

### SPECIFIC CHARACTERISTICS

- Optimised design specially layout for the installation of three or more pumps and a complete range of automatic systems – up to the permanent storage of process data
- Effective and precise production of large quantities of high-grade products to your specified recipe in nearly all non-food applications
- An optional, separately driven mixing head expands the Performance range (UNI-MIX 2K)
- Numerous possible variations of mixing heads, flow sensors, cleaning systems, seals, control systems and monitors
- The optional special equipment ranges from specialized seals for mixing heads and pumps, various automatic systems such as volumetric or gravimetric flow sensors and foam height regulators (MA2) to temperature-controlled mixing heads

### THE MIXING HEAD

- Dynamic stainless steel mixing head available in three configurations: 990 or 1410 pins or 2280 pins for light foam
- Continuous electrically controlled RPM adjustment (frequency converter) including digital display
- Non-contacting HANSA shaft seal-gas which is requested for the foaming process is also used as sealing material. In case of machine downtimes. Lip type seal helps to prevent the medium from penetrating into sealed areas
- Temperature-controlled mixing head (coolable/heatable) can be obtained optionally

### THE PUMP

- Eccentric screw pump in modular design mounted in mixer frame or on separate rack
- Generously dimensioned AC drive motor
- Output regulation via frequency converter
- Product-specific shaft sealing due to floating ring seal with barrier pressure system

### MIXER FRAME

- Solid frame made of square stainless steel tubes
- Electronical/pneumatical and mechanical installations built-in separately
- Mechanical components easily accessible due to removable and lockable sheet-metal plates
- Mixer frame on four casters for improved mobility

### AIR/GAS METERING

- Manual gas fine metering by means of needle valve
- Automatic gas metering by means of gas controller, regulating the necessary gas volume in relation to product flow thus guaranteeing constant foam weights
- Digital display: Air volume/foam weight
- A multi-stage air filtering system protects the measuring devices and guarantees maintaining top standard product quality

### OPTIONS

- Diverse automatic systems e.g. for volumetric or gravimetric flow metering, foam height (MA2) regulation or speed adaption (MA1)
- Upgrade with optional, separately driven mixing head possible and/or Blender possible (UNI-MIX-3K)
- Automatic dosing systems for additives
- Mixing head temperature regulation (heating/cooling)
- Foam valve
- Back pressure regulator
- External tempering units
- Remote control