

CR Mixer

DISPERSION EQUIPMENT

FEATURES AND BENEFITS

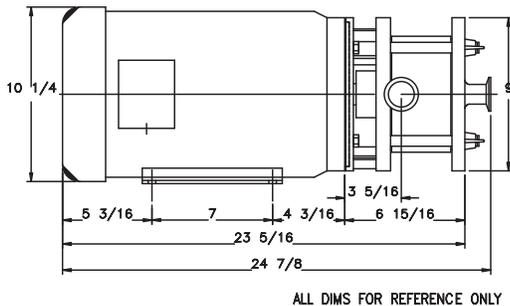
- Shear action for mixing that can be “tuned” to exactly the right amount of physical work, no more, no less.
- The number of passes which the product makes through the mixing zone can be controlled.
- Temperature rise normally associated with all shear-type mixing can be regulated.
- Ability to make the materials in process pass through its multi-pass mixing zone not once, but many times during their residence within the mixer.



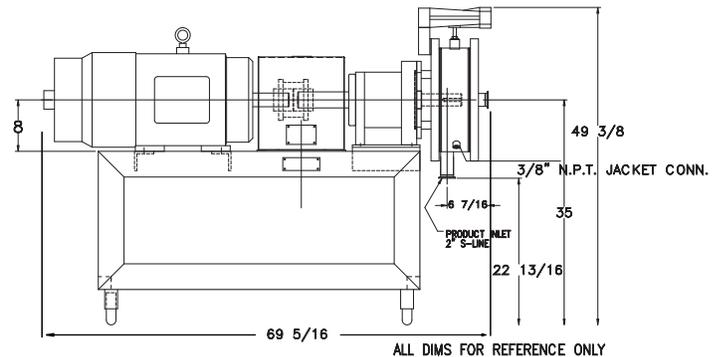
TYPICAL APPLICATIONS

- | | |
|---------------------------|-----------------------------------|
| ▪ Cake Icings | ▪ Margarine |
| ▪ Cheese Spread | ▪ Marshmallow |
| ▪ Cocoa Dispersion | ▪ Non-Dairy Topping |
| ▪ Collagen-Fibre | ▪ Nougat |
| ▪ Cosmetic Emulsions | ▪ Pharmaceutical Creams & Lotions |
| ▪ Cream Cheese | ▪ Pie Topping |
| ▪ Dissolving Gums and CMC | ▪ Sponge Cake |
| ▪ Frozen Topping | ▪ Surgical Foam |
| ▪ Icing Base | ▪ Synthetic Foams |

6" CR MIXER Model



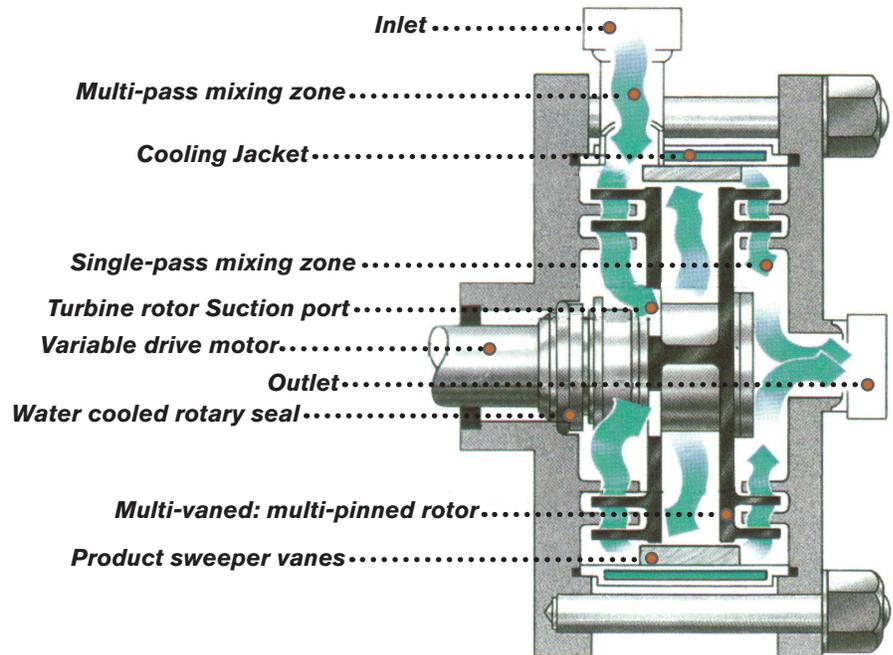
16" CR MIXER Model



THEORY OF OPERATION

Materials are pumped into the mixer through the cylindrical housing inlet. They are pulled through the forest of intermeshing pins of the multi-pass mixing zone into the opening of the inner rotor disc. The rotor vanes exposed at the openings of the inner disc impel and centrifugally sling the materials to the rotor periphery. Here the materials are directed back to the multi-pass mixing zone by the product sweeper or directing vanes.

The number of times the material is returned or recycled to and through the multi-pass zone depends on the RPM of the rotor and product consistency. The higher the rotor speed the more times the material in process is made to circulate and recirculate through the multi-pass zone, regardless of the net flow of product being pumped into the mixer inlet by a product metering pump. Mixing efficiency is further enhanced by imposing pressure by a valve in the mixer discharge line. Mixer Jacketing requires 5 gallons per minute of coolant flow at up to 50 pounds of pressure.



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