

IBC Mixer Agitator

IBC mixers are ideal solutions for products that need to be agitated before use in order to obtain homogenous consistency, particularly for liquids prone to phase separation.

Application

- These mixers are designed for IBC containers with 1,000 litres nominal capacity and $\geq Dn150$ filling openings
- Used for agitating, homogenizing and dissolving
- ATEX explosion-proof versions are available on request



Mixer with a pneumatic drive
with speed control via an inverter



Mixer with an electric drive

Benefits

- Wetted parts are manufactured in 316L stainless steel, approved for food contact
- Sockets for forklift handling
- Electric or pneumatic drive versions available
- Electric-driven mixers can be provided with speed control via a frequency inverter

Design

Mixer drive – A worm gearbox with an electric motor is used as standard. Motor parameters, i.e. torque, power and speed, are adjusted individually, depending on fluids used by the customer.

Body (cross-beam) – Powder coated carbon steel as standard. Stainless steel and acid-resistant steel version available. Mixer body provided with handles for manual removal of the unit from the IBC container. The mixer is also provided with special socket for forklift used to remove the mixer. A lifting eye can be also installed for winch removal if required.

Electrical control – Designed to ensure safe operation of the unit and compliance with applicable standards. A mixer can be provided with a frequency inverter to provide speed control as required.

Impeller – Adjusting to container opening size. The minimum hole size is DN150. Mixer blades are automatically extended under the centrifugal force and fluid resistance. The impeller and shaft are manufactured in stainless steel.



Equipment parameters and optimal performance are dependent on the liquid and its' physical properties; particularly viscosity at the mixing temperature and density.