

SIDEMIX[®]

CONVENTIONAL SIDE-ENTRY AGITATOR

- Protect the sensory quality and integrity of the product.
- Meets sanitary standards.
- Easy cleaning and maintenance of the tank.
- Optional mechanical seals meeting FDA food-grade standards.
- Optional explosion-proof range

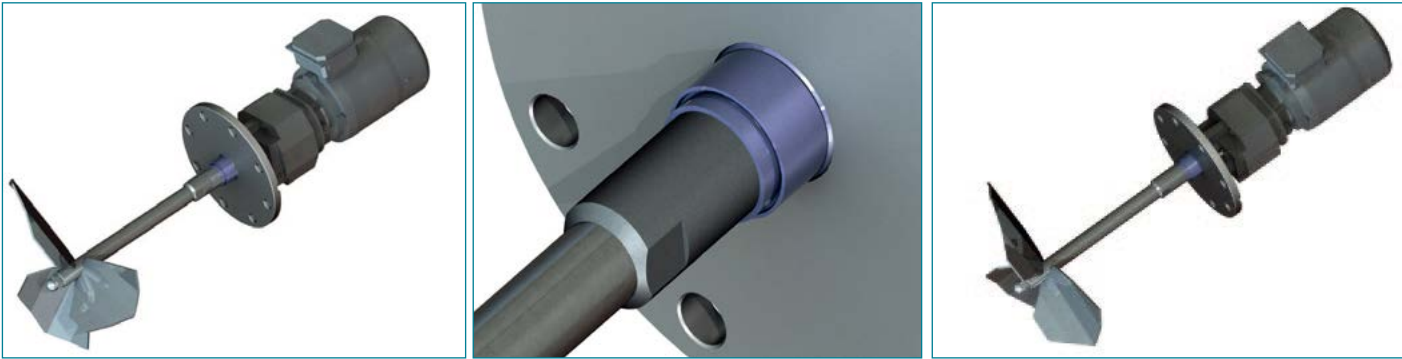
Explosion-proof zone rating
Zone 0, 1, 2 inside the tank
Zone 1, 2 outside the tank



Side-entry agitator

- STORAGE
- MAINTAINING HOMOGENEOUS TEMPERATURE
- BLENDING
- WINE BLENDING
- TARTARIC PRECIPITATION

Suitable for large-volume tanks containing liquids such as alcohol and milk.
Suitable for tanks ranging from 10 m³ to 270 m³.



► Easy to use, clean and maintain	► Options
• Standardized agitators: 4 optional specifications	• Mounting base made of stainless steel 316L with a leak detection groove
• Threaded coupling	• PTFE gasket for mounting base
• Explosion-proof zone rating: 0,1,2 (Optional)	• Stainless steel 316L bolts and nuts for mounting base
► Sanitary standards	• The stainless steel 316L shaft and impeller have a roughness of Ra < 0.8 µm after welding and polishing.
• Polished stainless steel 316L	• The threaded coupling with a seal allows for installation and adjustment without the need to disassemble the mechanical seal.
• The impeller is welded in place with no dead zones.	• Single mechanical seal meeting FDA standards
• The single mechanical seal is self-lubricated by the medium in the tank.	

Type	Mixing volume m ³	Installed power kW	Rotational Speed rpm	Axial flow velocity m/s	Circulation flow m ³ /h	Mounting base SS316L	Impeller diameter mm	Shaft length mm	Total length mm	Net weight kg
SIDEMIX 350	10 to 50	0.55	252	2.1	1070	PN10 DN150	350	500	910	35
SIDEMIX 450	50 to 90	1.1	217	2.3	1960	PN10 DN150	450	500	970	50
SIDEMIX 600	90 to 150	2.2	163	2.3	3500	PN10 DN200	600	600	1160	110
SIDEMIX 750	150 to 270	3	132	2.3	5520	PN10 DN250	750	750	1380	150

