

Drying

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- It is removal of small amount of water or other liquid from a material by application of heat to cause thermal vaporizatn.
- It occurs when environ. is unsaturated with water vapour.

Applications

- Preparation of bulk drugs
 - en → dried $\text{Al}(\text{OH})_3$, spray dried lactose, powdered extract.
 - after crystallizatn & filteratn dryn is essential
- Preservation of drug products
 - dryn imp to avoid deterioration
 - crude drugs of animal & vitamin origin → chemical decomposition
 - Blood products, skin, tissue → microbial growth
 - Synthetic & semisynthetic drugs → chemical decomposition
 - Effervescent tablets → chemical decomposition
(Aspirin, penicillins)
- For Improved characteristics
 - Spherical shape, uniform size, free flowing & enhanced solubility
 - Granules → dried → Improve ~~stability~~ & compres^{tion} characteristic
essential for products of tablet & capsules.
 - Viscous & sticky materials are not free flowing, drying modifies these characteristics. (malt flour extract, malt extract)
- Improved handling → light in weight & reduces the bulk

Theory of Drying

In wet solid mass → water

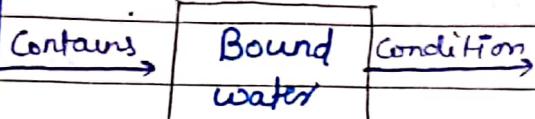
→ Bound H₂O

→ Unbound H₂O

Hygroscopic materials

Water in :-

- Fine Capillaries
- cell & fibres walls
- Physical Interaction



vapour press. of wet solid is less than the VP of pure water

Non-Hygroscopic materials

Water in Void space

contains →

Unbound water	Condition,
---------------	------------

VP of wet solid is eq. to VP of pure water

* Bound water is the min water held by the material that exerts an eqbm VP $<$ VP of pure H₂O at same temp.

* unbound water is amount of water held by the material that exerts an eqbm VP = VP of pure H₂O at same temp

Air-dry :- durⁿ dryn, water is easily lost, but resultⁿ solid is not completely free from water molecules.

Bone-dry :- After water is removed completely, c/d bone dry.

Mechan of Dryⁿ Process

Dryⁿ \Rightarrow Heat transfer + Mass transfer

Heatⁿ med \downarrow solid mat. Transfer of moist to surface of solid & subsequently vaporisatⁿ from surface to surrounding.

Theories to explain moisture movement :-

1. Diffusⁿ theory
2. Capillarity theory
3. Pressure gradient theory
4. Gravity flow theory
5. Vapourisatⁿ & condensatⁿ mechan

"Faith is the bird that feels the light when the dawn is still dark." — Rabindranath Tagore

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Diffusion theory

- Here capillarity, gravitational & frictional forces \Rightarrow too small
- Rate of flow of water & moisture gradient.
- Movement as follows-
 - water diffuses thru solid \rightarrow surface \rightarrow evaporate to surroundings
 - Evaporation of H₂O occurs at an intermediate zone, much below solid surface, then vapour diffuses thru solid into air.
 - Applicable to hygroscopic materials.

Limitations →

- Dryn rate can't be predicted over a range of moisture gradient.
- diffusivity \downarrow as moist. content & temp & press

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Capillarity theory

- Applicable to porous granular solids.
- Porous materials \rightarrow inter-connected pores & channels (not circular or straight)
- as dryn starts, a meniscus is formed in capillary & exerts a force, this is dryn force for water movement thru pores towards the surface.
- curvature of meniscus depends on pore diameter & determines strength of capillary force.
- Capillary force \rightarrow small pores $>$ large pores, \therefore small pores pull more water from larger pores & thus large pores get emptied first.
- Air enters emptied pores & moist. content relatively \uparrow at surface.
- This theory only good for free water in bed.
- This movement takes places in granules of voids.

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Pressure Gradient theory

- By applicatⁿ of Radiatⁿ, dryn occurs.
- Radiation \rightarrow a source \rightarrow to generate internal heat
- Radiation interacts to polarized molecules of ions of material.
- This aligns molecules into order, which are otherwise

"The butterfly counts not months but moments, and has time enough." - Rabindranath Tagore

randomly oriented.

- when field reversed \rightarrow molecules align to original orientation.
- Radⁿ gives random k.e. to inside surface of solid itself
 \therefore lig inside solid vapourized.
 \therefore Vapour pressure gradient is developed which is driving force for the movement of vapour to surface.

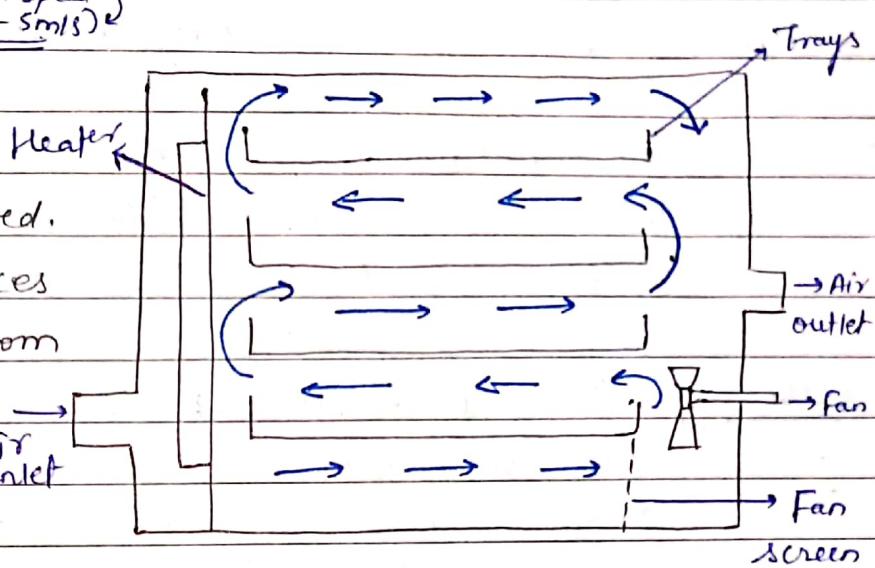
Tray Dyer (^{at speed}_(2-5m/s))

Principle

\rightarrow Hot air is continuously circulated.

\rightarrow Forced convection heating takes place to remove moisture from the solids placed in trays.

Simultaneously, moist air $\xrightarrow{\text{Air Inlet}}$ is removed partially.



Construction

- A rectangular chamber with insulated walls & has trays in it.
- for lab \rightarrow min 3 tray
- for industry \rightarrow more than 20 trays required.
- Tray = square = 1.2 to 2.4 m² area
 - = loaded = 10.0 to 100.0 mm deeps
 - = dis b/w lower tray surface & loaded material = 40 mm
 - = placed on wheels as can be rolled in front of chamber
- fan fitted \rightarrow to circulate air over trays & in corners directⁿ vanes are placed.

Working

- wet solid \rightarrow Tray \rightarrow chamber
- fresh air \rightarrow inlet \rightarrow heater & heated up \rightarrow circulated by fans at 2 to 5 m/s
- Turbulent flow \downarrow the partial VP in atm & also \downarrow air thickness boundary layer.
- water picked up by air

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→ Water evaporates from surface → water diffuses from int. of solid by capillary action

→ These events occur in single pass of air

→ Time of contact in single pass = short & amount of heat lost = small

→ ∵ Discharged air to the tune of 80 - 90% is circulated back through fans.

→ Only 10 to 20% of fresh air is introduced.

→ Moist air is discharged through outlet.

