

I Application

The table blender is used to dissolve solid/powder products in recirculated liquids. It has a wide range of applications, for example, preparation of pharmaceutical solutions or dissolution of pectin in glucose for marmelade production. Every model has an option with an in-line mixer for a complete dissolution of possible lumps.

I Operating principle

The table blender is a compact unit, it consists of a centrifugal pump with a venturi system at the suction side and a hopper with a butterfly valve at the upper part to add solid product to the pumped liquid. In this blender, the suction and venturi system are set horizontally.

The venturi system and the suction of the pump create depression at the base of the hopper. When the valve of the hopper opens, the solids are drawn from the hopper and are totally dissolved when they pass through the casing of the pump.

To achieve the best possible dissolution, it is recommended to recirculate the product (batch production) till all the solid/powder product is suctioned and then, when the solid product is completely incorporated into the liquid product, continue recirculating the product for a while. In some cases, it can be used in-line depending on the solid product to add and the required level of dissolution.

I Design and features

Very simple and versatile equipment for a fast and homogeneous mixing of a wide range of solid products without any contact with atmosphere.

Hygienic design.

ISO 2852 Clamp connections for easy assembly/disassembly.

Cleaning and disinfection without disassembling the unit.

Complete mixing with recirculation.

Possible in-line mixing without recirculation for some applications.

Optional in-line mixer for total dissolution of possible lumps in the end product.

A table for bags at adequate height facilitates manual feeding.

St.St. control panel with Stop/Start button and motor protection.

Skid with wheels: 2 rotating + 2 fixed with brakes.



I Materials

Parts in contact with the product	AISI 316L
Other metal parts	AISI 304
Gaskets	EPDM according to FDA
Mechanical seal	C / SiC / EPDM
Internal surface finish, hopper and upper base	bright polish, $Ra \leq 0.8 \mu m$
Frame surface finish	mat finish

I Options

Cooled double mechanical seal.
 SiC/SiC mechanical seal.
 Gaskets: FPM or PTFE.
 Connections: DIN, SMS.
 Drainage.
 Vibrator for hopper.
 Pneumatically actuated valve + low level sensor for solids.
 Upper level sensor for solids.
 St.St.control panel for the vibrator, level sensors and automated valve.
 Grid for hopper.
 Sunken grid for hopper.



I Technical specifications

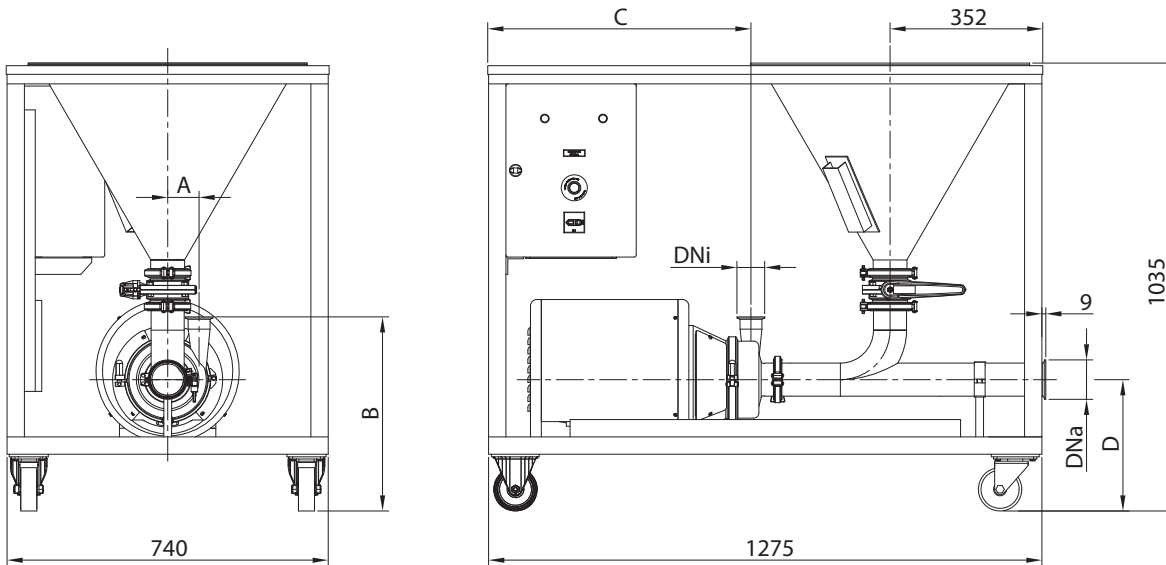
	MM200	MM260
Flow rate	approx. 20 m ³ /h	approx. 40 m ³ /h
Differential height	max. 7 mwc	max. 15 mwc
Suction of solids	max. 1300 kg/h *	max. 2000 kg/h *
Motor	3 kW - 3000 rpm	5.5 kW - 3000 rpm
Max.temperature	65°C	65°C
Connections (inlet/outlet)	CLAMP	CLAMP
Hopper capacity	45 L	45 L
Hopper valve	CLAMP butterfly valve	CLAMP butterfly valve

MM380 (not available)

* The amount of suctioned solid particles may vary depending on their properties.

