

HORIZONTAL TABLE BLENDER MM-1 / MM-2 / MM-3

Operating principle

The table blender is a compact unit, it consists of a centrifugal pump with a venturi system at the suction side and a hopper with a butterfly valve at the upper part to add solids / powders to the pumped liquid. In this blender, the suction and venturi system are set horizontally. If necessary, an in-line mixer can be installed after the centrifugal pump to reduce the size of possible lumps.

The venturi system and the suction of the pump create depression at the base of the hopper. When the valve of the hopper opens, the solids are drawn from the hopper and are totally dissolved when they pass through the casing of the pump.

To achieve the best possible dissolution, it is recommended to recirculate the product (batch production) till all the solid / powder product is suctioned and then, when the solid product is completely incorporated into the liquid, continue recirculating the product for a while. In some cases, the blender can be used in-line depending on the solid product to add and the required level of dissolution.

Horizontal Blender Specifications			
Item	Description	Feature	Capacity
1	Materials	Parts in contact with the product	AISI 316L
		Other steel parts	AISI 304
		Gaskets in contact with the product	EPDM
2	Mechanical seal	Rotary part	Silicon carbide (SiC)
		Stationary part	Silicon carbide (SiC)
		Gaskets	EPDM
3	Surface finish	Internal and hopper	Bright polish Ra ≤ 0,8µm
		External, Structure and upper base	Matt
		Aproximate flow	40 m ³ /h
4	Blender	Maximum differential height	15mwc
		Maximum solids intake	2000 kg/h *
		Pump	Hyginox SE26 with impeller Ø145
		Motor	5,5 kW - 3000 rpm
		Maximum temperature	65 °C
		Connections (inlet/outlet)	CLAMP
		Hopper capacity	48 L
		Hopper valve	Butterfly valve CLAMP



Options

- Double mechanical seal.
- Solenoid valve for the seal cooling system.
- Gaskets: FPM or PTFE.
- Connections: DIN, SMS.
- Vibrator for hopper.
- Frequency converter for the centrifugal pump.
- Pneumatically actuated valve + lower level sensor for solids.
- Hygienic upper level sensor for solids.
- Control panel for the vibrator, level sensors, frequency converter and automated valve.
- Grid for hopper.

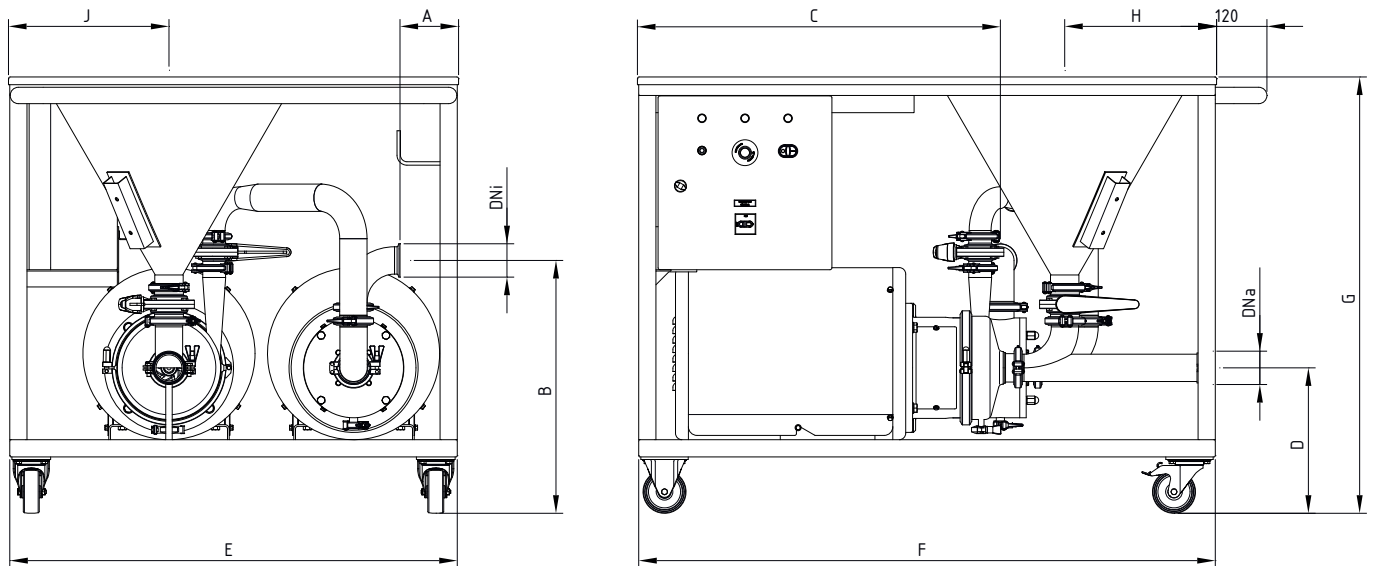


TECHNICAL SPECIFICATIONS

TYPE	CENTRIFUGAL PUMP		IN-LINE MIXER		FLOW (m3/h)	SOLIDS INTAKE* (kg/h)				HOPPER (L)
	MODEL	POWER (Kw)	MODEL	POWER (Kw)		SUGAR UP TO 25°brix	SUGAR UP TO 50°brix	MILK POWDER 20%	THICKENER UP TO 400cP	
MM-1M	HCP 50-150	3	ME-4105	4	25	1650	1350	950	300	45
MM-2M	HCP 50-190	7.5	ME-4110	7.5	40	3700	2400	3300	650	45
MM-3M	HCP 80-205	18.5	ME-4125	18.5	95	12800	8900	9200	600	75

*Results obtained with water at approximately 20°C
The recommended working temperature is below 65°C

DIMENSIONS MM-1M / MM-2M / MM-3M



Dimensions: table blender MM-1M/MM-2M/MM-3M

	DNa*	DNi*	A	B	C	D	E	F	G	H	J	Weight (kg)
MM-1M	2 1/2"	2"	134	564	702	320	970	1190	1000	353	358	220
MM-2M	2 1/2"	2 1/2"	136	588	844	337	1040	1340	1014		373	350
MM-3M	4"	3"	181	773	1090	470	1280	1770	1268	448	428	650

*Clamp connections