→ Thus const. temp. of uniform airflow over the material can be maintained for achieving uniform drying.

→ In case of wet granules (tablets or capsules) dryn continued until desired product is not obtained.

Uses → • Sticky materials, plastic subs., granular or crystal mas can be dried.
• Crude drugs, powders are also dried.

Adv → • Handling of material can be done w/o losses.
• Operated batch-wise: → each batch is handled as separate unit.
• Valuable products handled efficiently,

Disad → • Tray dryer req. more labour to load & unload, hence cost increases
• Time consuming

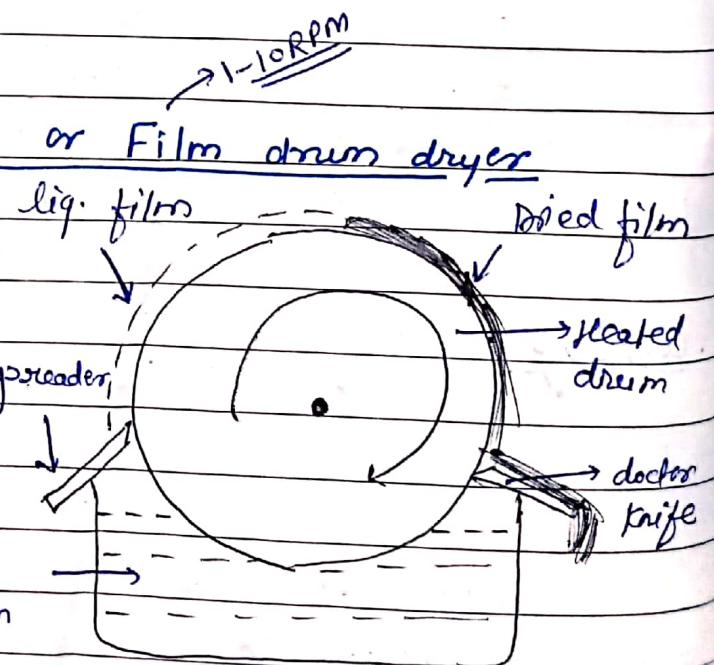
Drum Dyer or Roller or Film drum dryer

Principle

→ A heated hollow metal drum rotates on its longitudinal axis, which is partially dipped in soln to be dried. spreader

→ Soln carried as a film on surface of dryer & dried to form a layer.

→ A suitable knife scraps feed pan the dried material, while drum is rotating.



"The butterfly counts not months but moments, and has time enough." — Rabindranath Tagore

Construction

- Horizontally mounted hollow steel drum ($0.6 - 3.0\text{ m} = \text{dia}$) ($0.6 - 4.0\text{ m} = \text{length}$) of external sur = smoothly polished.
- Below drum → feed pan placed such that drum dips partially into feed.
- Other side of drum = spreader & another side = doc. knife (scrap)
- Storage bin (or a conveyer) placed connect knife to collect material.

Working

- Steam \rightarrow drum & heat transfer coefficient of drum metal T .
- Dryⁿ capacity & surface area of drum.
- Heat transfer by conductⁿ to material
- Drum rotated at rate of $1 - 10\text{ rev/min}$.
- Liq. mat. tnt in feed adheres as thin layer to ext. surface of drum during its rotation.
- Material dried durin^p its journey in less than 1 rotatⁿ.
- Dried mat = scraped \rightarrow doc. knife \rightarrow storage
- Time of contact of material with hot drum = $6 - 15\text{secs}$ only.
∴ process condtns such as film thickness, steam temp are closely controlled.

- Uses - • used for dryⁿ solⁿ, slurries, suspensions, etc.
• Dried products are milk, starch, ferrous salts, suspensⁿ of zo, kaolin, yeast, malt, etc.

- Adv - • Dryⁿ time less (few secs) = Beneficial for heat sensitiv mat.
• Occupies less space as compared to spray dryer.
• Since thin film of mat. is formed rate of heat/mass trans T .
• Product obtained is completely dried.

- Disadv - • Maintenance cost \uparrow

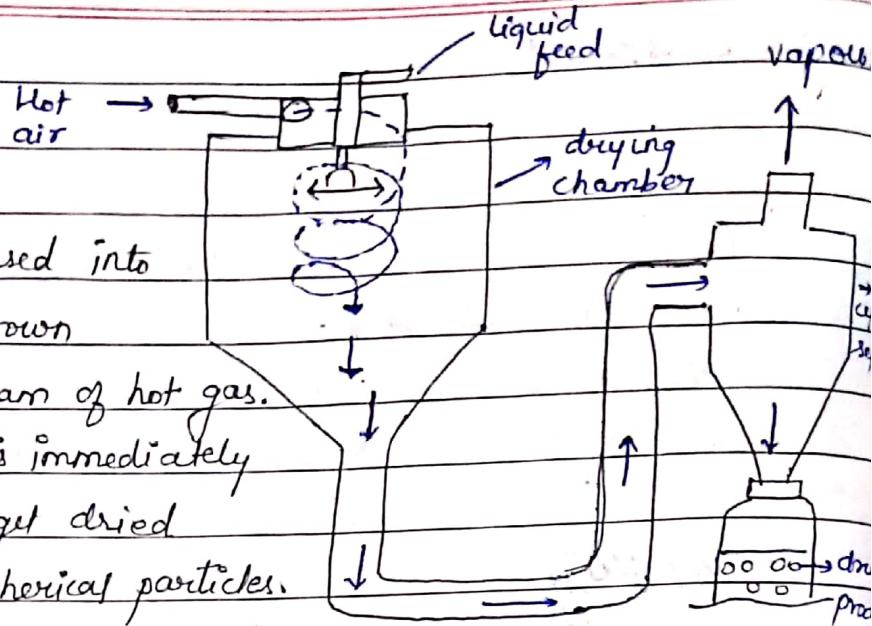
- Skilled operators needed to control feed rate, film thickness, etc.
- not suitable for salt solⁿ with less solubility

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Spray Dryers

Principle

- Fluid to be dried is atomised into fine droplets, which are thrown radially into a moving stream of hot gas.
- The temp. of the droplets is immediately increased & fine droplets get dried instantaneously in form of spherical particles.
- This process completes in a few secs before droplet reach the wall of dryer.



Construction

- It has large cylindrical drying chamber with short conical bottom made up of → stainless steel (dia = b/w 2.5 to 9m & height = 25m or more)
- Inlet of hot air provided at roof of chamber.
- Another inlet carrying spray - disk atomizer is set in roof. (300 mm in dia) & 3000 to 50,000 rpm/min
- Bottom of dryer connected to cyclone separator.

Working - In 3 stages :-

- 1) Atomization of the liquid / feed
- 2) Drying of liquid droplets / feed
- 3) Recovery of dried products

I) Atomizatⁿ of liq. to form liq. droplets

- feed → atomizer either by gravity or suitable pump to form fine droplets.
- final product ppts depend on droplet formed, hence selection on atomizer type is imp., i.e., pneumatic atomizer, press. nozzle & spinning disc atomizer may be used.
- Rate of feed adjusted such that droplets should be completely dried before reaching the walls of dryn' chamber.
- Product should not be over heated.

