

MICROMIX Agitator **general** features

The range of MICROMIX agitator was created to give the most efficient and swiftest solution to any problems of mixing, emulsifying, dispersing, etc.

These devices are very versatile and are adaptable to a wide range of processes and products. They represent the modern alternative to the traditional agitators, which they exceed by far in function versatility and speed.

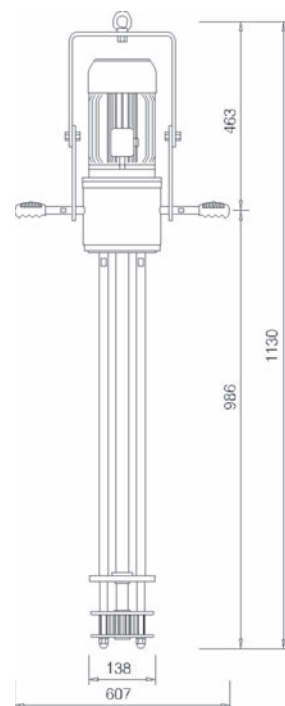
The main highlight and the basic difference with regards to other agitators is the intense shear effect produced by the rotor/stator type turbine, which revolves at high speed and combines a double action (mixing and shearing) on the product going through the head.



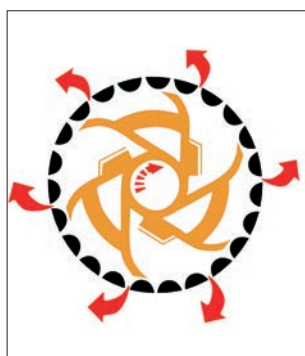
Micromix fixed on a structure

The most frequent applications of the MICROMIX are:

- Mixing of two or more liquids of similar or different viscosities.
- Dispersion of insoluble solids, producing homogeneous suspensions and eliminating the problems of lumps.
- Emulsion of oils and fatty water-based products, to produce homogenous, uniform and stable emulsions.
- Dissolution of low soluble solids or partially miscible liquids.
- Jellification of products such as Carbopol's, benzotripts, polyelectrolytes, etc
- Reactions acceleration due to high shear.



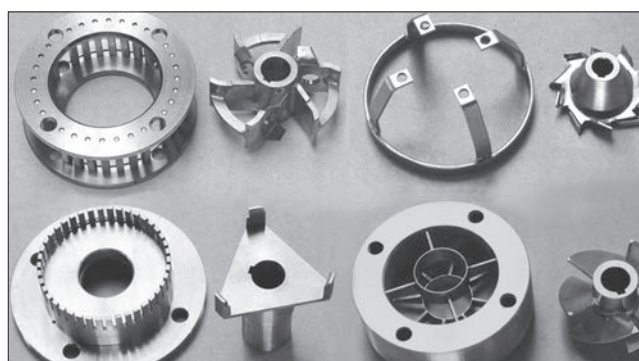
M-950 general measures (mm) with hook system and clamps



Drawing - detail of turbines functioning



View of turbine



Detail of the different MICROMIX turbines

Model	M-700	M-950	M-1100	M-1500	M-1800
Power (HP)	1 / 1,5	2 / 3	5,5	12,5	20
speed (rpm)	1500 / 3000	1500 / 3000	1500	1500	1500