

APPLICATIONS

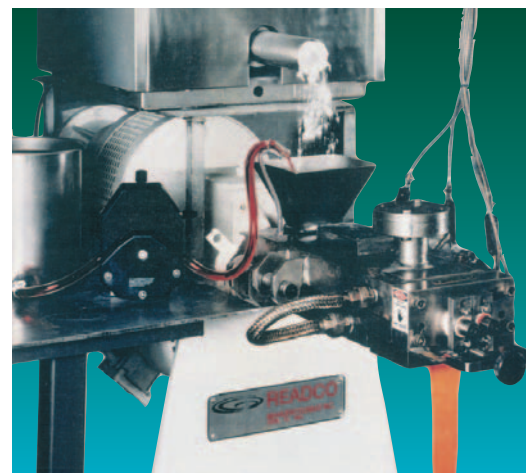
CHEMICAL

Adhesives
 Artificial wood
 Batteries
 (Lead sulfate, lead oxide, mercury, potassium hydroxide, ni-cad, alkaline cells)
 Brake linings
 Catalysts
 Caulking & sealing compounds
 Cellulose Acetate
 Ceramics
 Chemical reactions/Polymerizations
 (Polyurethane, Polystyrene, Polyacetal)
 CMC (Carboxy Methyl Cellulose)
 Composites
 Countertop material
 Crystalline Cellulose
 Crystallizations (See artificial sweetener)
 Drywall compound
 Encapsulants
 (Semiconductors, insulating material, electrical parts)
 Energetics
 (Smokeless powder, rocket propellant, air bag propellant, PBX)
 Fertilizers
 Floor tile
 Graphite (Electrodes, bearings)
 Gypsum board
 Hazardous waste drying
 Inks
 Ion exchange resin (Cooling & cleaning)
 Magnetic coating material (Audio, video)
 Magnets (Motor, automotive, home parts)
 Metallic soaps
 Molding compounds
 Pesticides (Animal poisons)
 Photographic emulsions
 Pigments (Thalo & ultramarine blue, flourescents, salt grinding)
 Plastic compounding (PE, PP, nylon, PVC)
 Play dough
 Polymerization reactions (Addition, depolymerization & condensations)
 Powder injection molding
 (Tungsten, carbide, silicon carbide, aluminum oxide)
 Powdered paint
 Radioactive waste solidification/drying
 Refractories (flame/fire retardant & construction material)
 Resins (Conductive, epoxy, phenolic, polyester, fillers)
 Rubber products (additives, reclaimed rubber)
 Rubber compounding
 Sealants

Silicone (Caulking and glazing compounds)
 Soap (hard & soft, cleaners, detergents, biodegradable, non-phosphorus)
 Toilet bowl deodorizers
 Toners (Color, fax, printer)

FOOD

Artificial cheese
 Artificial sweeteners (sorbitol, xyolitol, polydextrose)
 Candy bars
 Cereal (Rice, wheat products)
 Chewing gum and bum base
 Chocolate conching & conditioning (All grades)
 Creams
 Doughs (Cookies, biscuits, snacks, gluten, cracker, pretzel, doughnut)
 Grain preconditioning
 Malted milk balls
 Milk powder (Fat Release)
 Meat analogs
 Nutrition bar (Peanut butter, sugar, corn syrup, flour, vitamins)
 Pastas
 Pastes
 Peanut butter (Regular & low fat)
 Pet foods (Moist/dry, semi-moist, bones)
 Pharmaceutical products
 (Binders, pastes for pill formulations)
 Ravioli filling
 Seasonings
 Snacks
 Taffy



CD Available Upon Request

Call us today to find out if this state-of-the-art blending technology is appropriate for you. Between our sales representatives, our CD, and our test lab, we'll be able to show you the Continuous Processor's extraordinary capabilities.



Continuous Mixing. Continuous Expertise.

Readco Manufacturing Inc.

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The Next Level In Mixing Technology... The READCO Continuous Processor



READCO
Continuous Mixing. Continuous Expertise.

GUM
 PASTE
 CANDY
 TONERS
 DOUGHS
 PIGMENTS
 PLASTICS
 COMPOSITES
 ADHESIVES
 PEANUT BUTTER
 WASTE PRODUCTS

Consistent, continuous, environmentally safe mixing with the highest level of particle dispersion for medium to high viscosity operations.



Highly flexible and sturdy, the twin screw design of Readco's Continuous Processor mixes, processes and extrudes, giving you a consistent mix for even the most difficult applications. 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.

