

# SuperFlow 4 Inline

## Advantages

- Short process time / high capacity
- Low maintenance
- Safe operation
- Compact sanitary design
- Efficient inline adding all powders

## Standard Features

- High-shear mixer unit with water-flushed seal
- Motor frame with 4 adjustable legs
- Motor and V-belt drive
- Powder funnel
- Connections: Clamps

## Options:

Table and grid

## Materials

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

## Technical data

	1	2
Mixer Unit	Ø190 mm	Ø290 mm
Mixer motor/KW	11-22 kW	37-55 kW
Powder funnel	48 l	48 l
Powder inlet	Ø63,5 mm	Ø76 mm
Product inlet	Ø63,5 mm	Ø76 mm
Product outlet	Ø63,5 mm	Ø76 mm
Outlet pressure up to:	3 bar	4 bar

## Processing parameters

Circulation up to 35.000 l/h - 60.000 l/h

Viscosity app. 500 cP

Dry matter intake 60-200 kg/min

## Operation Principles

Dry ingredients are fed into the hopper. Vacuum created by the inline mixing head which draws the dry ingredients into the mixing chamber. As the dry ingredients are added through the hopper, liquid and dry ingredient is mixed when passing through the inline mixing head.

## Consumption data

Power supply 380-480 V, 50/60 Hz

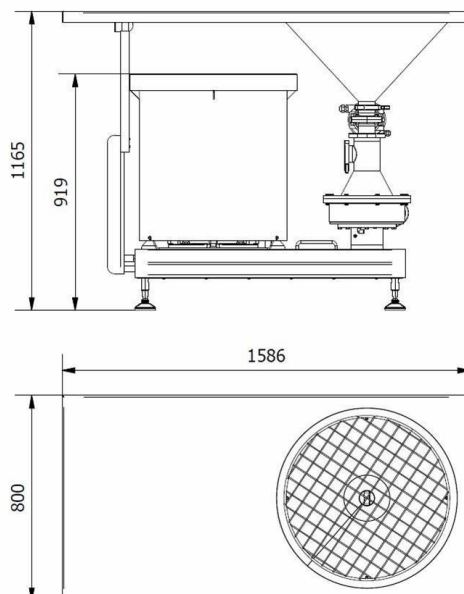
Shaft seal water turbo unit, l/h 10-15.



Standard



Option: Table and grid



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Alternative design and sizes available on request.

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