

BasicMaster

The **BasicMaster** is the most energy efficient and flexible mixer on the market:

- Low energy consumption/high efficiency
- High shear rate
- High mixing rate
- Fast and easy installation
- Low service cost - few wear parts
- Hygienic design in compliance with EHEDG
- Step-file available on inquiry

The **BasicMaster** is developed for products with low to medium viscosities and is designed with a directly driven high shear mixer at the bottom.



APPLICATIONS

The **BasicMaster** (patent pending) represents the next generation of mixing solutions for the process industry.

Not only is it more compact and perfectly optimized for energy-efficient high shear mixing, it is also virtually maintenance-free.

Powder is added manually through the manhole or automatically by e.g. a screw conveyer through the tank top and is instantly incorporated into the liquid. The mixer generates a controlled vortex in the tank, which contributes to separating air from the liquid and generates a perfect homogenous dispersion within seconds.

The result is a highly stable and homogenous end product, which is lump-free and contains a minimum of air.

Depending on the selected options, the mixer can be used as a batch, inline or continuous mixer. The mixer can be mounted inline with a bigger hydration tank or silo tank.

APPLICATIONS:

The **BasicMaster** has been optimized for mixing of a wide range of products, e.g.:

- Products for spray drying, soft drinks, ice cream, sugar solutions, pectin solutions, syrup, slurries, soups, etc.
- Recombined milk-based products

The final product should be pumpable with a centrifugal pump - up to 500 cP. Depending on type of viscosity (Shear sensitive e.g. Ketchup) products with up to 2000 cP can be processed. For viscosity above 2000 cP, a ProcessMaster mixer is required.

STANDARD EQUIPMENT:

Mixer unit (WEG) with flushed mechanical shaft seal (requires frequency control)
Manhole with safety net and safety switch
1 x outlet valve (butterfly)
1 x liquid inlet
2 x rotating spray balls
2 x level sensors - top & bottom (IFM)
Fittings: TRI-Clams, SMS or DIN-ISO

OPTIONS

Extra top inlet/sampling
Sack delivery chute
Level control pressure transmitter/control valve for level control with tangential side admission
Load cells with transmitter in stainless steel box
Outlet pump (must be equipped with frequency converter, if used as inline mixer)
MCC panel with frequency inverters
Insulated jacket

TECHNICAL DATA

Model:	Mixer size	Product density:	Viscosity	Mixer effect:	Powder volume
250 LV	160	1-1,05 kg/l	1-200 cp	11 kW	50 kg/min
250 HV	160	1.05-1,35 kg/l	200-500 cp	18,5 kW	50 kg/min
500 LV	160	1-1,05 kg/l	1-200 cp	18,5 kW	50 kg/min
500 HV	160	1.05-1,35 kg/l	200-500 cp	22,5 kW	50 kg/min
1000 LV	200	1-1,05 kg/l	1-200 cp	22 kW	100 kg/min
1000 HV	200	1.05-1,35 kg/l	200-500 cp	30 kW	100 kg/min
2000 LV	250	1-1,05 kg/l	1-200 cp	45 kW	100 kg/min
2000 HV	250	1.05-1,35 kg/l	200-500 cp	55 kW	150 kg/min
3000 LV	325	1-1,05 kg/l	1-200 cp	55 kW	200 kg/min
3000 HV	325	1.05-1,35 kg/l	200-500 cp	75 kW	200 kg/min
5000 LV	325	1-1,05 kg/l	1-200 cp	75 kW	300 kg/min
5000 HV	325	1.05-1,35 kg/l	200-500 cp	90 kW	300 kg/min

* Powder capacity based on sugar or standard milk based powders.

Model:	Outlet/U	CIP	Inlet	Dimensions (H x W x D)	Shipping weight	Shipping volume
250 L/H	Ø51/650mm	Ø51	1x Ø51	2200 x 1200 x 900 mm	500 kg	2 m ³
500 L/H	Ø51/650mm	Ø51	1x Ø51	2400 x 1300 x 1000 mm	700 kg	2,5 m ³
1000 L/H	Ø63,5/650mm	Ø51	1x Ø51	3400 x 1400 x 1200 mm	1000 kg	2,5 m ³
2000 L/H	Ø63,5/1000mm	Ø51	1x Ø51	3800 x 2000 x 1700 mm	1400 kg	10,5 m ³
3000 L/H	Ø76/1200mm	Ø51	1x Ø51	4300 x 2500 x 2000 mm	1600 kg	16,5 m ³
5000 L/H	Ø76/1200mm	Ø51	1x Ø51	4600 x 2600 x 2200 mm	1700 kg	21 m ³

LV = Low Viscosity and Density

HV = High Viscosity and Density

Higher viscosity on request