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Drying of liq. droplets

- fine droplets dried here thru hot air inlet.
- surface of air droplet dried immediately to form a tough shell
- A liq. inside must escape by diffus' thru the shell at a particular time.
- At same time heat transfer from outside to inside tapes place at a rate greater than liquid diffusion rate. As a result, heat inside mounts up which allows the liq. to evaporate at a faster rate.
- This tendency of a liquid leads to rise in the internal pres., which causes droplets to swell.
- Shell's thickness ↓ whereas permeability of vapour ↑.
- If shell is neither elastic nor permeable, it ruptures & int. pres escapes.
- The air temp is adjusted in such a way that the droplet should be completely dried before reachⁿ walls of dryⁿ chamber.



Recovery of dried product

- Centrifugal force of atomizer drives the droplet to follow helical path.
- Particles dried during their journey & finally fall at conical bottom.
- final product particle size → 2-500 μm.
- Particle size depends upon - solid content in feed
 - liq. viscosity
 - feed rate - disc speed.

* evaporation capacity = $\frac{2000}{\text{time}}$ kg / hr.

uses — quantity of mat^{to be dried} large, product is thermolabile, (milk, lactose, blood, hormones) hygroscopic OR undergoes chemical decompositⁿ.

Adv → Dryn rapid (3-30secs), labour cost ↓, uniform product.

Product shows excellent solubility, sterile products dried.

Disad → very bulky, not always easy to operate, thermal efficiency ↓
Diseases cured \rightarrow Acacia, Blood product, Chloramphenicol, corticosteroids, penicillin And vitamin

Fluidised Bed Dyer

Principle

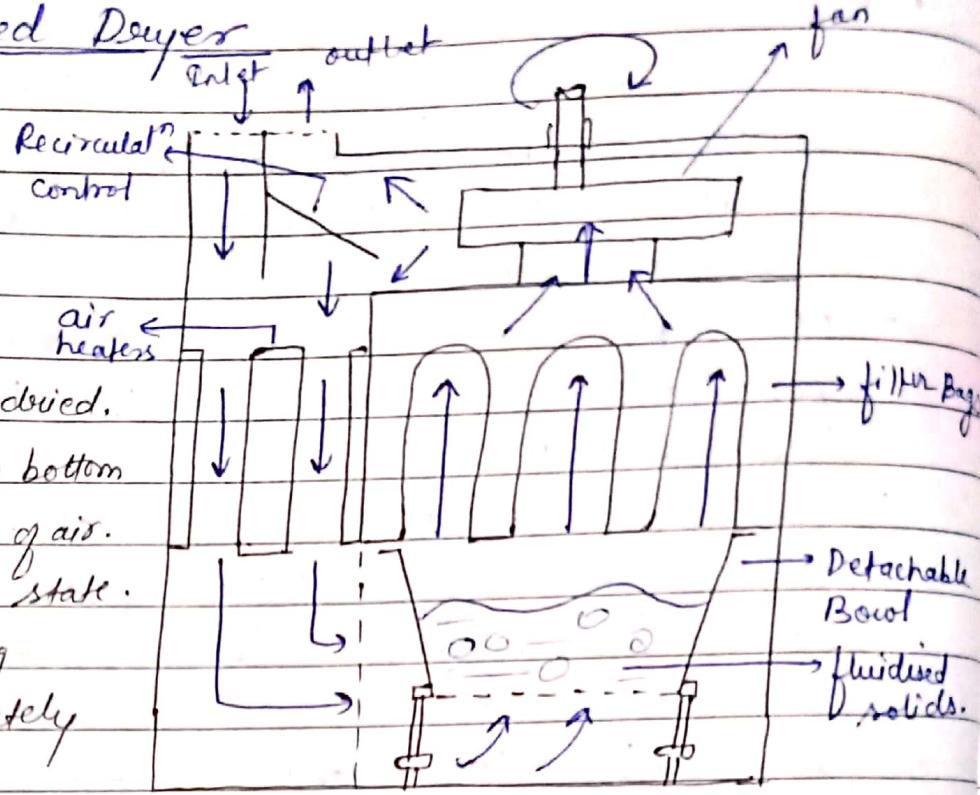
→ Hot gas is passed at ↑ pressure thru perforated bottom of containers containing granules to be dried.

→ Granules are lifted from bottom & suspended in the stream of air.

This const d/cd fluidised state.

→ Hot air is surrounding every granule to completely dry them.

Thus materials uniformly dried



vertical fluid bed dryer

Construction

Horizontal fluid bed dryer

→ Dyer = stainless steel or plastic

→ detachable bowl at bottom of dyer is placed, used for charging & discharging.

- Bowl has perforated bottom with a wire mesh support for place materials to be dried.

- fan mounted in upper part for circulating hot air

- fresh air inlet, prefilter & heat exchanger are connected serially to heat the air to the required temp.

- Temp of hot air & exit air are monitored

- Bag filters are placed above the drying bowl for recovery of fines.

Working

→ wet granules → detachable bowls → bowl to dyer

→ fresh air → prefilter (it gets heated by passing thru heat exchanger)

→ Hot air flows through bowl bottom & fan rotates (air velocity)

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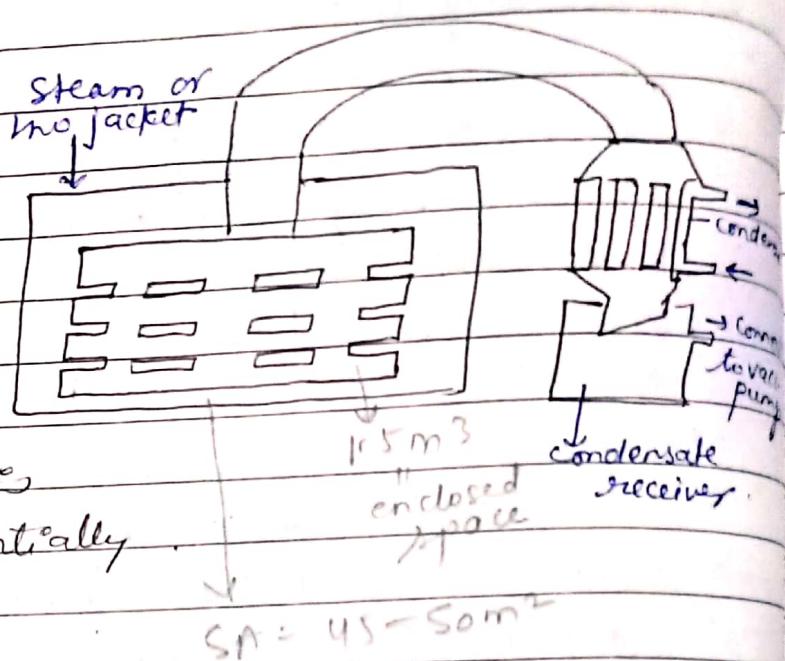
- Velocity of air > Settling velocity \rightarrow Granules remains partially suspended in gas stream.
- after some time, pressure point is reached at which frictional drag on particle = force of gravity.
- Granules rise in the container or of \uparrow velo. gas (m/m) & later fall back in a random boiling motion. Then condtn 'cd' as fluidised state.
- Gas surrounds every granule to completely dry them.
- Air leaves dryer by passing thru the bag filters.
- Entrained particles remain adhered to inside surface of bag & periodically bags shaken to remove entrained particles.
- Intense mixing b/w granules & hot gas provides uniform condtn of temp, compostn & particle size distribution.
- Dryn is achieved at const. rate if falling rate is very short. Any attempt to \uparrow the air velocity may result in entrainment.
- Residence time for dryn = 40mins
- material left for some time in dryer for reach ambient temp.
- Bowl taken out for discharge, & end product is free flow.
- Uses →
 - To dry granules in production of tablets.
 - Used for 3 operatns \rightarrow mixing, granulatn & dryn.
 - Used for coatn of granules.

