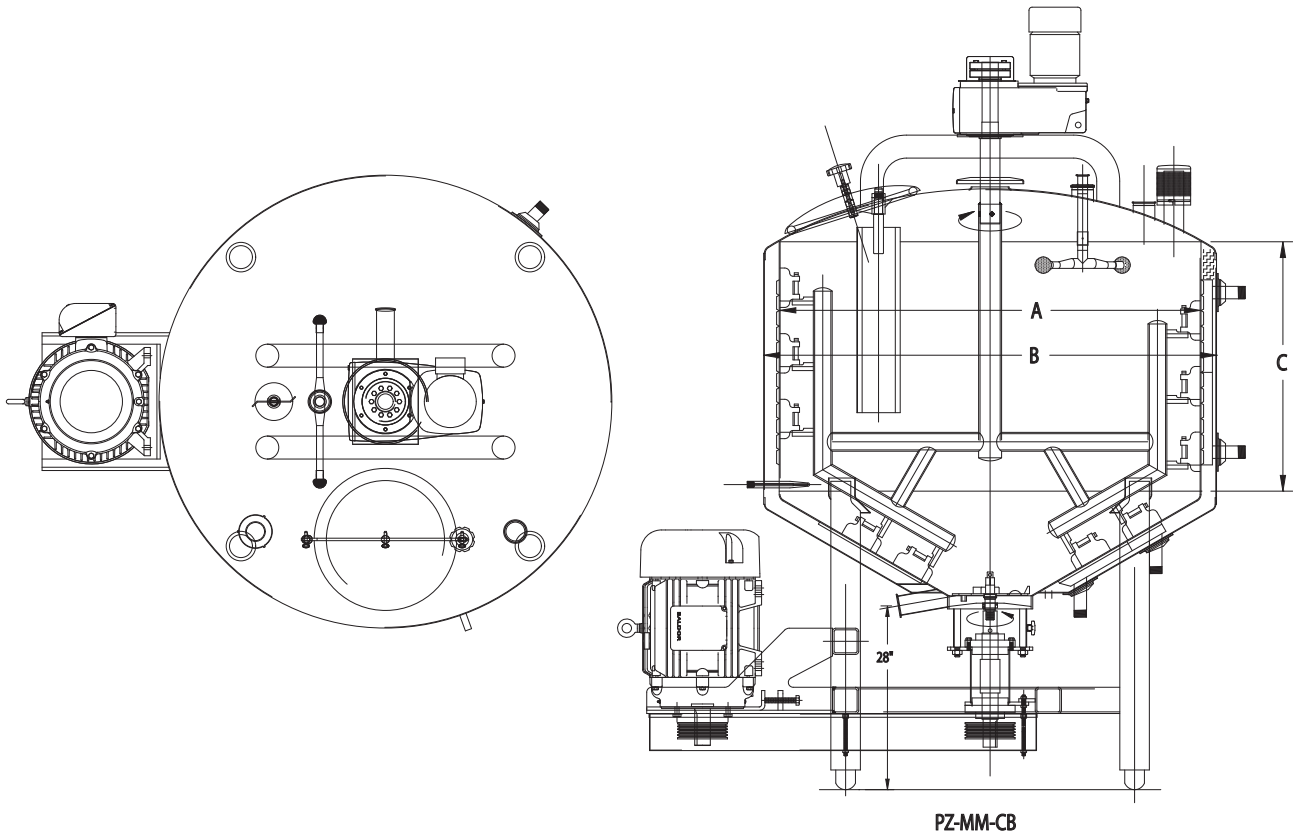




SPECIFICATIONS FOR MULTIMIXER PZ-CB-MM CONE BOTTOM , CENTER OUTLET



CAPACITY	A	B	C	HP & RPM SCRAPER	HP HIGH SHEAR	APPROX SHIPPING WEIGHT
* 10 GAL	16"	21"	14"	1@34	3	725 #
* 25 GAL	24"	29"	16"	2@30	5	850 #
* 50 GAL	28"	33"	24"	3@28	10	1100 #
100 GAL	38"	43"	24"	5@24	20	1500 #
200 GAL	46"	51"	30"	5@20	30	2000 #
300 GAL	50"	56"	36"	7.5@20	40	2650 #
400 GAL	51"	56"	48"	10@20	40	3000 #
500 GAL	64"	71"	38"	15@18	60	3550 #
600 GAL	66"	71"	42"	20@18	60	4000 #

* Available in bridge and cover design with direct drive high speed mixer



SPECIFICATIONS FOR MULTIMIXER PZ-CB-MM CONE BOTTOM , CENTER OUTLET

A multi-purpose unit designed to mix, heat and/or cool products such as cheese sauces, meat sauces, salad dressings, relishes, etc. It features a cone bottom pitched to a center outlet with a high shear bottom mounted agitator for aggressive initial mixing of the ingredients and a scraper blade agitator assembly with removal molded nylon blades, which continuously wipe the bottom and side walls to blend the product during heating or cooling. The scraping action increases heat transfer efficiency and aids in unloading. The stainless steel heat transfer surface covers the side walls and bottom and is divided into 3 or 4 (depending on size) separately controllable zones for maximum efficiency, flexibility and control when processing partial batches.

