S. bowl. Hot water/oil system with recirculation pump and digital temperature control. Water inlet and outlet through flexible tubing with quick disconnects.

LOOK TO KEY INTERNATIONAL FOR:

PROCESSING EQUIPMENT: Capsule Checkweighers - Capsule Fillers - Capsule Polishers - High Shear Mixers & Granulators - Homogenizers - Metal Detectors - Rotary Tablet Presses - Tablet & Capsule Inspection - Tablet Coaters - Tablet Dedusters - Tablet Friability Testers - Tablet Hardness Testers - CORA Butterfly Valves **PACKAGING EQUIPMENT:** Blister Packaging - Bottle Cappers - Bottle Fillers - Bottle Inserters - Bottle Unscramblers - Cartoners - Form/Fill/Seal Pouch Fillers - Single Dose Pre-formed Plastic Shells - Stick Pack Packaging - Suppository Systems - Tablet & Capsule Counters - Tube Fillers - Key-Lube

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