

Flex-Mix Instant Mixer

Designed for batch mixing, inline mixing over one or more hydration tanks or continuous mixing in closed systems with vacuum powder transport. Powder is sucked into a circulating liquid by vacuum. The dispersed powder is homogenized by passing it through the mixer head located next to the tank. Feature highlights include:

- Unique high shear mixing enables a high powder intake
- Air is efficiently removed during mixing prolonging running time and ensuring consistent quality
- Closed, continuous production, resulting in higher throughput and reduce dust issues
- Large number of formulation - flexible



Flex-Mix Liquiverter

Manual unit designed for batch mixing, inline mixing over one or more hydration tanks, or continuous mixing, with optional integration in fully automated production. Available as standard unit or with a high-shear mixing option. The mixing principle in the liquiverter is based on vortex-driven blending. The liquid collapses around the powder and is forced towards the mixer head at the base. Feature highlights include:

- Simple yet versatile
- Flexibility at low CAPEX
- Large dissolution capacity due to free vortex and square shape
- Fully drainable for improved hygiene and minimum waste
- Direct drive reduces spare parts wear
- Flushed double mechanical seal available
- Ease of maintenance



Flex-Mix Power

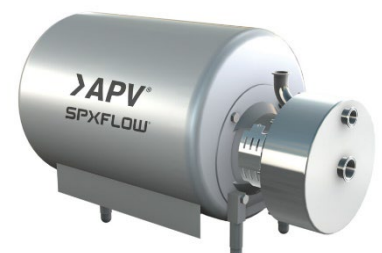
High shear, stand-alone, in-line mixer, suitable for processing liquid/liquid and liquid/gas dispersions. Optional aseptic mixing available. Aseptic gas injection is used to make an aerated product. Liquid is dosed into a rotor/stator pin mixer for high shear emulsification. Feature highlights include:

- Aseptic aeration
- Emulsification
- Continuous mixing
- PLC standard in all aseptic systems
- Operator-friendly, smooth and trouble-free operation
- Pre-assembled and factory-tested



APV Cavitator

SPX FLOW offers an innovative next generation technology called the APV Cavitator. This patented technology offers breakthrough benefits for the heating of liquids without scaled buildup and/or the mixing of liquids with other liquids, gasses, or solids at the microscopic level to improve product quality and functional performance.



Flex-Mix Processor

Sanitary batch process with processing and cooling in a time frame similar to that of a continuous process. Special mixing agitator designed for gentle processing and protection of product integrity. Optional high shear mixing unit for emulsification. High viscosity products are pushed towards the mixer at the base by the agitator in the middle. A circulation pump can pass the product through the mixing head several times. Feature highlights include:

- Gentle agitation, internal circulation
- High shear mixing for emulsification
- Particles handling
- Heating via jacket or direct steam injection
- Closed system with vacuum/flash options
- Quick batch preparation (flip-flop)



DarMix+ In-Line Mixer

Compact and highly efficient in-line mixer. Mixing intensity (rpm) controlled by a frequency converter. Feature highlights include:

- Applicable for high- and low-viscosity products
- Homogenization effect
- No product contacting bearings
- Compact design
- Simultaneous cleaning with pipeline



TPX Static In-Line Mixer

Feature highlights include:

- 3A certified
- Low-cost mixing alternative - no tank is required
- Reliable mixing directly in the pipes
- Easy to maintain
- Fast and easy CIP-cleaning



TPM Batch Powder Mixer

For dispersion of highly soluble powders. Powder is added to the mixer via a butterfly valve. The valve controls the flow of powder and prevents air entering the mixer. Feature highlights include:

- Easy to maintain - the shaft seals are changed easily
- Reliable design due to the sturdy construction
- Hygienic, CIP-friendly design
- Reduced maintenance costs

