

LiquidMaster

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

- Ergonomic working height
- Low energy/high efficiency
- Strong shear rate
- Low service cost
- Designed according to EHEDG
- Step-file available on request

The **LiquidMaster** is developed for products with low to medium viscosities.



APPLICATIONS

The **LiquidMaster** is most energy-efficient solution for inline High Shear mixing on the market.

The powder is dosed manually into the vessel, where the liquid level is manually controlled by a butterfly valve on the inlet pipe.

The mixer works according to the rotor-stator principle, where a special closed mixing wheel distributes the product through the patented stator.

The mixer unit circulates approx. 75% of the liquid back into the vessel. The mixer unit is very versatile and can be used in many setups and applications.

Viscosity >500 cP will normally require a booster on the out-let of the mixer.

The mixer system is integrated into a table that offers an ergonomic working position.

APPLICATIONS:

The **LiquidMaster** is used for mixing of powders and liquids, for sugar solutions, recombined dairy products, brine, emulsifiers, stabilizers, etc.

- Homogenization down to 2 my lump free.

STANDARD EQUIPMENT:

Mixer unit (WEG) (230/400V 50 Hz) with shaft seal

Tri-clamp inlet/outlet

CIP spray ball with manual butterfly for cleaning

OPTIONS

Double mechanical shaft seal with Bürkert (1/8") solenoid valve and throttle valve

Control cabinet with Start/Stop

Control cabinet with speed control

Fitting SMS DIN/ISO. Other on request

Other motors, Nema exx & etc on request.

TECHNICAL DATA

Model:	Motor	Flow	Mixer capacity:	Tank Volume	Powder capacity
LiquidMaster 50-160	7.5 kW	25 m ³ /h	15 m ³ /h	200 l	40 - 60 kg/min
LiquidMaster 50-160	11 kW	30 m ³ /h	20 m ³ /h	200 l	60 kg/min

Model:	Inlet pressure	Outlet pressure	Service Water*	Weight	Dimensions (H x W x D)
LiquidMaster 50-160	0.5 Bar	2 Bar	20 L/h	150 kg	970 x 750 x 1600 mm
LiquidMaster 50-160	0.5 Bar	2 Bar	20 L/h	200 kg	970 x 750 x 1600 mm

* When flushed, mechanical seal is selected