- adv → time less used, available in diff size, dryn containers are mobile & labour cost is, thermal efficiency is 2 to 6 times than tray dryer, \uparrow output from a small floor space, used either as batch or continuous type.
- disad → Attrition occurs (avoided by binding agents) organic powders causes electrostatic charges.

Vacuum Drier

Principle

- Materials dried by vacuum application.
- When vacuum created, pressure ↓ so that water boils at ↓ temp hence, water evaporates faster.
- Heat transfer becomes efficient, i.e., rate of dryn enhances substantially.



Construction

- Made up of cast iron heavy jacketed vessel.
- So strong that can withstand ↑ ^{vacuum} pressure within the over f steam pressure in jacket.
- Enclosed space (approx 1.5 m^3) is divided into no. of portions by means of 20 hollow shelves, which are part of jacket.
- These shelves provide large surface area ($45 - 50 \text{ m}^2$) for heat conductn.
- Over shelves, metal trays are placed for keep material.
- Over door can be locked tightly to give air tight seal.
- Over connected to vacuum pumps by placing condenser in b/w.

Working

- Material → spread on trays → placed on shelves
- Pressure ↓ upto 30 to 60 kilopascals by means of vacuum pump & door closed firmly
- Steam / hot air supplied to hollow space of jacket & shelves. & heat transfer by conduction takes place.
- At this vacuum, evaporation of water from material takes place at $25 - 30^\circ\text{C}$ on account of ↓ of BP.
- Water vapour passes to condense where condensatn occurs.
- At end vacuum disconnected f material collected from tray.

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Uses → Heat sensitive material, dusty & hygroscopic materials, drugs with toxic solvents, feed with valuable solvent, etc.

adv → Large surface area for heat transfer, Handling easy, Hot water of desired temp can be supplied

disad Heat transfer coefficients \downarrow , limited capacity, more expensive & sometimes danger of over heating

Equilibrium Relationship

When the amount of water present in the solid exerts VP equal to VP of atm. surround, it is called eqb^m moisture content.

$$\frac{VP \text{ of}}{\text{wet mass}} = \frac{VP}{\text{atm}}$$

Amount of water = EMC

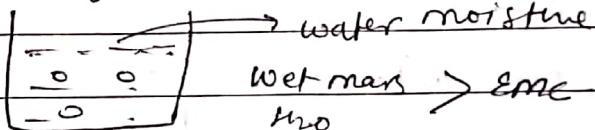
→ wet mass

$$VP = VP \text{ of atm}$$

↓
EMC

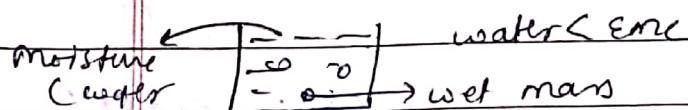
Case I -

When hot air passed through wet mass having const. mass & const. humidity & amount of $\text{H}_2\text{O} > EMC$, this is called desorption



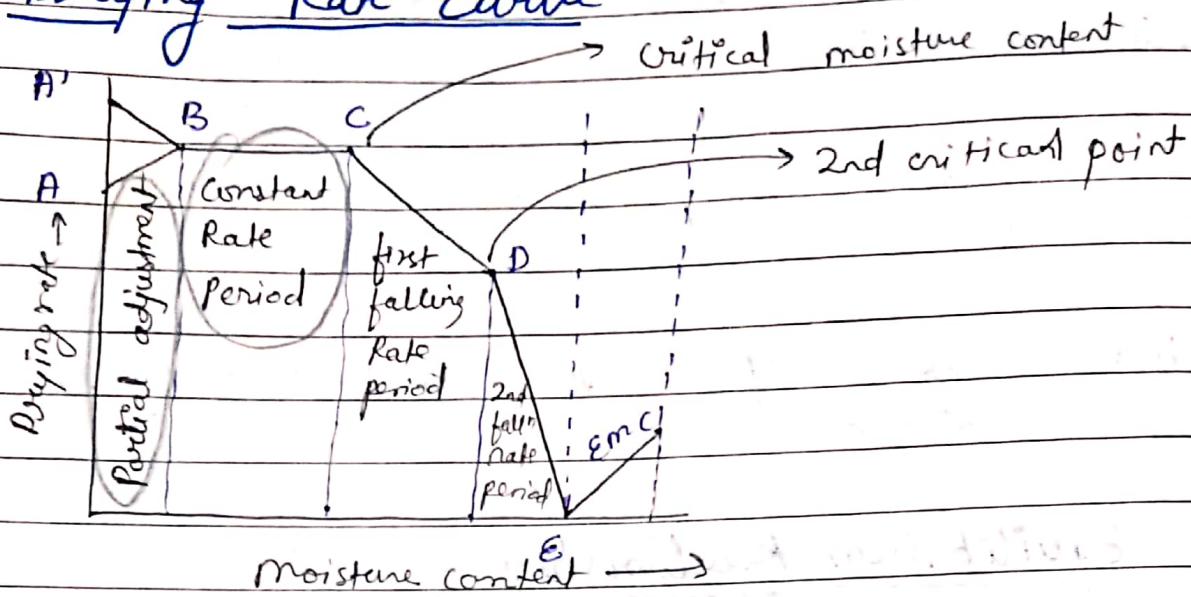
Case II

At const temp & humidity amount of water $< EMC$, drug retains its moisture & called as sorption



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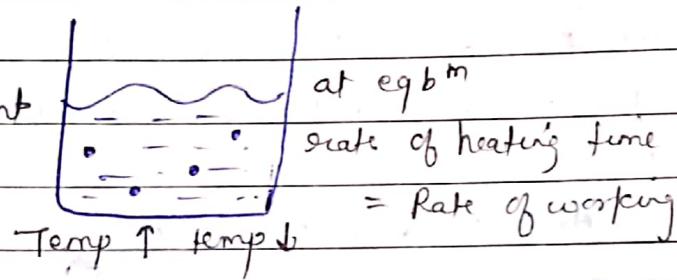
Drying Rate Curve



①

A-B

Initial adjustment



When heat is supplied, heat is absorbed & moisture content is lost. Cooling also takes place. Surface tension gets removed

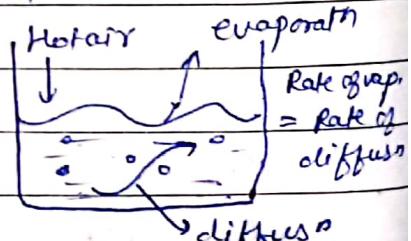
$$\text{Rate of cool}^n = \text{Rate of heat}^n$$

②

B-C

Constant Rate period

- Temp & dryⁿ rate becomes const.
- moisture from inside gets on surface
- due to diffus. to maintain eqbm.
- After const. rate period the moisture left is slurry c/d critical moist. content

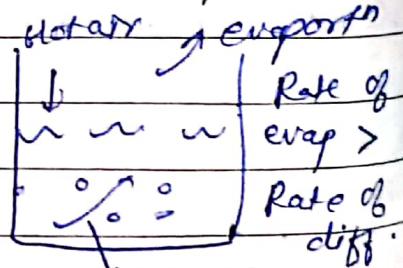


③

(C-D)

1st fallⁿ rate

- The moisture on the surface gets removed as the rate of evap. > rate of diffus? "Piffus"
- Dry patches occur on the surface.
- The moisture left after is c/d 2nd critical point

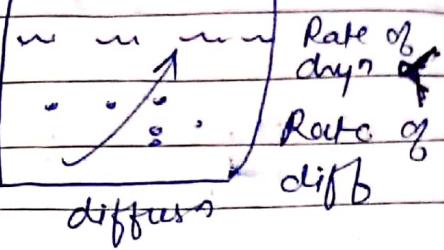


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(4) D-E

2nd fallⁿ Rate

Dryn rate \downarrow & evaporaⁿ gets finished.



