



T A B L E T   P R E S S E S

# VH POWDER MIXER USER MANUAL

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## CAUTION.

Please read these operating instructions carefully before installation, starting up and repair. Inappropriate operation not recommended in the instructions may damage the machine or cause personal injury.

# Introduction

The VH Series Powder Mixers are a series of versatile and reliable semi-automatic mixing machines for combining dry powdered and granular materials. Available in sizes ranging from the 8 litre V8 up to the 500 litre V500, these powder mixers are suitable for the pharmaceutical, chemical and food industries, animal fodder production, as well as ceramics and metallurgy, and any application that requires the thorough combining of two or more dry powders or granules.

All the VH Series Powder Mixers share the same design principles, offering asymmetric mixing tubes that are agitated and rotated to achieve highly efficient mixing of their contents, without leaving dead spots or uncombined powder. These mixers have been solidly engineered with rugged industrial motors and durable stainless steel tubes, to give many years of productive service. They are simple to operate and to maintain, and their stainless steel tubes' interiors are polished to a smooth finish that ensures easy and effective cleaning.

Please read this manual carefully before starting to use your VH Series Powder Mixer.

# Technical Specifications

Model	Barrel capacity(L)	Material weight (kg) (apprx.)	Agitation speed (r/min)	Mix time (min)	Motor power (kw)
VH8	8	2.5	24	8	0.25
VH14	14	4	46	8	0.37
VH100	100	28	15	8	1.1
VH150	150	42	15	8	1.1
VH200	200	56	12	8	1.5
VH300	300	80	12	10	1.5
VH500	500	140	12	10	2.2

# Operation

## FILLING THE POWDER MIXER

Use the inching button to position the Powder Mixer upright, and open one of the top filling ports to fill the machine. Some larger models in the range have a vacuum filling option, or the machine can be filled manually.

Close and secure the filling port tightly to ensure a watertight and airtight seal.

## EMPTYING THE POWDER MIXER

The Powder Mixers' simple release system uses a metal stopper and rubber valves to form a secure, airtight and watertight seal during operation. When mixing is completed, use the inching button to position the exit port over a suitable container and loosen the wing nut that holds the stopper in place. Then remove the stopper to allow the contents to empty.

## STARTING AND STOPPING THE MIXER

The VH Series Powder Mixers are operated by the simple button controls located on the front of the main body of each machine. As well as a green 'start' button and red 'stop' button for manual operation, there is also a yellow 'inching' button that makes it easy to bring the mixing tubes into an easy position for filling and emptying. If automatic operation is preferred, there is a digital timer that lets the operator pre-programme how long the mixer should run for before automatically switching off.

For the larger machines in the range, there is also a manual override button that allows for continuous rather than time operation.

## REVERSING DIRECTION

From the VH100 upwards, the powder mixers are equipped for both clockwise and counter clockwise rotation, allowing for a better mix.

# Maintenance & Lubrication

The VH Series are robust machines that require minimal maintenance. To ensure their long term utility they must be kept clean and well lubricated, paying particular attention to the bearings and gearbox. Any damaged or worn parts must be replaced immediately.

The motor should be carefully inspected according to a regular schedule, and lubrication applied as required.

Prevent powder building up around the seals on the filling and emptying ports by thorough cleaning after each use.

The polished stainless steel tubes allow for efficient cleaning. To avoid cross contamination between batches, the tubes should be thoroughly cleaned and dried before refilling the machine.