

DINAMIX SMX

Side Entry Agitator



OPERATING PRINCIPLE

Side entry agitators DINAMIX SMX are used for the homogenization of liquids stored in large volume tanks. They are powered by means of a geared motor and are installed inclined in the lower part of the shell of the tank. The rotation of the propeller creates a flow that pushes the product towards the bottom of the tank, making it rise to the surface of the liquid through the tank wall on the opposite side of the agitator. This effect is favoured if the closure has a dished head. Likewise, the agitator is installed off-centre with respect to the tank to favour a circular flow in the radial plane. In this way, a complete homogenization of the product is ensured.

APPLICATION

Lateral agitators are an economical and effective solution for storage tanks in the food, pharmaceutical and cosmetic industries. The most important application is the maintenance and homogenization in large volume tanks of low viscosity products such as wine, oil, milk, beer, alcohol, etc.

DESING AND FEATURES

Robust and hygienic construction.
Standardised flange.
Stainless steel lantern to facilitate the inspection and maintenance of the mechanical seal.
Hygienic design to avoid dead and difficult access spots to easy cleaning.
High-efficiency impeller fixed to the shaft through a threaded hygienic connection.
Different types of IE3 gear motors with food grade oil.
Electric motor, 3 ph, IP55, 1500 rpm.

CONFIGURABLE ELEMENTS

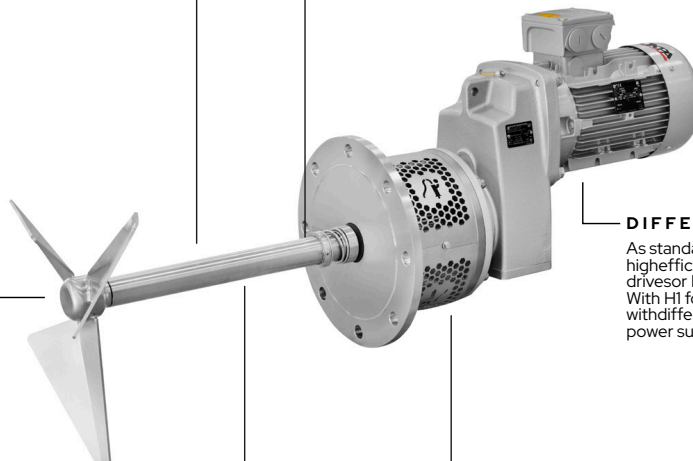
The agitator has a modular design and is fully configurable with different options of motors, sealing system, surface finish, elastomeric materials and, in addition, the possibility of ATEX certification.

SURFACE FINISH

Standard surface finish is $Ra \leq 0,8 \mu m$. Also available with $Ra \leq 0,4 \mu m$ surface finish for pharmaceutical applications.

SEALING SYSTEM

As standard with a single mechanical seal. Optional hygienic system. Available with different sealing systems on request.



DIFFERENT DRIVES

As standard, available with high efficiency IE3 worm gear drives or IE3 parallel shaft drives. With H1 food-grade oil. Available with different frequencies and power supply voltages.

IMPELLER

High-efficiency design. Hygienic construction: completely welded and connected to the shaft with a view O-ring for easy cleaning.

LANTERN

Made in stainless steel. Possibility assembly without the lantern.

EXPLOSIVE ATMOSPHERES

ATEX certificate option for work in explosive atmospheres using certified gearmotors and mechanical seals.

TECHNICAL CERTIFICATION

Materials

Parts in contact with the product	1.4404 (AISI 316L)
Other steel parts	1.4307 (AISI 304L)
Mechanical seal	C/SiC
Mechanical seal gasket	EPDM
Surface finish	$Ra < 0,8 \mu m$

OPTIONS

- Agitator without the lantern.
- SiC/SiC mechanical seal.
- Gaskets: FPM.
- Safety gland packing.
- Shut-off: system to change the mechanical seal without disassembly the agitator or emptying the tank.
- Motor with shroud.
- Hygienic design.
- ATEX certification.

OPERATING LIMITS

Working pressure	-1 to 10 bar
Working Temperature	5° C to 130° bar

Agitator with Worm Gear Drive

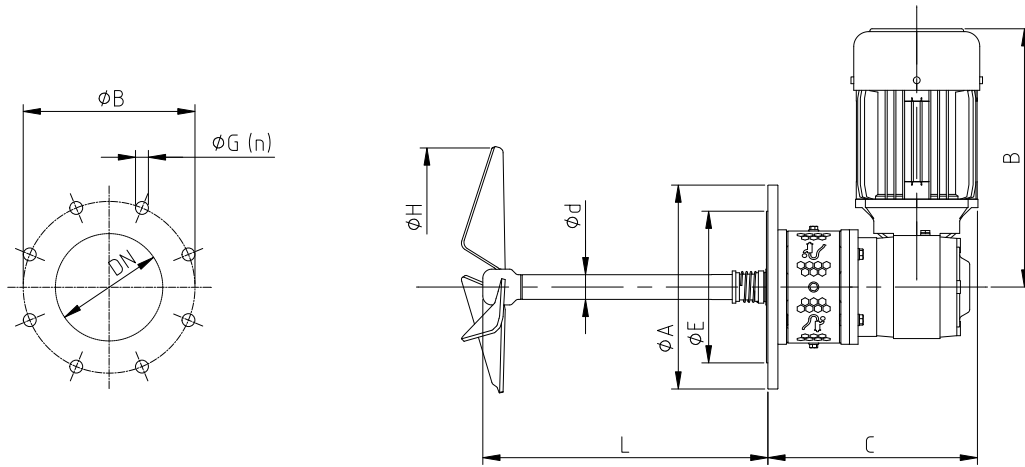
	Flow [m ³ /h]	Tank [m ³]	Speed [rpm]	Power [kW]	Power [kW]
SMX-1/W 1.16-27001-250	155	5-10	270	0,18	1
SMX-1/W 1.16-27002-300	270	10-20	270	0,25	1
SMX-1/W 1.16-19005-400	435	20-40	190	0,55	2
SMX-1/W 1.16-28007-400	645	40-70	280	0,75	2
SMX-1/W 1.16-190011-500	855	70-100	190	1,1	2

Agitator with Parallel Shaft Drive

	Flow [m ³ /h]	Tank [m ³]	Speed [rpm]	Power [kW]	Power [kW]
SMX-2/P 1.16-29007-400	675	20-70	290	0,75	1
SMX-2/P 1.16-220015-500	1000	70-110	220	1,5	1
SMX-2/P 1.16-31030-500	1300	110-150	280	3	2
SMX-2/P 1.16-36030-500	1650	150-200	360	4	2
SMX-3/P 1.16-32075-600	2500	200-400	320	7,5	3
SMX-4/P 1.16-32010-800	3800	400-800	210	11	4
SMX-5/P 1.16-280220-800	5200	800-1200	280	22	5

DIMENSIONS

Agitator with Worm Gear Drive



Agitator with Worm Gear Drive

