

High Speed Dispenser



High Speed Dispensers in this product are a family of tank-mounted and raisable mixers featuring a laser-cut saw-tooth blade that runs approximately 5,000 ft. /min. The disperser, sometimes called a dissolver, is a classic workhorse primarily used to incorporate dry powders into liquid and disperse loosely bound agglomerates. It imparts high levels of shear while producing vigorous flow and rapid turnover of low to medium viscosity dispersions as high as 50,000 centipoise. In most applications, the extent of deagglomeration is further optimized under vacuum conditions which reveal tighter and more uniform particle size distributions in shorter cycle times. Product is a 600-gallon mix vessel designed for full vacuum and equipped with a 20" diameter disperser blade that is raised or lowered by means of an air/oil hydraulic lift. The agitator shaft is coupled to the dished-shaped vessel cover via a single vacuum port, and Type J thermo probe are installed on the cover. The mix vessel is built with a 50-psig stainless steel jacket for heating and cooling, a dished bottom, flush discharge ball valve and large handles and heavy-duty casters. Product is available in various sizes ranging from 3/4 to 500 HP.

Ross www.mixers.com

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