

NEW INTENSIVE LIQUIVERTER MIXER

RIGAL BENNETT Intensive Liquiverter Mixer is economically designed for extra fast batch mixing of products with low to medium viscosity. Manufactured with all Stainless Steel contact parts.



PRINCIPAL APPLICATIONS

Food processing, dairy, beverage, flavours and pharmaceuticals.

- The LQV range of Liquiverters is designed for fast batch mixing of powders with liquids from 250L to 3000L.
- The Intensive Liquiverter is used for mixing dispersions.
- The Liquiverter is ideal for recombination and re-establishment of soluble products.
- Suited to manufacture fine foods, emulsions, starches, sugar and hydro colloid solutions.
- Square shaped chamber with a bottom entry axial flow impeller.
- Chamber designed to create a free vortex which sucks the liquid down towards the mixing impeller (e.g. like a bath tub outlet, plughole).
- The liquid whirl sucks powders and free particles being added through the manway in the top of the tank and pulls them down to the mixing impeller.
- Recirculates the liquid/powder around the chamber to create high shear forces and turbulence to ensure effective and homogenous mixing.
- Gives minimal temperature rise of medium even with high capacity machines.
- The tangential product outlet is located to drain each batch. Some products, depending on final viscosity, may need a boosted pump to assist to empty the chamber and aid transportation of finished product to the next stage of the manufacturing process.
- Universal application.



TEL. 01977 661095 FAX. 01977 662165 E-MAIL. sales@rigal-bennett.com

WEB SITE: www.rigal-bennett.com