

JETMIXER

DESIGN **N7 LDT GD7 TFN7 TFD**

Power	0.5 - 55 kW	
Voltage	Three phase 230/400 V - 50/60 cycl. (Special voltage on request)...	
Speed	750/1500/3000 rpm/ Frequency converter	
Wetted part	1.4541 / 1.4571 / special material on request	
Flange	Aluminium / Stainless steel	
Sealing	Lip seal single or double action mechanical seal	
Flange dia.	200-600 mm	220-600 mm
Mixing head	100-465 mm	
Immersed	500-2500 mm 250-700 mm / 45°	

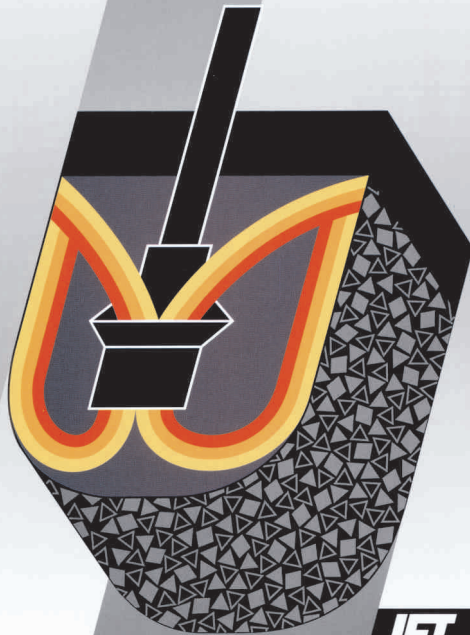
APPLICATION

Cosmetics	Shampoo/Handcare lotion/tooth paste/creams
Food	Jam/baby food/dough/sugar syrups/ice cream
Detergents	Liquid cleaners/polish/starches
Pharma	Gels/tablet coating/fermentation
Chemicals	Films/herbicides/fibres/suspensions/emulsions
Paint	Varnish/offset printing ink/dyes/dispersion paint

The ystral delivery program

- Jetmixers
- Dispersion mixers
- Batch dispersers
- In-line dispersers
- Powder wetting machines
- Lab dispersing equipment
- Design of process plant
- Supply of process plant

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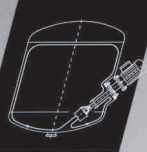
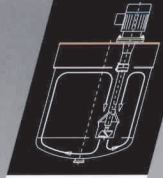
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JET MIXER

Innovative MIXING

Modern manufacturing techniques for liquids are placing even higher demands on mixers to provide a cost-effective solution, optimum mixing of the product and ease of use of the equipment. Conventional mixing technology can no longer meet the requirements of homogeneity and product stability. The Jetmixing principle provides complete and homogeneous mixing of the entire contents of a vessel. More effective micro- and macro-mixing results in higher product quality.



...N7

TYPE OF MACHINE

Lip Seal

..LDT

Bearing and seal immersed in the product

GD7

Single mechanical seal

..TFN

Side entry machine with single mechanical seal

..TFD

Side entry machine with double mechanical seal



Function.....

The rotor creates a vertical flow of liquid within a stator directed to the bottom of the tank. When the »Jet« hits the bottom, the flow divides into two streams which are deflected upwards to mix the whole batch.

Principle.....

High turbulence in the mixing head and the strong vertical flow are requirements for optimum mixing of the vessel contents. The proper balance between micro- and macro-mixing is only achieved with the Jetmixing principle

Installation.....

The mixers can be fitted to the top or the side of a vessel. Even unusually shaped vessels do not require special mixers or any additional support for the shaft.

Construction..

Highest quality materials of construction guarantee fault-free operation. Motor and mixing shaft are soft-coupled and rotating parts are protected against accidental contact. Optional speed control and modular design, which allows individual adaptation to the mixing process, fulfil all modern production requirements. Can be used under pressure or vacuum.

Benefits.....

Mixing the product does not induct air either by vortex or by the mixing shaft itself. All vessel contents, whether high or low viscosity, are mixed homogeneously. Product transfer occurs over all liquid strata in the vessel.

Differences....

Unlike conventional mixing systems, the product mass does not rotate in the vessel so no baffles are required in the vessel. Heavy sediments are suspended and homogeneously distributed without strong turbulence. Jetmixers reduce the energy input to the product - 99% of the energy is transferred directly into motion.

