

SuperFlow Inline 2

Advantages

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

Standard Features

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

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

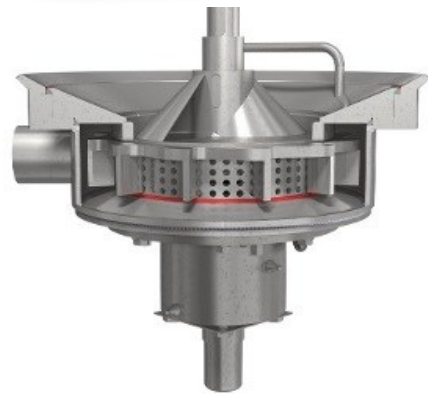
Operation Principles

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.



Product Volume liter	300
Total volume liter	518
Mixer motor kW min./ A	22/37,5
Mixer	190
Weight kg	450
L x W x H (mm)	1700 x 1340 x 2030
Manway height (mm)	1090



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Alternative design and sizes available on request.

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