

SuperFlow Inline 3

Advantages

- Short process time / high capacity
- Efficient mixing
- Low maintenance
- Safe operation
- Compact sanitary design

Standard Features

- High-shear mixer unit with water-flushed seal
- Motor and V-belt drive
- Connections: Clamps
- Grid mounted in hatch

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Processing parameters

Outlet pressure up to 3 bar
Circulation up to 35.000-60.000 l/h
Viscosity app. 500 cP
Dry matter addition up to 130 kg/min

Operation Principles

Dry ingredients are fed into the tank. Vortex created by the mixing head draws the dry ingredients into the mixing chamber. As the dry ingredients are added through the top. The liquid and dry ingredients are mixed while passing through the inline mixing head.

Consumption data

Power supply 380-480 V, 50/60 Hz
Shaft seal water turbo unit, l/h 10-15.



Exclusive Agent
Mobile: +66 952823935
Mail: ozzago@ozzago.com
www.ozzago.com



Product Volume liter	150
Total volume liter	284
Mixer motor kW min./ A	22/37,5
Mixer	190
Weight kg	460
L x W x H (mm)	1770 x 1270 x 1650
Manway height (mm)	1235

Alternative design and sizes available on request.

EMPOWER YOUR PROCESS

