

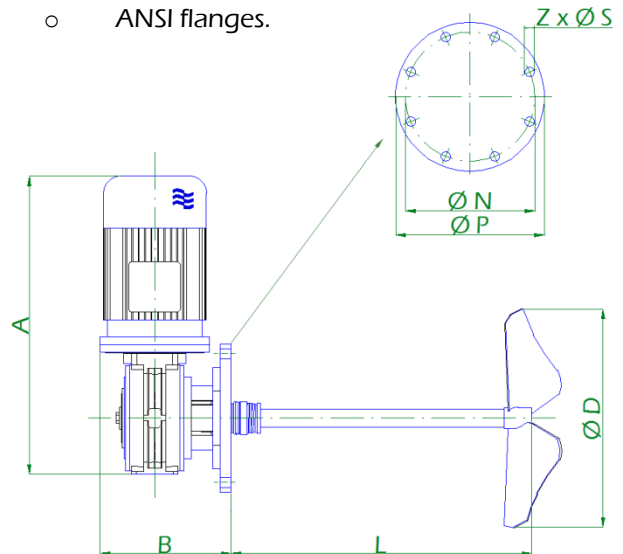
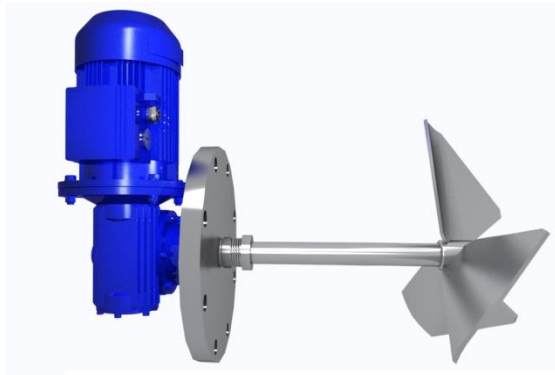
The HPS3 series are side entry mixers. They are very appreciate in wine industry, breweries, dairies, and mainly in big volume storage tanks from 10 to 500 m3, or even more, to keep non viscous liquids homogenously. A mechanical seal, normally silicon carbide/viton, ensures a leakage free work. The propeller is a 3 blades axial profile type S. Standard execution has a stainless steel DIN fixation flange. As option the mixer can be performed with an additional emergency sealing flange to avoid liquid leakages in case of any damage in the mechanical seal, until the seal can be repaired. A more sophisticated system, allows to do maintenance works (sealing change) without the need of emptying the tank.

Main features:

- For tanks 10 – 500 m3.
- Motor power: 0,75 kW to 11 kW.
- Running speed 290 rpm.
- 2 blades axial profile diameters 300 to 600 mm.
- Silicon carbide mechanical seal.
- Shaft and propeller AISI 316, AISI 304.

Optional extras:

- Emergency sealing flange.
- Full tank maintenance device.
- Food industry execution, polished.
- ATEX motors.
- ANSI flanges.



Model	Power kW	Speed rpm	A	B	D	L	N	P	ZxS	Weight Kg	Vol. M3
HPS3-03 17 B 01	0,37	290	336	162	250	450	295	340	8x23	32	10
HPS3-05 17 B 02	0,75	290	380	192	300	450	295	340	8x23	40	20
HPS3-06 17 B 03	1,1	290	471	211	350	500	295	340	8x23	50	30
HPS3-08 17 B 04	2,2	290	510	261	400	550	295	340	8x23	60	50
HPS3-09 17 B 05	3	290	546	360	450	600	295	340	8x23	75	100

Dimensions in [mm].

(*) Tank volumes only for guidance.

Due to our policy of constant improvement, shown values can be changed.