CONE BOTTOM

STANDARD

- 30° cone

OPTIONAL

- 15° cone
- Other configurations of cone available upon request

TANK MATERIAL

STANDARD

- 304 stainless steel top dome, inner side wall and inner bottom.
- Sanitary # 4 finish all product contact surfaces
- T304 stainless #4 industrial finish on exterior surfaces

OPTIONAL MATERIAL

- T316L stainless steel top dome, inner side wall and inner bottom

OPTIONAL FINISHES

- OD, # 4 finish with welds stripe buffed
- Other finishes available upon request

INSULATION

STANDARD

- 2" fiberglass sides & bottom

OPTIONAL

- Insulated stainless steel outer top dome



SPECIFICATIONS FOR MULTIMIXER PZ-CB-MM CONE BOTTOM , CENTER OUTLET

HIGH SHEAR AGITATOR ASSEMBLY

STANDARD

Direct Drive – A direct coupling of motor and impeller delivers simple economics and no drive train power loss. Speed control can be enhanced through electronic motor control.

OPTIONAL

Right angle belt-drive – for a higher degree of mechanical control. In isolating the motor from the impeller via the belt, loads are more effectively removed from direct impact on the motor itself. By varying pulley combinations, speed control is affected by simple mechanical means. This system also allows for a lower profile mixing unit for installations where overall height is a consideration.

SCRAPER AGITATOR ASSEMBLY

STANDARD

- Stainless steel, #4 polish side & bottom scrape assembly designed for CIP operation & ease of disassembly. Removable scrapers of nylon with viton o-ring retainers.
- Tubular shaft, Hydrex bearings
- Opening - flared in center of dome with rubber dust shield
- Agitator Motor - single speed totally enclosed, fan cooled, gear motor, 230/460V/3/60 Hz
- Motor mounting bracket -type T304 stainless steel, # 4 polish

OPTIONAL

- Motor horsepower & RPM can be changed based on application.
- Sealed agitator port with two piece rotary seal & dustshield

HEAT TRANSFER SURFACE

STANDARD

- Preformed stainless steel pressure wall panels are welded to outer surface of liner and divided into separate zones.
- One zone on bottom and remainder on side walls are designed for operating pressures up to 100 psig.
- All internal connections are stainless steel.

OPTIONAL

- Heat transfer jacket and pressure drop requirements based on application, contact factory for options.
- ASME code stamp vessel
- CRN code Stamp Vessel



SPECIFICATIONS FOR MULTIMIXER PZ-CB-MM CONE BOTTOM , CENTER OUTLET

MANWAY

STANDARD

- 18" diameter non-insulated stainless steel with O-ring gasket
- Stainless steel hinge & latch

OPTION

- Bridge and hinged covers design

AIR VENT

STANDARD

- 3" vent tube with 5" vent screen

PRODUCT INLET

STANDARD

- 3" stainless steel sanitary ferrule in dome

OPTIONAL

- 2" removal no-foam inlet assembly

CIP

OPTIONAL

- 3" Sanitary ferrule in dome for removable double spray ball CIP assembly

BAFFLE

STANDARD

- Removal, adjustable stainless steel #4 finish

THERMOMETER FITTINGS

STANDARD

- One stainless steel projectile-type well through side wall for indicating thermometer

OPTIONAL

- Stainless steel mounting lugs for recording thermometer
- Additional ferrules as required.



SPECIFICATIONS FOR MULTIMIXER PZ-CB-MM CONE BOTTOM , CENTER OUTLET

PRODUCT OUTLET

STANDARD

- Standard tri-clamp ferrule
- Variety of valve options, contact factory for information.

LEGS

STANDARD

- Stainless steel legs with adjustable ball feet & steel bracing, # 4 finish

OPTIONAL

- Extended legs & bracing

LADDER

OPTIONAL

- Optional stainless steel exterior ladder with platform permanently mounted at convenient working height