



BLENDO

CONTINUOUS GRAVIMETRIC BLENDER

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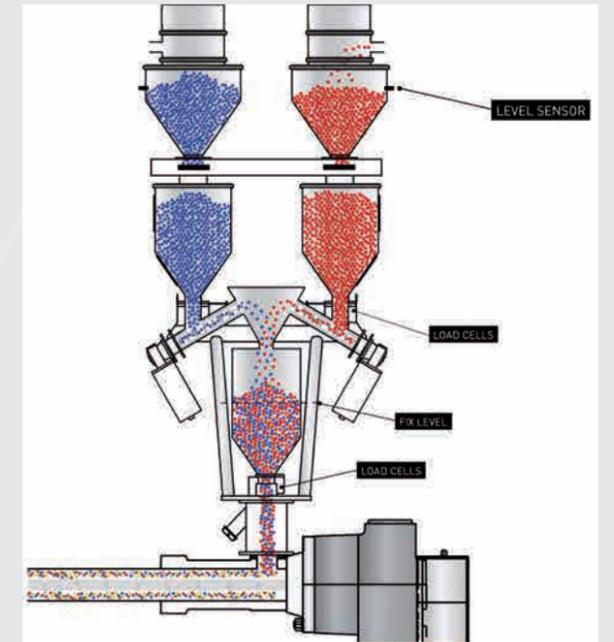
Continuous gravimetric blender, designed to blend pellets in extrusion processes where dosing accuracy and a homogeneous dispersion of additives are strictly required. Unaffected by vibrations, BLENDO has been designed to be easily mounted directly on the extruder throat to replace the conventional feed hopper, or for mezzanine mounting.

MAIN FEATURES

- BLENDO is available in 16 models: 2, 3, 4, 6 or 8 ingredients, with throughputs of 150, 300, 600, 1000 up to 2000 kg/h.
- Standard supplied integrated refill valves, slide gate type.
- Inclined screw feeders to improve metering accuracy and to prevent undesired dribble. They are driven, with a wide range of speeds, by DC motors with long-life brushes and closed-loop speed regulation.
- Auger screws suitable for granules or free-flowing powders.
- A cascade mixer provides excellent additive dispersion, including ingredients with different bulk densities or granule size.
- Integral weigh downcomer hopper for extruder demand or gravimetric throughput control. Load cell to sense variations in weight (no ultrasonic or capacitive sensor).
- Easy to use, simply set the dosing percentage.

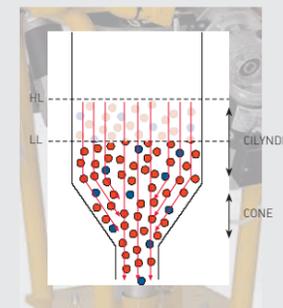
CONTINUOUS BLENDER OPERATION

- Precise continuous loss in weight control.
- Weight loss of each ingredient is measured.
- All ingredients are simultaneously metered through the auger directly into the integral weigh downcomer hopper, through the cascade mixer.
- The weight of blended material in the downcomer hopper is continuously monitored to sense level variations caused by changes in extruder throughput or non-alignment between the feeders and extruder throughputs.
- The feeders are individually controlled to achieve and maintain the preset blend ratios and to keep at the preset value the downcomer hopper level. This means that the blending throughput is always aligned with that of the processing machine.



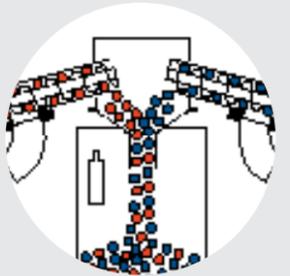
CASCADE MIXER ACTION

The ingredients are simultaneously metered in the right proportion directly into the cascade mixer where the different streams are mixed to form a homogenous blend with a perfect dispersion of additives.



FAST INGREDIENT CHANGE, QUICK AND THOROUGH CLEANING

- Practical and easy access to all components.
- Feed hoppers with sight glass for visual level control and quick-release ring clamp for easy cover removal.
- Manual slide gate for auger screw inspection without hopper emptying.
- Drain spout for easy and quick hopper emptying.
- Easily accessible auger screws for quick and thorough cleaning, no tools required.



INTEGRAL WEIGH DOWNCOMER HOPPER

This hopper collects the blend from the cascade mixer to feed the extruder ensuring an adequate head of blended material on the plasticizing screw. The cylindrical shape and the reduced material resident time prevent the formation of preferential flows and the ingredients from de-mixing.





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