



MIXQUIP. YOUR PROCESS MATTERS

## SIDE ENTRY MIXER

### TANK: SERIES 100

#### INNOVATIVE RELIABLE MIXER

The Mixquip Series 100 Side Entry Mixer is an innovative approach to side entry mixing.

Incorporating state of the art technology in agitator design and construction using super duplex stainless steel alloy, resulting in improved efficiency, greater reduction in power consumption and lower shear. Achieving as much as 65% greater blending capacity than traditional direct drive units. Designed to direct liquid in an axial flow, away from the tank wall, resulting in uniform turnover of the tank contents.



SCAN TO LEARN  
MORE

#### APPLICATIONS

- Additives to Stored Product
- Liquid movement past in-tank heat transfer surfaces
- Wine Processing
- Milk / Cream / Lactose
- Vegetable Oil
- Juice
- Detergents
- Shampoo



FOOD & BEVERAGE



OIL & GAS



WINE



PHARMACEUTICAL



INDUSTRIAL

\*these applications are not limited. Please talk with our team if you have a specific duty.

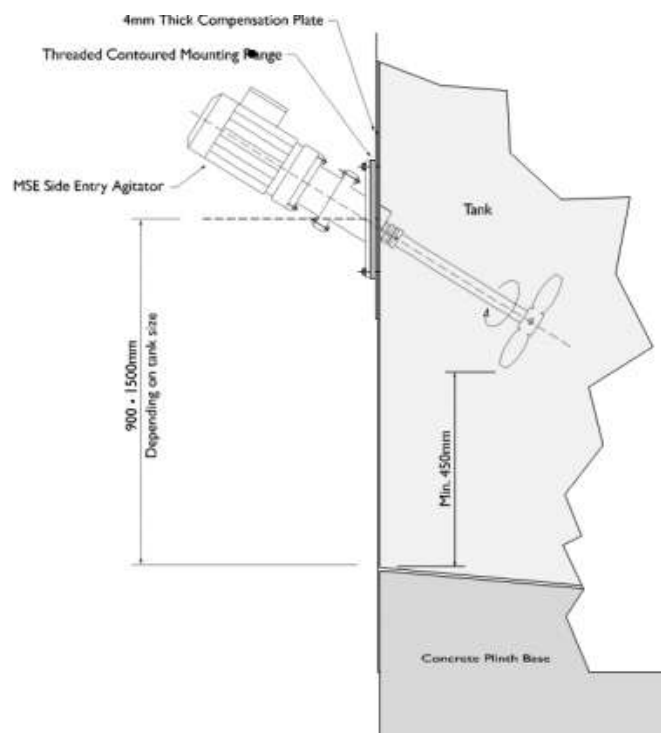
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**mixquip**<sup>®</sup>  
fluid mixing equipment

## ADVANTAGES

- The Superflo impeller is designed using computational fluid dynamics programs - an innovative impeller providing low shear mixing with a powerful axial pumping stream.
- Hygienic Design - by placing the mechanical seal within the wash zone of tanks fitted with in-place cleaning facilities.
- Angular Spacer Housing provides flexibility by rotating the flange faces to provide optimum mixing conditions in various tank designs and configurations.
- Mechanical seals with an emergency shut-off device to facilitate maintenance procedures and OH&S requirements.
- Prevents the settling or layering of soiled products
- Excellent Liquid movement past in-tank heat transfer surfaces such as coils, tanks jackets, and spears, reducing ice build-up or fouling

## FEATURES



## OPERATING PRINCIPLE

The Series 100 Side Entry Mixer is ideally suited to fluids of medium to low viscosity where gentle low shear mixing or blending is required. It directs liquid in an axial flow, effecting an even turnover of the tank contents.

Mixing or blending of large volumes of liquid can be achieved using the Mixquip Series 100 because they are smaller in size and more economical than other mixing arrangements that perform similar duties.

## MIXQUIP ADVANTAGE

Mixquip range of products are Australian-made, stocked, assembled and distributed from our Sydney based factory, allowing for efficient response to market needs with short lead times and quality service. Mixquip range of agitators can also be purchased online, backed by a great support team who understand your process matters.

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