Conventional mixers are expensive to operate because of their inefficiency in mixing and dispersing. The new Kongokun and Bunsankun motionless mixers are not only highly efficient, but also can save operating time, and have compact, easy-to-clean bodies.

Application example: Manufacturing processes for soybean curd

Conventional mixer

Even mixing.
Adjustable emulsion settings.
Automatic operation.
Compact.
Easy scaling.
Easy cleaning.
Various applications for any purpose: not only liquids but also powders and gasses.
Excellent for mixing substances facilitating reactions.

Kongokun, Bunsankun

It's compact body and continuous operation increase productivity remarkably compared with conventional mixers.

Applications

Kongokun and Bunsankun motionless mixers can be used in many fields. Here are some of the possible applications.

- **Heat Transfer in Blending Fluids**
  Enhance the efficiency in heat exchange (up and down). Direct heating by steam, production of hot water.

- **Crushing, Mixing and Extracting**
  Neutralization of wastewater.
  Extraction of lycopene from tomatoes.

- **Dissolving and Crushing**
  Crushing lumps (such as flour or chocolate).
  Dissolving chemicals (hydroxypropyl methylcellulose into deionized water).

- **Extraction**
  Liquid-liquid extraction (hexane collects a particular substance in slurry).

- **Absorption, Diffusion and Humidity Conditioning**
  Deoxidization in water.

- **Reaction**
The Bunsankun is designed for emulsification dispersion. This Bunsankun can create particles of any size according to your needs, by changing the flow rate and the number of cycling times. The Bunsankun also provides even distribution of scaling, shearing and cavitation effects.

Diameter of type O/W emulsion processed by 10 Bunsankuns

- Flow rate: 32L/min  
  Pressure loss: 5.5MPa

- Flow rate: 17L/min  
  Pressure loss: 1.3MPa

- Flow rate: 6L/min  
  Pressure loss: 0.2MPa