EMC (Eqb^m mois. content)

Last temp after which dry can't occur or

$$VP = VP \text{ of atm.}$$

Classification of dryers

(1) Static Bed dryer

→ Tray dryer
freeze dryer

adv → No size red.

disad → only upper surface in direct heat contact

(2) moving Bed dryer — drum dryer

(3) fluidised Bed dryer — drug particle suspended in air stream

adv — every particle get req. amt of heat

(4) Pneumatic dryer — Spray dryer

adv → fast drying.

fluid manifold

frozen substance
Heat ↑
To vacuum
Isolat. valve

freeze dryer

freeze dryn c/d = lyophilizatⁿ

Principle

- water is removed from frozen state by sublimatⁿ.
- solid-liqu-Vap eqb^m phase dia. of the is useful to decide exp. conditions.
- Dryn achieved by subjectⁿ material to Heated shelves to temp & press below triple point (\downarrow eutectic temp).
- Under these conditⁿ, any heat transferred is used as latent heat of ice sublimes directly into vapour state. The water vapour is removed from system by condensatⁿ in a cold frag maintained at a temp lower than frozen material.

"Faith is the bird that feeds on the light when the dawn is still dark." — Rabindranath Tagore

Construction

- (1) drying chamber in which trays are loaded
- (2) heat supply in form of radiation source, heating coils.
- (3) Vapour condensing or adsorption system.
- (4) vacuum pump or steam ejector or both.

- Dry chamber designed for batch process of has shelves for keep materials.
- Dist b/w subliming surface & condenser must be less than the mean path of molecules. It ↑ rate of dry.
- Condenser consists of a relatively large surface cooled by solid CO₂ stirred with acetone or ethanol.
- Temp of condensor < evaporated surface of frozen substance.
- To maintain condn, condenser surface cleaned repeatedly.

Working

It has following steps:-

- (1) Preparation of pretreatment
- (2) Freezing to solidify water
- (3) Primary drying (sublimation of ice under vacuum)
- (4) Secondary drying (removal of residue moisture under ↑ vacuum)
- (5) Packing

(1) Preparation of pretreatment

→ Any sample is inserted in a limited amount in the container

→ The sample has moisture content which is removed by keeping it normally by the help of tray drying, it even 8-10 times drying.

(2) Freezing - with help of freezer at -50°C the substances freezed of moisture in it is also freezed

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Disad →
① Oxidation of product psbt.
② Equipment & running cost
③ time consuming

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Rate of coolⁿ (temp drop) is 1-3 Kelvin / min.

(3) Primary drying

Moisture in frozen state has to be removed that is done by sublimation at eutectic point.

→ for water ~~triple~~ eutectic point is at 0.0098°C temp & 0.533 Kg Pascal pressure.

→ Eutectic point = press & temp at which solid changes to vapour

→ Sublimation def.

→ Subl. placed at heating slabs (heated by radiatn) & sublimation occurs at -10 to 30°C & is gradually obtained (this temp) within 2 hrs. pressure is 3 mm of Hg, this temp & press is eutectic point.

as vapour forms it has to be removed immediately so as to maintain temp. diff. of $98\text{-}99\%$.
H2O removed with period of 2 hrs.

(4) Secondary drying

Residual mois. ($1-2\%$) removed by ↑ temp & press i.e., $50-60^{\circ}\text{C}$ & ~~so~~ 50 mm of time taken here is 10-20 hrs. to completely remove moisture.

(5) Packing - Product obtained is porous & crystalline.

Container removed from heating, slab cooled.

Uses → (1) for drying of no. of products like blood plasma, bacterial cultures, antibiotics, vitamins & enzymes.

(ii) used for several food items like mushrooms, meat, coffee concentrates, citrus fruit juice.

Adv → Heat sensitive materials can be dried.

Denaturation of proteins does not occur.

Loss of volatile material is less.

Material can be dried in final container.

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Mixing

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- Mixing is defined as a process that tends to result in randomization of dissimilar particles within a system.
- mix = To put together
- Blending = to mix smoothly & inseparably together.

Mixing Applications

- Wet mixing in the granulation step is the production of tablets & capsules.
- Dry mixing of several ingredients ready for direct compression as in tablets.
- Dry blending of powders in capsules, dry syrups & compound (insufflations) powders
- Production of pellets for capsules.

Diff b/w liquid mixing & solid mixing

<u>Liquid mixing</u>	<u>Solid mixing</u>
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- flow currents are responsible → Flow currents are not for transporting unmixed material to the mixing zone adjacent to impeller.
- Truly homogeneous liquid phase → Product often consists of two or more easily identifiable phases.
- Small sample size is sufficient to study degree of mixing.
- Mixing requires low power → Large sample size is required.
- Mixing requires high power

Mechanisms of mixing In Solids

- convective mixing
- shear mixing
- diffusive mixing

Convective mixing

- achieved by inversion of powder bed using blades or paddles or screw elements.
- Large mass of material moves from one part to another.
- Also c/d Macromixing.

Shear mixing $F_{OA} = \text{Broken}$

- forces of 'attract' are broken down so that each particle moves on its own b/w regions of diff' composition & parallel to their surfaces.
- In particulate mass \rightarrow force of attract are predominating, it makes the layers slip over one another.
- These types ~~etc.~~ of forces are predominant among some types of particles.
- Shear forces reduce these attractions & reduce scale of segregation.

Diffusive mixing

- Includes random motion of particles within the powder bed, thereby particles change their positions relative to one another.
- Occurs at interfaces of dissimilar regions.
- Referred as micro mixing
- flow characteristics of powders largely determines the ease with which the primary particles can be mixed.

Factors Influencing Mixing -

①

Nature of surface

- Rough surface of one of components does not induce satisfactory mixing as active substance enters into the pore of other subst.
- Addn a substance which will be adsorbed on surface, can \downarrow aggregation. Ex - (Aerosil (colloidal silicon dioxide) to Zinc oxide)

② Density of the particles

- Of Minor Importance.
- Demixing \uparrow when density of smaller particle is higher.
- This happens due to fact that dense material moves downwards & settles at bottom.

Cb density = small
Particle

③

Particle size

- Easy when both powders have approximately same particle size.
- Variation of particle size leads to separation as small particles moves downwards thru spaces b/w large.
- As particle size \downarrow , flow ppts \uparrow due to gravitational force.

Particle size less than $100\text{ }\mu\text{m}$ are free flowing & it facilitates mixing

④

Particle shape

- Ideal shape \rightarrow spherical \rightarrow uniform mixing
- Irregular shapes become interlocked & less chance of mixing

⑤

Particle charge

Particles \rightarrow attractive forces \rightarrow electrostatic charges can lead to separation or segregation

⑥

Proportion of materials

- Best result \rightarrow 2 powders mixed in equal proportion by weight & by volume.
- If large diff in prop \rightarrow mixing done in ascending order of their weights (gravity mix).

