

# Turbo-Agitator "P"

The versatile agitator  
for your mixing operations



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# Turbo-Agitator “P”, the versatile agitator for your mixing operations



## The perfect balance between shearing and pumping effects...

The turbo-agitators “P” generates two complementary hydrodynamic effects: pumping and shearing.

This range of agitators is thus perfectly adapted to homogenizing operations, dispersion of powders, emulsions of pastry products and liquids..

### Technical Features

- \_ standard rotation speed: 750 - 1500 rpm
- \_ viscosity up to 15 000 cpo depending on the mixing operation to be achieved and products to be mixed
- \_ mounting: by flangee
- \_ finishing:
  - food application: Ra 0.8  $\mu$
  - cosmetic and pharmaceutical applications: Ra 0.6 or 0.4  $\mu$  with electro-polishing on request
- \_ propeller: double turbine with radial flow.

### How it works

The agitator is made of a double turbine (rotor / stator type) fitted with a crenellated crown which generates a radial flow. The shearing effect is achieved through the circulation of the liquid into the rotor / stator air-gap. The spherical design of the turbine with 2 wide-opening carters also allows the rotor for an optimal pumping of the total product volume.



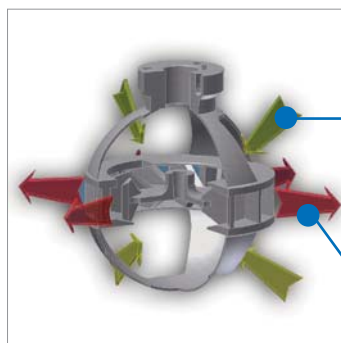
P3A turbine



Rotor from above

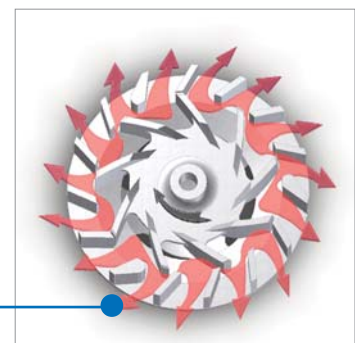


Stator from below



Axial flow  
generating a pimping effect

Radial flow  
generating a shearing effect



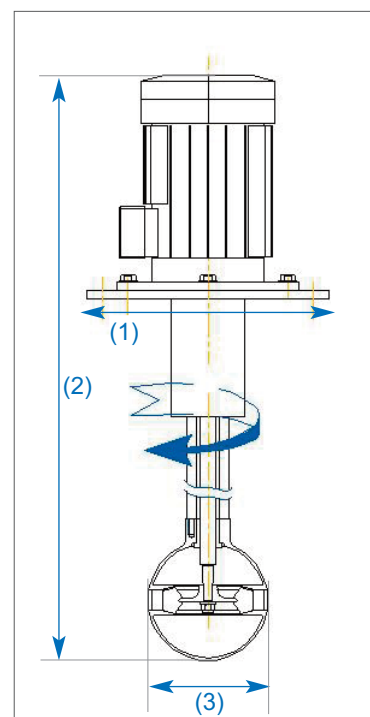
## Applications

The turbo-agitators P allow for the following mixing operations:

- \_ mixing of liquid
- \_ mixing of pastry products
- \_ homogenization
- \_ dispersions of powders into liquids for volumes ranging from 40 to 10 000 litre
- \_ emulsions
- \_ thermal transfer

### Examples of applications

- mixing and homogeneous holding of sugar syrups
- emulsion egg and butter for pancake batter
- emulsion for vinaigrette
- dispersion and emulsions shampoos and personal care products



## Technical Features

### DESIGNATION OF THE EQUIPMENT

	P1	P2	P3	P4H	P50	P5H
Ø Nominal flange (1)	125	150	200	250	300	300
Ø Ext mm	250	285	340	395	445	445
Ø Hole mm	210	240	295	350	400	400
Number of holes Ø mm	4 x 18	4 x 22	4 x 22	6 x 22	6 x 22	6 x 22
Length mm (2)	860	1 270	1 456	1 736	1 800	1 800
Ø Sphere mm (3)	115	150	200	235	260	260
Motor Power kW	0.55	1.1	4	5.5	7.5	11/15
Speed rpm	1 500	1 500	1 500	1 500	1 500	1 500
Weight kg	19	26	44	120	160	180
Water flow rate l/mn	1 200	2 400	4 500	7 000	8 000	11 000

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