

MIX-E

Agitation, mixing and dispersion







PRESENTATION

Range of removable sanitary stirrers in stainless steel, for mixing food and pharmaceutical fluids inside atmospheric pressure tanks.

Easy to use and install: thanks to the main axis of rotation concentric with the motor shaft, it is possible to connect and disconnect the agitator even in full tanks.

The rigid support self-supports the agitator in lateral or inclined mountings.

APPLICATIONS











Juices and concentrates

Beer

Winery

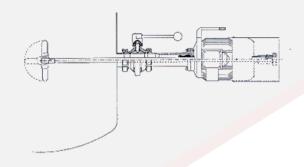
Lacteos

Chemical and pharma

TECNICAL DATA

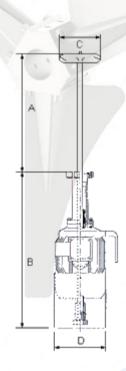
Connections	DIN 11851, ENO-Garolla	Impeller	Open, 2 folding blades
Materials	AISI 316L (1.4404) for parts in contact with the product, AISI 304L (1.4304) for parts of the support. Additional stainless steel configurations available on request	Maximum pressure Up to 1 Bar on standard versions	
Mechanical seal and gaskets	Single internal execution, materials of the tracks and elastomers according to the fluid to be mixed	Temperature	Between +3°C e +180°C
Frame	Monobloc with B3 flange	Viscosity	Up to 100 cP
Motor	3ph, 4-pole IEC standard, insulation class according to the fluid temperature. ATEX execution or with specific regulations (UL-CSA, NEMA) is also possible on request	Suspended solids	For clean liquids. For specific applications, the usage limits with suspended solids are indicated on the pump technical data sheet

MIX-E - EMPLOIMENT DATA



Model	Power [kW]	Speed [rpm]	Tank volume [lt]	
MIX-E 037/4	0,37	1450	10.000	
MIX-E 075/4	0,75	1450	35.000	
MIX-E 150/4	1,5	1450	70.000	

MIX-E - DIMENSIONS



Model	Α	В	С	D
MIX-E 037/4	460	540	127	190
MIX-E 075/4	460	540	163	190
MIX-E 150/4	460	540	189	190



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