

TANDEM

Vertical agitators



The TANDEM model allows different sealing systems to be installed in accordance with the application.

- Low pressure sealing systems with lip seal or stuffing box
- High pressure or vacuum sealing systems with mechanical seal: single, dry turn or dual cartridge

These agitators are characterised by their wide range of applications and their high agitating capacity. This is achieved through the multiple configurations of the impellers, which also means TANDEM agitators can adapt to the requirements of each system. As a result, they are essential in the food, cosmetics, pharmaceutical and chemical industries.

They can work with products such as distilled drinks, juices, gazpacho, dairy products, syrups, creams, gels, colognes, etc. Some of the operations which this equipment can carry out are dissolutions, homogenisation and agitating of mixes, heat exchanges, chemical reactions, etc.



CHARACTERISTICS

Specific sealing system in accordance with the application:
single mechanical seal, dry turn or dual cartridge
Level of finish: Industrial / Foodstuff / Sanitary
Anchor flange: Square / DIN 2576 / IEC type
Parallel geared motor
Interchangeability of agitator components

MATERIALS

Parts in contact with the product in stainless steel AISI 316L
Parts not in contact with the product in stainless steel AISI 304L, carbon steel or others

OPTIONS

Other materials: AISI 304L, AISI 904L, Hastelloy, etc.

Thermosiphon pressurised/cooled mechanical seal

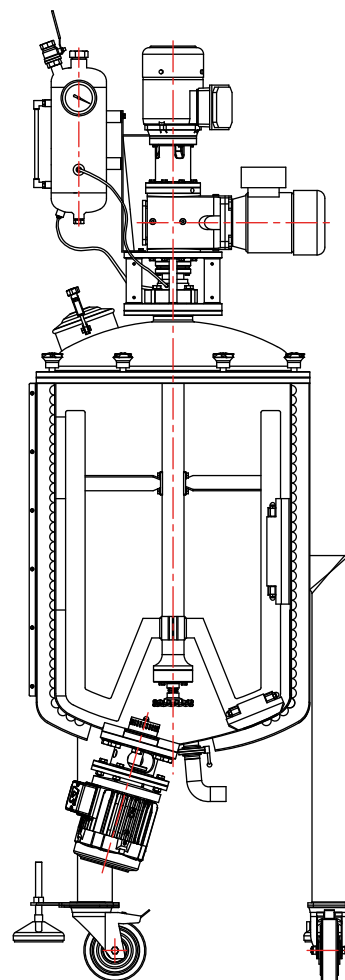
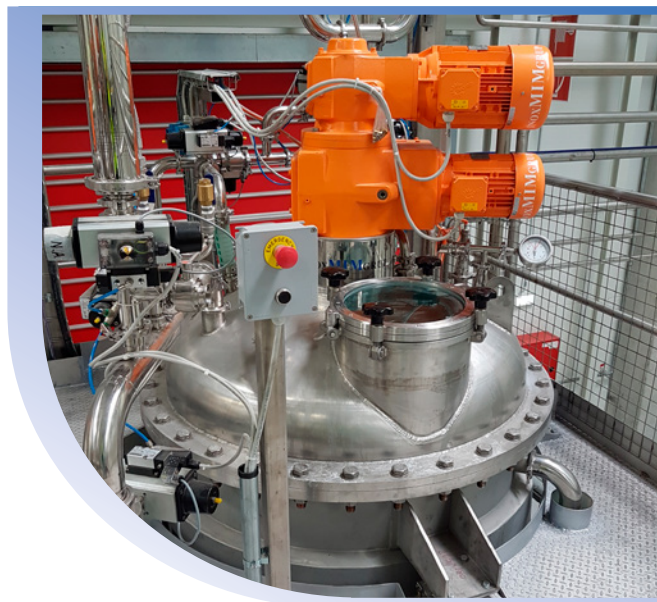
Other anchor flanges

Guide tripod

Control panel

Frequency or mechanical speed variator

Stainless steel casing



Contrarotator agitating system comprising TANDEM agitator with ANCORA vane with scrapers, a vertical VMD agitator with COWLES disc and deep mixer. Thermosiphon-cooled mechanical seal, along with the tower and tank anchoring system, ensure the tightness of the reactor.

Application used to prepare high viscosity cosmetic products.