Classification of Equipments for Solids mixing

free flowing Solids - V cone blender

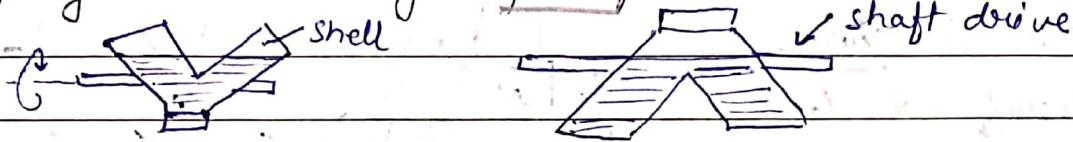
Double cone blender

Cohesive Solids - Planetary mixer

Sigma blender

Twin Shell Blender or V cone blender

- Made up of stainless steel or transparent plastic.
- Small models capacity = 20 kg & rotate = 35 RPM.
- larger models capacity = 1 tonnes & rotate = 15 RPM.
- Material is loaded thru either of shell hatches.
- Emptying done through open part.



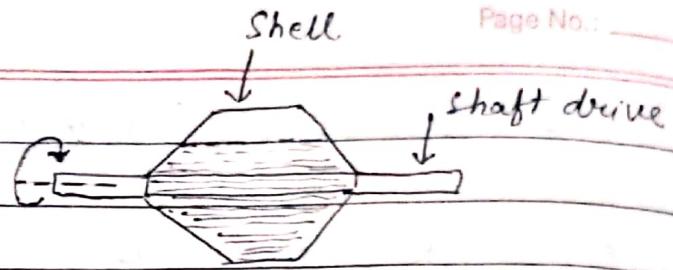
- Material to be blended is loaded app. 50-60% of its total volume.
- As blenders rotate, material undergoes tumbling motion.
- When V = inverted → material splits into 2 positions.
- Process of dividing & recombining continuously yields ordered mixing by mechanical means.
- Powder mass is converted shock wise, so that demixing density differences will occur.
- Rotated so that material alternatively collected in bottom of V.
- Blender speed is the key for mixing efficiency.
- At ↑ speeds = more dusting or segregation of fines is possible.
- At ↓ speeds = not enough shear may be applied.

Adv -	Suitable for fragile granules. Handle large capacities Easy to clean, load & unload Req. min. maintenance.	Disadv - ↑ headspace for installation • Not suitable for ↑ particle size diff. • If powders are free flow, serial dilution req. for addn of low dose active ingredients.
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Double Cone blender



- It is charged & discharged through same port.
- Efficient for mixing particles of diff. densities.
- Rate of rotation should be optimum depending upon size & shape of tumbler, nature of material to be mixed.
- Range :- 30 to 100 RPM.
- Method :- same as that of V cone blender.
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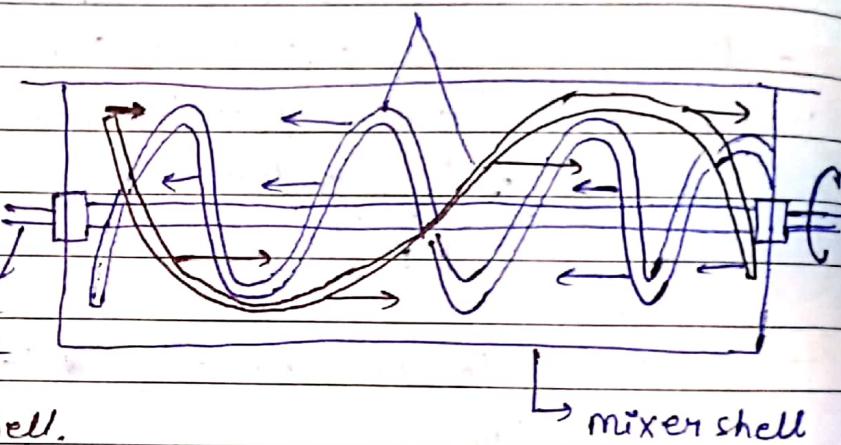
Ribbon Blender

Helical blades

Principle

→ Mechanism is shear.

→ Shear transferred to powder bed by moving blades (ribbon shape) shaft in a fixed (non-movable) shell.



- Convective mixing - also occurs as the powder bed is lifted & allowed to cascade to the bottom of the container.
- An equilibrium state of mixing can be achieved.

Construction

- It has non-movable horizontal cylinder tough shell; open at long axis.
- It has 2 helical blades, mounted on same shaft through long axis of trough.
- The blades have both right & left hand twists.
- The blades are connected to a fixed speed drive.
- It has a bottom discharge spout.
- Through closed with a lid.

Working

- Through fixed speed drive, ribbons allowed to rotate.
- One blade moves solid slowly in one direction & another blade moves them quickly in another direction.
- Diff. powders introduced → from top of trough.
- Body → covered → due to dust evolved during dry blending of granulatⁿ. Solⁿ may evaporate during wet granulation.
- Powders lifted by → centrally located vertical screw cascaded to the bottom of container.
(Tumbling Action)
- Counteractⁿ blades → set up ↑ shear & are effective in breakⁿ up lumps or aggregates.
- Helical blade → move powder from one end to another.
- final stage represents egg^m stage.
- Operatⁿ condtn of a given mixer → effects steady state & quality of mixing.
- Blend → discharged from bottom.

Uses - It is used to mix :- (finely divided -)

- solids - wet solid mass - sticky solid - Plastic solid

Advantages - ↑ shear applied → perforated baffles
reduces & breaking of aggregates.

- Headroom requirement is less.

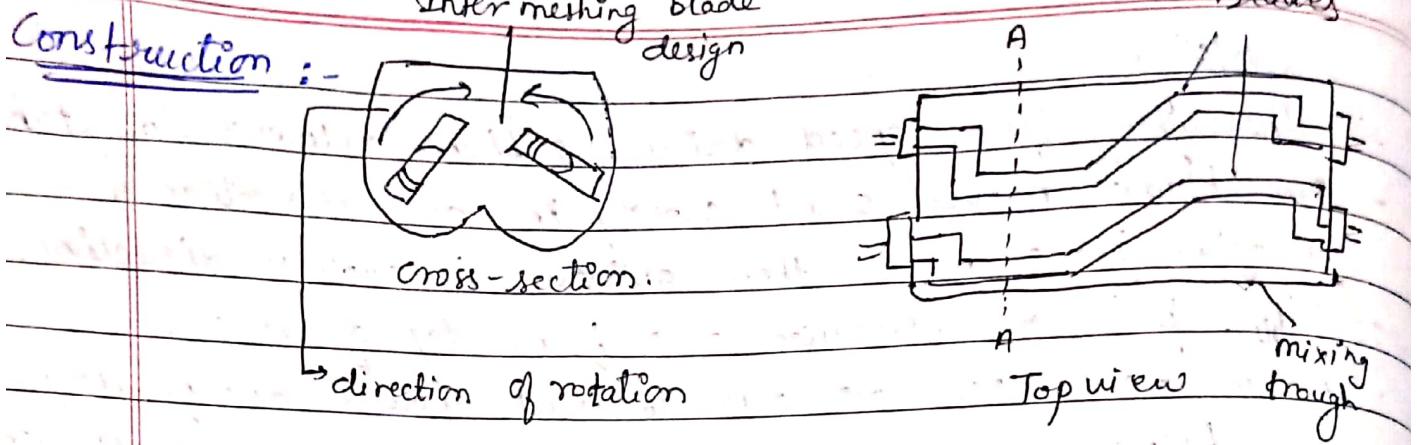
Disadv - poor mixer as movement of particles is 2-D
- shearing action is less as in planetary mixer
- Has fixed speed drive.