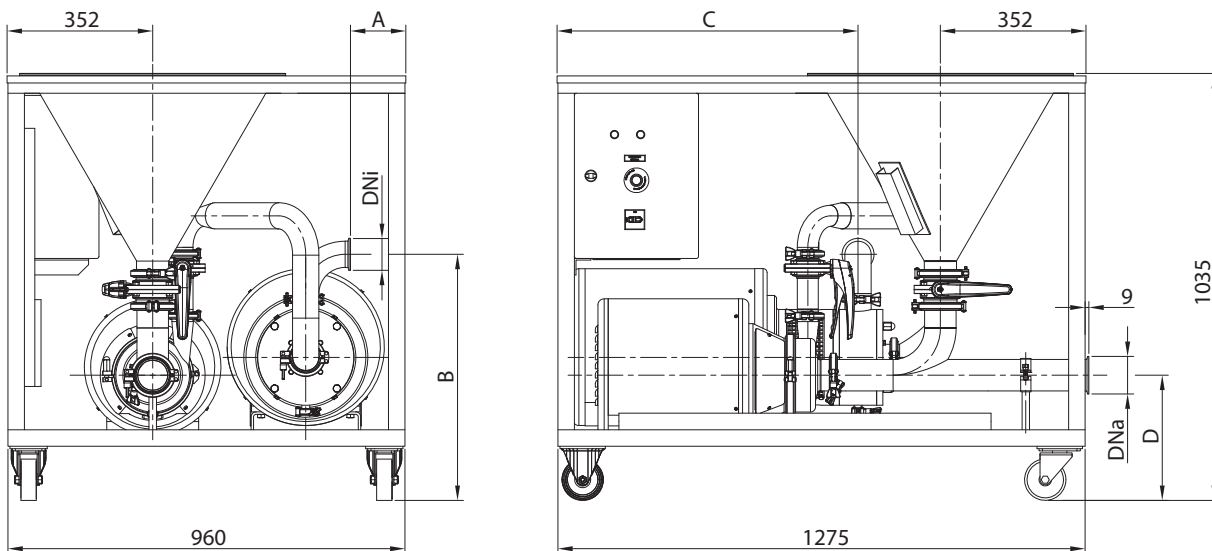


I Dimensions



TYPE	DNa (*)	DNi (*)	A	B	C	D
MM - 200	2"	1 ½"	74	412	613	281
MM - 260	3"	2"	72	448	605	303

(*) Clamp connections ISO 2852



TYPE	DNa (*)	DNi (*)	A	B	C	D
MM - 200/4105	2"	2"	151	563	665	281
MM - 260/4110	3"	2 ½"	133	595	720	303

(*) Clamp connections ISO 2852



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I Standardisation of table blenders



MM200 (standard code A8901-2030): for old M20C without mixer. Standard components are Prolac S20 pump, 3 kW at 3000 rpm, with a 130 mm impeller; single mechanical seal C/SiC/EPDM; manually operated valves. St.St. control panel with Stop/Start button and motor protection. Cabling included. A hopper grid is an option. Photo: MM200 blender with a sunken grid, vibrator and valves with actuators (not standard) .

MM200/4105 (standard code A8901-20304105): for old M20C with mixer. It is the same model as the previous one but the table is prepared for assembly of a mixer after the pump. The mixer model is ME4105, 4 kW (single mechanical seal C/SiC/EPDM).

Photo: MM200/4105 with a hopper grid (not sunken), vibrator and standard valves.



MM260 (standard code A8902-2055): for old M26C without mixer. Standard components are Prolac S26 pump, 5.5 kW at 3000 rpm with a 145 mm impeller; single mechanical seal C/SiC/EPDM; manually operated valves. St.St. control panel with Stop/Start button and motor protection. Cabling included. A hopper grid is an option.

MM260/4110 (standard code A8902-20554110): for old M26C with mixer. It is the same model as the previous one but the table is prepared for assembly of a mixer after the pump. The mixer model is ME4110, 7.5 kW (single mechanical seal C/SiC/EPDM).

Note: Model MM380 with Prolac S38 pump will also be standardised soon.

I Supplements for all codes

9A803-020SET22: Supplement of a lower level sensor in the hopper with a pneumatically actuated valve with C-TOP (2 solenoid valves and 2 detectors) and a selector to deactivate the sensor in case you need to open/close the hopper valve with a button in the control panel.

9A810-020SET22: Supplement of a pneumatically actuated valve with C-TOP (2 solenoid valves and 2 detectors) and a button in the control panel to open/close the hopper valve.



9A808-026BT: hopper grid (not sunken).



9A808-026BTE: sunken hopper grid.



9A802-020: pneumatic vibrator. (button in the control panel to stop/start the vibrator).

