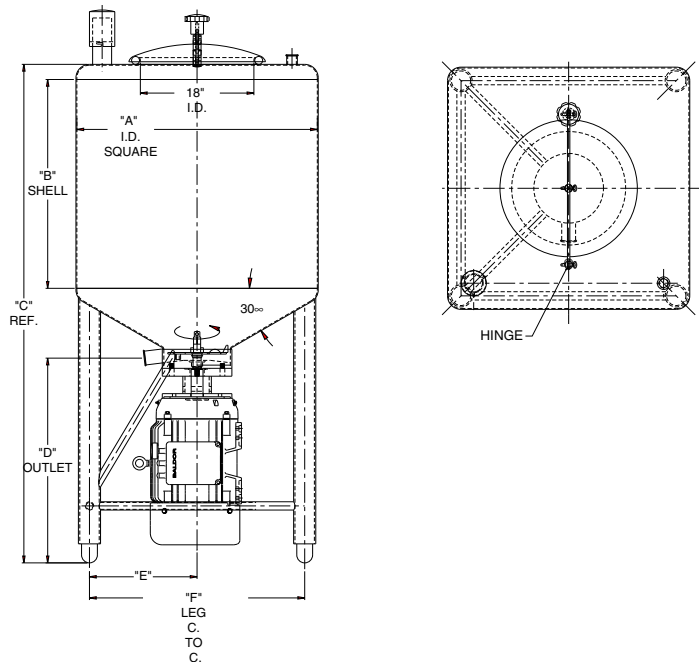




SPECIFICATIONS FOR LIQUIMIXER

The Liqui-mixer™ combines simple design with ingenious engineering to provide the perfect solution for mixing light to medium bodied products. Easy to use, and easy to maintain, it's the perfect solution for a variety of food, chemical, and pharmaceutical product applications. The Liqui-mixer combines simple design with ingenious engineering to provide the perfect solution for mixing powders into light to medium products.



LIQUI-MIXER DIMENSIONS

DIM.	25 Gallon	50 Gallon	100Gallon	200 Gallon	300 Gallon
A	20"	26"	32"	38"	50"
B	14"	17"	23"	33"	27"
C	45-3/16	50-15/16"	61-11/16"	78-15/16"	78-7/16"
D	22"	24"	27"	33-1/2"	35-1/2"
E	8-1/8"	11-1/8"	13-7/8"	16-7/8"	22-7/8"
F	16-1/4"	22-1/4"	27-3/4"	33-3/4"	45-3/4"
G	8" TYP.	10" TYP.	12" TYP.	15" TYP.	21" TYP.
Item #10	6-1/4" Dia.	9-1/4" Dia.	-	-	-
Item #12	3 HP.	10 HP.	-	-	-
Item # 7	-	-	9-1/4" Dia	9-1/4" Dia	11-1/2" Diia
Item #9	-	-	15 HP.	25 HP.	40 HP.



SPECIFICATIONS FOR LIQUIMIXER

CONE BOTTOM

STANDARD

- 30° cone

OPTIONAL

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

TANK MATERIAL

STANDARD

- 304 stainless steel top side wall and bottom
- ID # 4 sanitary finish (Ra 23-32)
- OD # 4 industrial finish (Ra 33-43).

OPTIONAL MATERIAL

- T316L stainless steel top side wall and bottom

OPTIONAL FINISHES

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

INSULATION & OUTER WRAP

OPTIONAL

- 2" fiberglass sides & bottom
- 12 GA. 304 stainless steel #4 finish

AGITATOR ASSEMBLY

STANDARD

Direct Drive – A direct coupling of motor and impeller delivers simple economics and no drive train power loss. A two-speed motor is optional, and speed control can be further 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.

HEAT TRANSFER SURFACE

OPTIONAL

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

AIR VENT

STANDARD

- 3" vent tube with 4" vent screen

PRODUCT INLET

STANDARD

- 3" stainless steel sanitary ferrule in dome

OPTIONAL

- 2" removal no-foam inlet assembly
- Removal double spray ball

CIP

OPTIONAL

- 3" Sanitary ferrule in dome for CIP assembly

THERMOMETER FITTINGS

OPTIONAL

- Stainless steel projectile-type well through side wall for indicating thermometer
- Additional ferrules as required.

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, bead blast finish