

- **Application**

The **L-MIXER** liquid mixing trolley is suitable for homogenising liquids or dissolving easily soluble solids.

It is equipped with 2 tanks of equal capacity. This makes it possible to formulate a new solution with the first tank while the product already prepared is sent from the second tank.

The ingredients can be introduced manually through the manhole or automatically through the spouts located at the top bottom of the tanks. In addition, the tanks are jacketed and insulated so that the product can be heated or cooled, and a vertical agitator allows for homogeneous mixing. The speed of the agitator and the temperature control of the product can be regulated from the electrical cabinet.

- **Design and features**

The L-MIXER liquid mixing trolley is mounted on a frame with wheels that allows it to be easily relocated in the factory.

The tanks have a surface finish $Ra \leq 0.8 \mu m$ on all parts in contact with the product, clamp connections, and the main element, a vertical agitator with a three-bladed propeller and a sealing system by means of a mechanical seal.

Agitation is used for homogenisation of the mixture. If the process requires an emulsion or a certain level of shear, a cowles type agitator or even a high shear mixer can be used.



- **Technical specifications**

Materials:

Parts in contact with the product
AISI 316L

Other steel parts
Acero inox. AISI 304L

Gaskets in contact with the product
NBR | EPDM

Finish surface:

Internal

2B, with welds removed and polished $Ra \leq 0.8 \mu m$

External

Mate

Operation limits:

Capacity 350 L

Max. working pressure 1 bar

Working Temperature 90°C

Fittings:

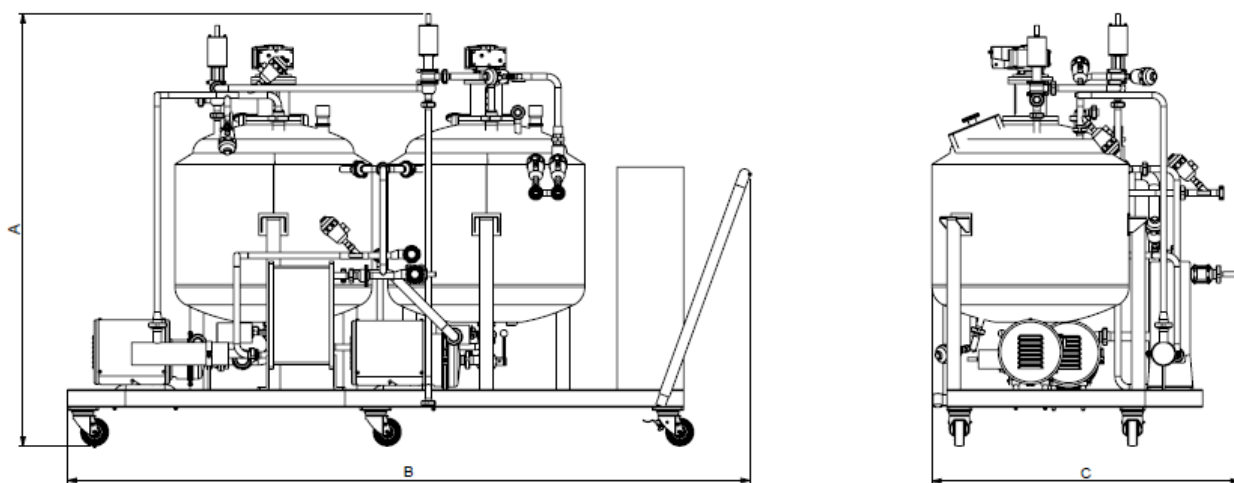
DIN 11851

SMS

Clamp



- **Dimensions**



	DIN 11851			Weight (kg)
	A (mm)	B (mm)	C (mm)	
L-MIXER	2.163	3.070	1.331	1.100

Indicative information. We reserve the right to modify any material or feature without notice. Non-contractual pictures.

