



Application

The 8100X series multitooth mixers are employed in the applications requiring high shear for achieving a thorough emulsification.

Until now mills and homogenisers have been used for production of high quality emulsions. The 8100X series mixers achieve similar results and present a more hygienic solution at a lower price.

Among the products that can be prepared with this mixer there are mayonnaises, high quality body care products, pharmaceutical and veterinary solutions.

I Operating principle

The traditional rotor/stator mixers produce point shear at the moment the rotor drives the product through the slots of the stator, and the 8100X series mixers are made up of many concentric rows of teeth.

The product enters through the centre of the mixer and moves outward through the radial channels between the rotor/stator teeth. Tolerances are very close, and the tip speed (up to 50 m/s) and the shear rates are very high.

I Design and features

High shear. Particle size reduction to less than 10 micrometers.

Tip speed up to 50 m/s.

Sealing system: sanitary single cooled mechanical seal.

Adjustment of different tolerances between the rotor and stator.

CIP compatible design.

Standard connections: Clamp ISO-2852.

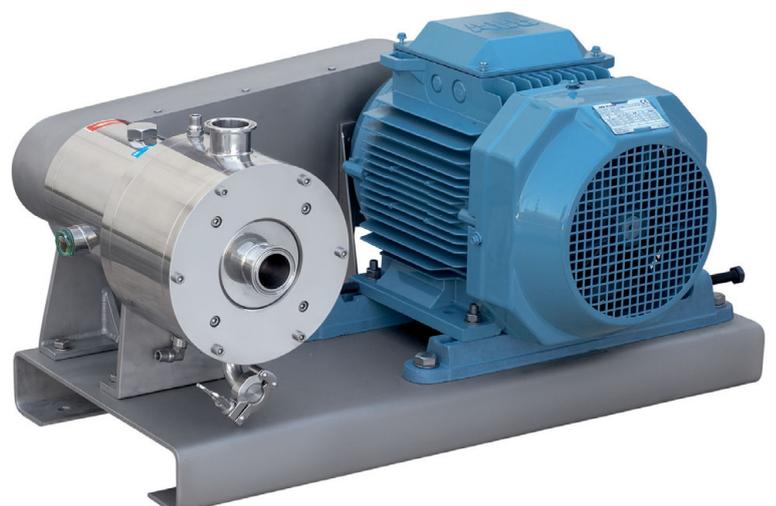
Assembly with pulleys and belts.

Clamp drain port.

Motors: IEC B3, IP 55, F class insulation, 3000 rpm.

I Materials

Parts in contact with the media	AISI 316L
Other steel parts	AISI 304
Seal	C / SiC
Gaskets	EPDM
Surface finish	electropolished, Ra 0.8



I Options

Double mechanical seal.

Other mechanical seal and gasket materials.

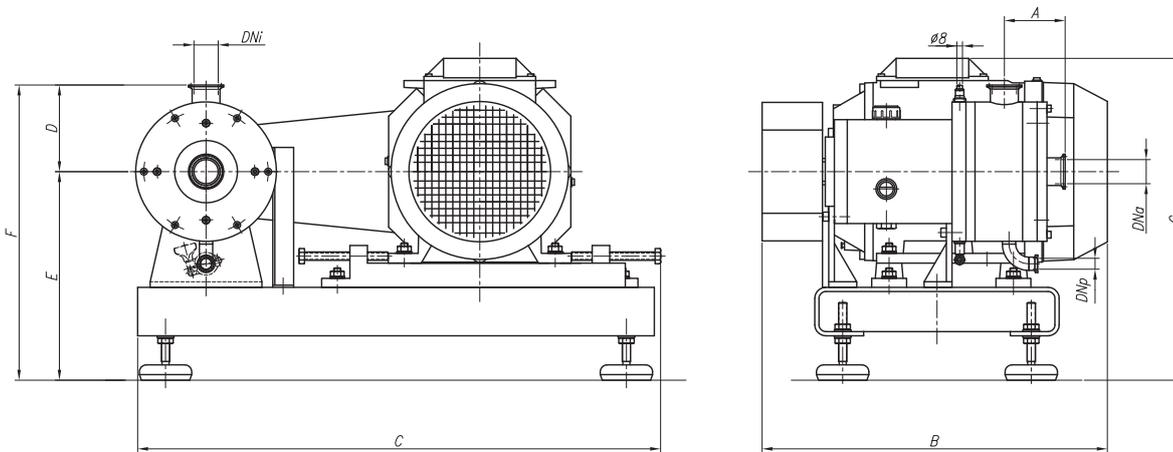
Connections: DIN 11851, SMS, RJT, etc.

Motors with other protections.

Speed adjustment: frequency converter or change of relation of pulleys.

Control panel.

I General dimensions



Mixer	Motor kW	Speed max. rpm	Connections		Drain	A	B	C	D	E	F	G
			DNa	DNi	DNp							
ME-892X	11	6000	1½"	1½"	¾"	87	500	750	125	300	425	465

