

BasicMaster

ABOUT THE BASICMASTER

The BasicMaster is the most energy efficient and flexible mixer on the market:

- Low energy consumption/high efficiency
- High shear & mixing rate
- Fast and easy installation
- Low service cost - few wear parts
- Hygienic design in compliance with EHEDG
- Step-file available on inquiry



Specifications

The BasicMaster is developed for products with low to medium viscosities and is designed with a directly driven high shear mixer at the bottom.

Powder is added manually through the manway or automatically by e.g. a screw conveyor through the tank top and is instantly incorporated into the liquid. The mixer generates a controlled vortex in the tank, which contributes to separating air from the liquid and generates a perfect homogenous dispersion within seconds. The result is a highly stable and homogenous end product, which is lump-free and contains a minimum of air.

Depending on the selected options, the mixer can be used as a batch, inline or continuous mixer. For inline production the BasicMaster can be fitted with a bigger hydration tank or silo tank.



Applications

The BasicMaster has been optimised for mixing of a wide range of products, e.g.:

- Products for spray drying
- Soft drinks & syrup
- Ice cream & recombined milk-based products
- Sugar & pectin solutions
- Slurries & Soups

The final product should be pumpable with a centrifugal pump - up to 500 cP. Depending on type of viscosity (Shear sensitive e.g. Ketchup) products with up to 2000 cP can be processed. For viscosity above 2000 cP, a ProcessMaster mixer is required.

Equipment

STANDARD EQUIPMENT	OPTIONS
Mixer unit with flushed mechanical shaft seal (requires frequency control)	Extra top inlet/sampling
Manway with safety net and safety switch	Sack delivery chute
1 x outlet valve (butterfly)	Level control pressure transmitter/control valve with tangential side admission
1 x liquid inlet	Load cells with transmitter in stainless steel box
2 x rotating spray balls	Outlet pump (must be equipped with frequency converter, if used as inline mixer)
P2 x level sensors - top & bottom	MCC panel with frequency inverters
Fittings: TRI-Clams, SMS or DIN-ISO	Insulated jacket

Technical data

Model	Product density	Viscosity	Mixer effect	Powder capacity
250	1-1.35 kg/l	1-2000 cP	11 - 18.5 kW	50 kg/min
500	1-1.35 kg/l	1-2000 cP	18.5 - 22 kW	50 kg/min
1000	1-1.35 kg/l	1-2000 cP	22 - 30 kW	100 kg/min
2000	1-1.35 kg/l	1-2000 cP	45 - 55 kW	100 - 150 kg/min
3000	1-1.35 kg/l	1-2000 cP	55 - 75 kW	200 kg/min
5000	1-1.35 kg/l	1-2000 cP	75 - 90 kW	300 kg/min

Powder capacity based on sugar or standard milk based powders.

Model	Outlet/U	CIP	Inlet	Dimensions H x W x D	Shipping weight	Shipping volume
250	Ø51/650mm	Ø51	1 x Ø51	2200 x 1200 x 900 mm	500 kg	2 m ³
500	Ø51/650mm	Ø51	1 x Ø51	2400 x 1300 x 1000 mm	700 kg	2.5 m ³
1000	Ø63.5/650mm	Ø51	1 x Ø51	3400 x 1400 x 1200 mm	1000 kg	2.5 m ³
2000	Ø63.5/650mm	Ø51	1 x Ø51	3800 x 2000 x 1700 mm	1400 kg	10.5 m ³
3000	Ø76/1200mm	Ø51	1 x Ø51	4300 x 2500 x 2000 mm	1600 kg	16.5 m ³
5000	Ø76/1200mm	Ø51	1 x Ø51	4600 x 2600 x 2200 mm	1700 kg	21 m ³