

Tanks with agitators

"Advanced technological systems for chemical and food industry"



Application:

Tanks with agitators are used in food and chemical industry for storing all sorts of liquids. They may equally well serve as buffer tanks during production processes (e.g. wet starch). The use of the agitator prevents thickening and sedimentation of liquids.

Advantages

The whole unit is made from acid-resistant steel. Simple construction. Easy assembly/disassembly. Safe to operate due to emergency switches. Leakproof.

Affordable price.

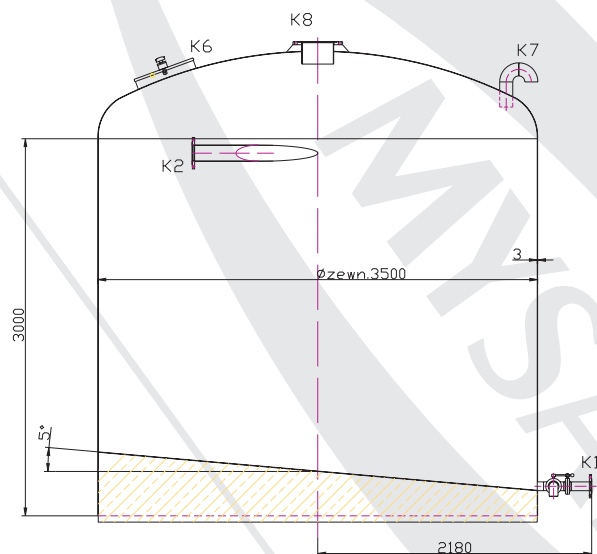
Description

The tank is entirely made of acid-resistant steel (type 360). Composed of sheet segment welded circumferentially (sheet gauge 3x3000). An ellipsoidal bottom is welded in at the top part. At its ellipsoidal part the tank has an access opening 500 mm in diameter as well as a hole for mounting the drive and the agitator. Connector pipes are available in different shapes and sizes.

Technical data:

Tank capacity25 m³*
Power consumption depends on differences in construction
..... (5.5 kW is a standard solution)
Agitator rotations 84 r.p.m.
Motor protectionIP 55

*the size of the tank can be customized



Offered devices can differ from presented on the photos.



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