

# Laboratory Vacuum Kneader

This lab vacuum kneader is designed for mixing and kneading materials in laboratory settings under vacuum conditions. It features a robust mixing chamber with a vacuum system to remove air bubbles and moisture, enhancing product quality and consistency.



## ADDITIONAL IMAGES



## Overview

### Laboratory Vacuum Kneader

This laboratory-grade vacuum kneader is engineered for precise mixing, kneading, crushing, and dispersing of materials under controlled vacuum conditions. Designed for durability and efficiency, it features a robust stainless steel construction with corrosion-resistant properties and advanced sealing to ensure no leakage. The system utilizes a double sigma blade configuration driven by a reliable motor to provide high shear stress, making it ideal for polymers, adhesives, and pharmaceutical research applications.

## Performance Metrics

### Capacity & Performance

**6 L**

Whole Capacity

**4 L**

Working Capacity

**1.5 kW**

Main Motor Power

## Technical Specifications

### Blade & Shaft Details

Parameter	Specification
Blade Type	Double Sigma blades
Blade Material	Cast stainless steel
Shaft Material	Stainless steel
Blade Speed (Front/Rear)	63/43 rpm
Shaft Packing	PTFE

### Vacuum System

**-0.09 MPa**

Limit Vacuum

**20 m3/h**

Air Bleeding Speed

### Operational Features

- Heating: Electric (1.5kW) or Steam
- Discharging: Manual tilt trough
- Lid Seal: Viton
- Lid Operation: Manual
- Tilting Angle: Approx. 95°

## Physical Dimensions

### Coating

High quality epoxy based paint

### Appearance & Build

1280 x 525 x 850 mm