And, 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. Consistent and repeatable performance... the Continuous Processor from Readco.

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 the paddles and between the paddles and barrel walls provide efficient uniform mixing in less time than conventional mixers.

This prevents material build up inside the processor barrel and results in a self-wiping action that reduces clean-up time by as much as 90%.

Close clearances also allow higher heat transfer coefficients than conventional mixers.

Multiple liquid and dry material addition points allow you to efficiently add ingredients and increase flexibility in processing.

Options

Selecting the appropriate options gives you greater control over your operations form, function and profit margin.

The Continuous Processor is available in carbon steel, stainless steel and many other commercial alloys.

Units can be designed with hollow paddles and shafts and/or jacketed barrels to circulate temperature-controlling media. At any point in the mixing process, the material temperature can be controlled to achieve a precise heating/cooling profile.

Other options are available to meet the specific demands of your operation. Barrel vent ports along the barrel length permit the removal of gasses from mixed materials or the addition of dry ingredients. Contoured extrusion plates produce pellet, rod or bar shaped extrudates. Variable speed drive, top and/or bottom clam shell barrels, sanitary design for food and pharmaceutical applications—you choose your processor's capabilities.

Consistent. Flexible. Efficient. The Continuous Processor from Readco. Call today for more information.

Still using a batch mixer? Look at everything our Continuous Processor can do and the benefits it gives to you.

What is it?

- Mixer
- Extruder
- Crystallizer
- Compounder
- Polymerizer
- & Much More!

What does it do?

- Shearing
- Reactions
- Crystallization
- Particle size changes
- Devolitzation
- & Much More!

How does it do it?

- RPM
- Jacket Temperature
- Addition sequencer
- Discharge gate configuration *
- Thru-put rate *
- Paddle arrangement *

**You can't do this with a batch mixer!*

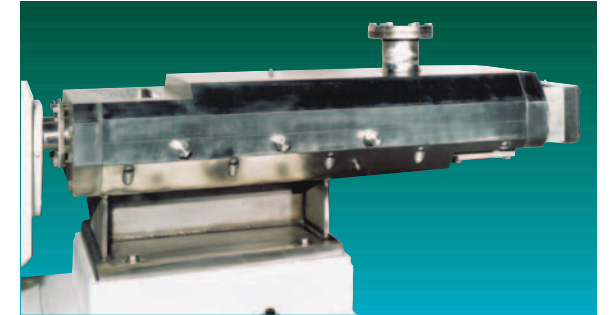
VARIETY

It doesn't matter what you are mixing!

- Composites
- Cheese
- Candy
- Pigment
- Pasta
- Animal Feed
- Battery Paste
- Soy Burgers
- Gum
- & Much, Much More!

BENEFITS

- Feeders and pumps
- No batch to batch variations
- Shorter cycle time
- Lower energy consumption
- Reduced labor
- Reduced floor space
- Eases environmental concerns
- Ease of packaging

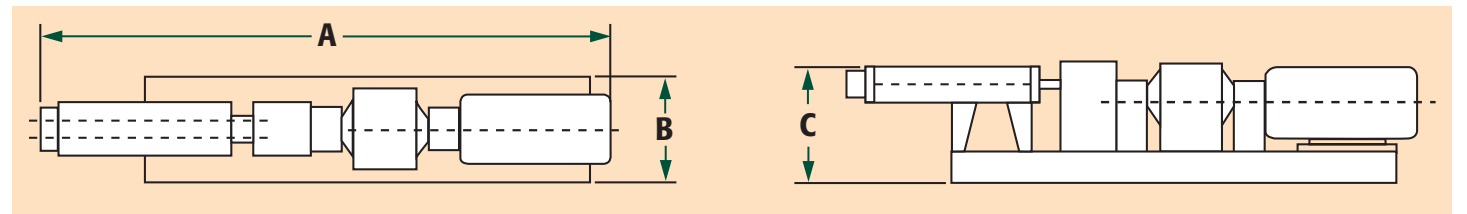


Newly redesigned streamlined barrels allows for sanitary applications and reduces cleanup time.



Clam shell design with removable barrel liners reduces operating costs with highly abrasive applications.

Readco Continuous Processor Specifications



Paddle Diameter in.	A in.	B in.	C in.	Typical Power @ 100 R.P.M.	Weight lbs.
2	75	14	85	4	785
5	110	26	55	20	3,200
6	130	28	56	30	4,000
8	156	40	60	75	6,500
10	212	32	42	135	10,500
15	266	43	48	325	31,500
24	300	64	72	750	50,000