Sigma Blade mixer

Principle:- → Mechanism based on shearing .

- Inter-meshing of sigma shaped blades create high shear & kneading actions.
- Convective mixing achieved by cascading the material.

"Faith is the bird that feels the light when the dawn is still dark." — Rabindranath Tagore



- It consists of double trough shaped stationary bowl.
- Two sigma shaped blades are fitted horizontally in each trough of the bowl.
- These are connected to a fixed speed drive.
- Mixer → loaded from top
↳ unloaded = tilting the entire bowl by means of a rack & pinion drive.

- Working :-
- diff. powders introduced from top of trough.
 - Body covered as considerable amount of dust may be evolved during dry blending & granulation so it may evaporate during wet granulation.
 - Through fixed speed drive, sigma blades allowed to rotate.
 - Blades move at different speeds, one usually about twice the speed of other, resulting in lateral pulling of the material.
 - They turn towards each other so that the powders move from the sides to centre of the bowl.
 - Material further moves downwards over the point of the sheared b/w the blades & wall of the trough.
 - Thus cascading action (convective) as well as shear actⁿ can be achieved.
 - Perforated blades help in breaking lumps & aggregate.
 - Thus high shear forces are set up.
 - The final stage of mix represents an eqbm state.
 - The operating conditions of a given mixer can

markedly affect the steady state & thus quality of the mixing.

- By means of a rack & pinion drive the bowl is tilted to empty the blend.

- Uses → • Mixing of dough ingredients in baking industry.
• Used in wet granulation process (tablets, pills)
• Used for liq-solid mixing.

- Adv → • Creates min. dead space durⁿ mixing.
• It has close tolerances b/w the blades of the side-walls as well as bottom of the mixer shell.

- Disad → works at fixed speed.

Planetary mixer

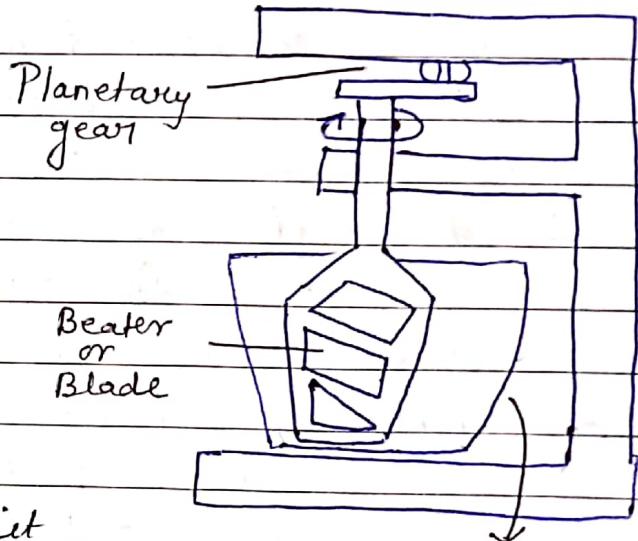
Principle :- In this, the blade

tears the mass apart & shear is applied b/w a moving blade & a stationary wall.

→ The mixing arm moves in two ways, around its own axis & around the central axis, so that it reaches every spot of the vessel.

→ The plates in the blade are sloped so that the powder makes an upward movement.

→ ∴ tumbling (convective) motion also obtained



Construction

- It consists of vertical cylindrical shell, which can be removed either by lowering it beneath the blade or raising the blade above the bowl.
- Mixing blade is mounted from the top of the bowl.

"Faith is the bird that feels the light when the dawn is still dark." Rabindranath Tagore

- Mixing shaft is driven by a planetary gear train, as indicated in fig.
- It rotates around the ring gear, which further rotates around the mixer blade.
- It is normally built with a variable speed drive.

- Working :-
- Agitator has planetary motion.
 - It rotates on its own & around the central axis so that it reaches all parts of the vessel.
 - Beater is shaped to pass with close clearance over the side & bottom of mixing bowl.
 - Blade tears the mass apart if shear is applied b/w the moving blade & the stationary wall.
 - Plates in blade are sloped so that the powder makes an upward movement.
 - Therefore, tumbling (convective) motion is also obtained.
 - Since it is a variable speed driver, initially the blade moves slowly for premixing & finally at 1st speed for active mixing.
Thus ↑ shear applied for mixing.
 - Emptying bowl may be done by hand (scooping) or by dumping mechanism.

- Uses :-
- Precise mixing by breaking agglomerates rapidly.
 - ↓ speed for dry blending
 - ↑ speed for kneading action.

- Adv :-
- Speed of rotation can be varied.
 - Useful in wet granulation.

Disad :- mechanical heat is built up.

Requires high power

Limited size & useful only for batch work.

"The butterfly counts not months but moments, and has time enough."

Propellers

- It contains no. of blades.
- 3 bladed design = most common one for liquids.
- Marine type propeller similar to blade of table or ceiling fan.



- It may either left or right handed, depend upon direction of slant of their blade.
- four bladed or footed = used for special purposes.
- In deep tank, push-pull propeller is used. ~~for special purpose~~
- These work in opp. directions to create a zone of high turbulence.
- Propeller size = small (Ratio of diameter b/w propeller & container is 20) - suff. for viscous.
- For large tanks, max m size = 0.5 m propeller liquids is used.
- Small propellers → full flow of motor speed. up to 8000 rev/min turn at
- Propeller reduces axial (longitudinal) movement of liq.
- The flow currents leave the propeller continue through the liq in a given direct until deflected by the floor or wall of the tank.

uses → used when T mixing capacity is needed,

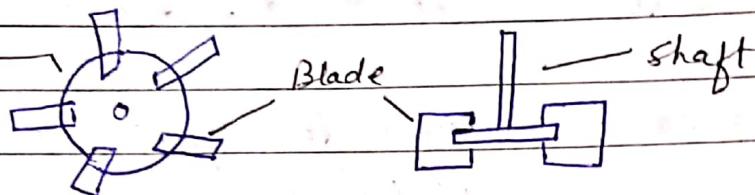
- useful to handle max. viscosity of liq i.e., 2.0 pascal-second of slurries upto 10% solids of fine mesh size.
- multi-vitamin elixir, disinfectant etc are manufactured using propellers.

Disad → not normally effective for liquids of viscosity greater than 5 pascal-second (glycerin, castor oil)

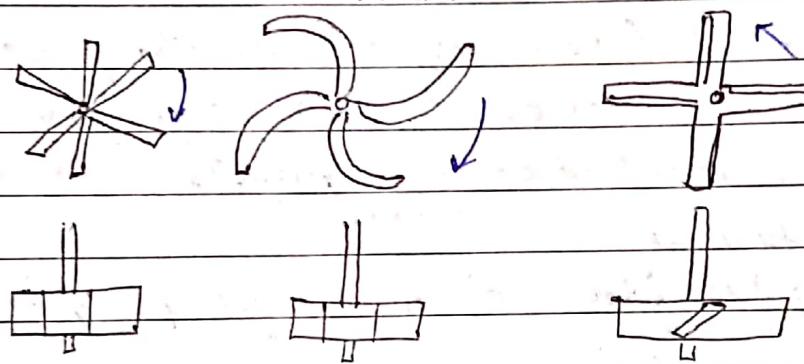
Turbines

- It has a circular disc to which no. of short blades are attached.
- Diameter ranges from 30-50% of dia. of vessel.
- Rotates at \downarrow speed than propeller (50 - 200 RPM)
- Blades may be straight, curved, pitched or vertical.

circular
disc.



