

DATA SHEET	MIXER	Ref : 2410
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Type : MIXER
Brand : DIBIR
Model : TURBO EMULSEUR
Serial N° : 700300049
Year : 2008
Quantity : 1
Overall dimensions : 2.60 x 1.30 x 2.65 M
Weight : 1 600 Kg



// STAINLESS STEEL PLANETARY TURBO EMULSIFIER. CAPACITY: 300 LITERS.

Description:

Stainless steel planetary mixer for liquid, viscous, sticky and pasty products.
Useful capacity from 100 to 300 liters.
Product contact parts made of mirror-polished 316L stainless steel.
Mixer designed for easy cleaning of all product contact parts.
Rotor-stator emulsifier installed at the bottom of the vessel to ensure perfect product homogenization.
Planetary / counter-rotating anchor mixing system.
Lid lifting system.
Tank tilting by hydraulic cylinders.
Liquid ring vacuum pump to achieve vacuum inside the processing vessel.
Pro Face programmable touchscreen and Siemens PLC.

Equipped with:

- Double jacketed vessel, volume 82 liters.
- Integrated boiler requiring water connection.
- Product temperature probe.
- 2 bottom discharge valves: one with mechanical valve and one with pneumatic valve.
- Lid lifting by hydraulic pump.
- Airtight lid with 6 connection ports.
- 1 inspection hatch with sight glass, Ø120 mm.
- 1 sight glass with lighting, Ø46 mm.
- 1 safety valve against overpressure.
- 1 vent.
- 1 cleaning system.
- 1 vacuum system with valve, vacuum trap and integrated vacuum pump.
- 1 slow-speed mixer with wall scraper, driven by motor with speed control via touchscreen.
- 1 central emulsifier.

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Description:

- 1 bottom homogenizing turbine driven by motor with electronic speed variator from 0 to 2820 rpm.
- Heating of the double jacket by hot water with integrated boiler and electrically heated water circulation pump.
- Control panel with individual control of each element and creation of mixing programs.
- Load weight control on load cells with display on the touchscreen.
- Mounted on stainless steel frame.

Capacity / Technical Data:

Internal vessel pressure: 1 bar

Jacket pressure: 2 bars

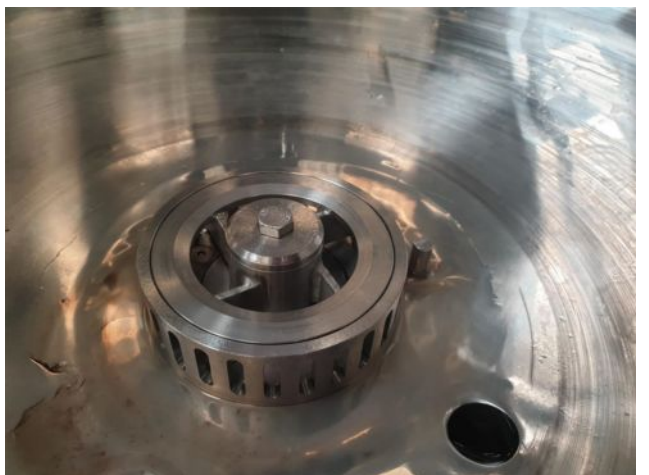
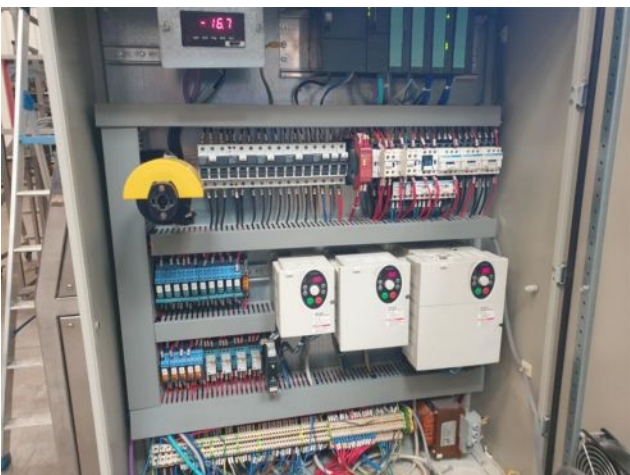
Maximum jacket temperature: 90 °C

Mixer height with lid raised: 3.60 m

400 V

60 A

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