(a) General assembly of blade disk turbine or flat bladed turbine



open straight vertical curved pitched blade
blade turbine blade turbine turbine

(b) Various types of blades

- Flat bladed turbine → produces radial & tangential flow but as speed ↑, radial flow dominates.
- Pitched blade turbine → produces axial flow
- Near impeller, the zone of rapid currents, high turbulence & intense shear is observed.
- Shear produced by turbines can be further enhanced using a diffuser ring.
- A diffuser ring is a stationary perforated or slotted ring, which surrounds the turbine, it increases the shear forces.
- Liquid passes through the perforations reducing rotational

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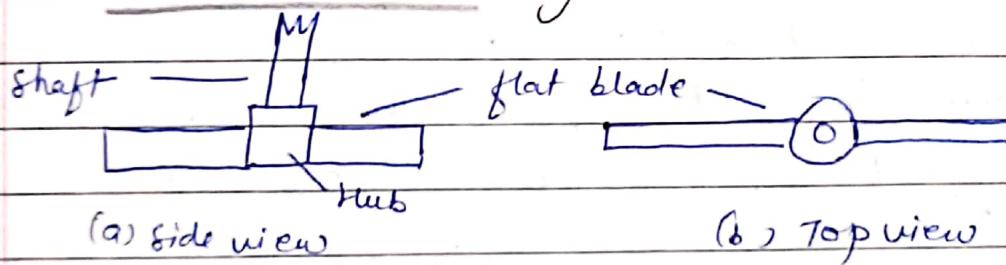
Swirling / vortexing

- Uses → Effective for "viscous soln" with wide range of viscosities upto $3,000$ pascal-seconds (syrups, liq paraffin, glycerine)
- They can handle slurries with 60% solids.
 - These are suitable for liquids or large vol. of viscosity, if tank is baffled.

Adv → It gives greater shearing forces than propellers, though the pumping rate is less, \therefore suitable for emulsification

Paddles

- It consists of a hub centrally with two long flat blades attached to it vertically.



- Two or four bladed paddles are common.
- Sometimes, the blades are pitched.
- In few paddles, blades are dished or hemispherical in shape & have a large surface area in relation to the tank in which they are used.
- Bcs of this shape, paddles pass close to the tank walls & effectively mix viscous liquids, avoid "dead spots" of deposited solids.
- A shaft carrying 6 hub-blades rotate at low speed of order of 100 RPM.
- They push liquid radially & tangentially with almost no axial motion unless the blades are pitched.
- In deep tanks, several paddles are attached one above the another at same shaft.
- At very low speed it gives very mild agitation

in an unbaffled tank, whereas as for 7 speeds baffles are necessary or else the liquid is swirled around the vessel with little mixing.

Uses :- Antacid manufacturing (Al(OH)_3 gel from $\text{mg}(\text{OH})_2$), agar & pectin related purgatives, anti-diarrhoeal mixtures.

Adv → Vortex formation not possible with paddle impellers bcs of low speed mixing.

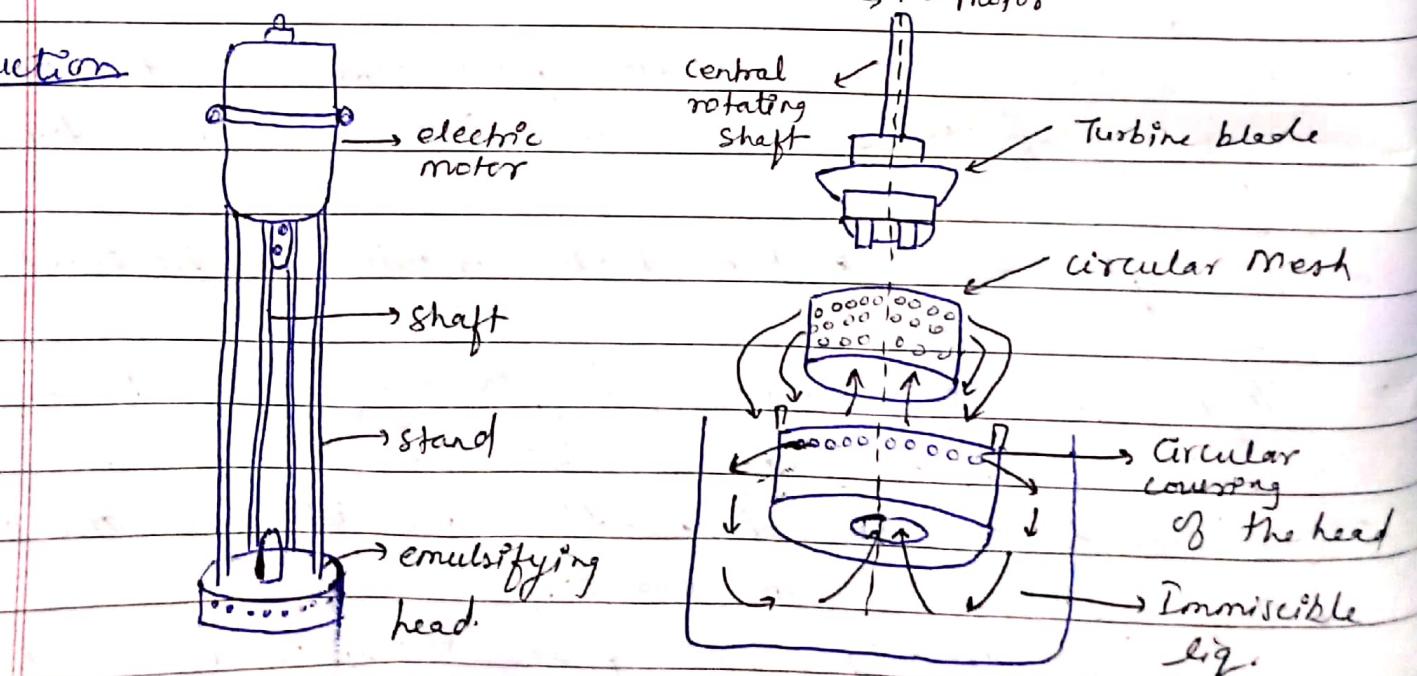
Disad → Suspension mixing poor, ∴ baffled tanks Reg.

Silverson Mixer - Emulsifier

Principle :- It produces an intense shearing force of turbulence by the use of high speed rotors.

- This turbulence causes the liquid to pass through fine interstices formed by closely placed perforated metal sheets.
- Circulation of materials takes place thru the head by the suction produced in the inlet at the bottom of the head.
- Circulation of material ensures rapid breakdown of the dispersed liquid into smaller globules.

Construction



- It has long support columns connected to motor at other end connected to head.
- The head carries turbine blades.
- Blades are surrounded by a mesh, which is further enclosed by a cover having openings.

Working - Emulsifier head placed in vessel (immis'ble liquids) completely dipped →

- motor started → central rotatⁿ shaft rotates head

Liq. subjected to ↑ mixing action. ← thus liq. are sucked into head from centre of base

rotates turbine blades at a very T speed.

Centrifugal forces expel. head contents with great force thru mesh →

as a result onto the cover → fine emul'n. emerges thru openings of outer cover.

- Intake & expulsion of the mixer set up a pattern of circulation to ensure rapid breakdown of the bigger globules into smaller globules.

Uses - Emulsions & creams of fine particle size.

Adv - Diff. sizes available
Used for batch operations.

Disad - Occasionally chance of mesh clogging.

Pg - 96, 97 & 103

Mech of liq mixing → Bulk

Turbulent

Laminar

molecular diffusn.