

**I Application**

For the winemaking industry.  
 Maintenance of solids in suspension.  
 Coupage (wine blending).  
 Gasification (SO<sub>2</sub> or CO<sub>2</sub>).  
 Temperature homogenisation.

**I Operating principle**

The design of the agitator is based on the shaft that slides through a full bore valve into the tank and a propeller that opens automatically when started. The agitator shaft is provided with a C/St.St./EPDM mechanical seal.

**I Design and features**

The CPG wine agitators are designed for installation in tanks full of product by means of a full bore valve without losing product and without special tools.  
 The standard mixing element is folding propeller type 12.  
 Electric motor 3 ph, 230 V/ 480 V $\Delta$ , 60 Hz, IP 55, 1740 rpm.  
 Manual deaeration valve.  
 Connections: Clamp.

DIN connection



**I Materials**

Parts in contact with the product	AISI 304
Gaskets	FPM
Mechanical seal	C/St.St./EPDM
Surface finish	Blasted

Folding propeller



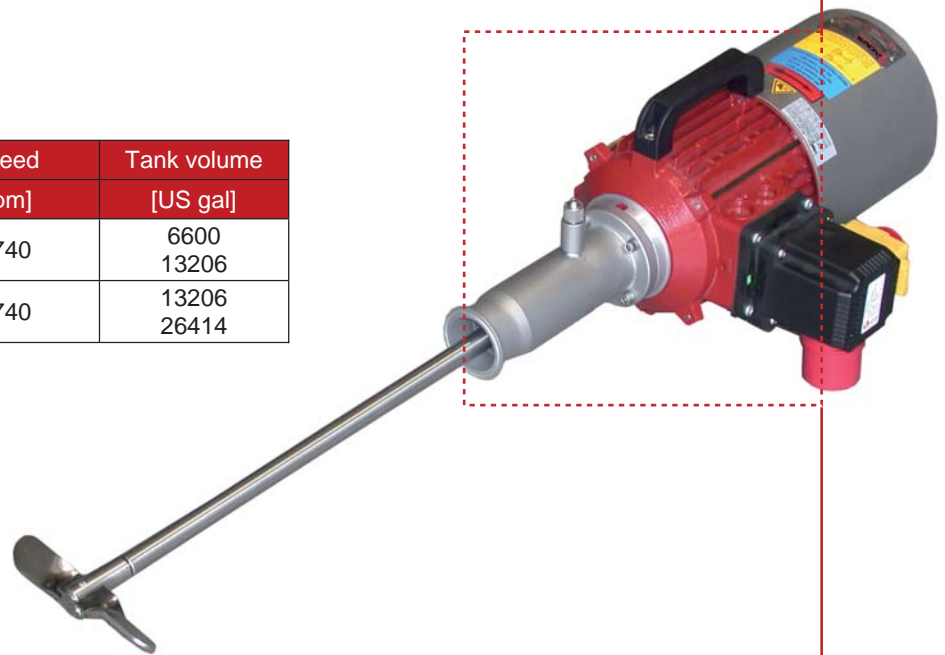
**I Options**

Stainless steel trolley.  
 Valve for product injection, drainage or sampling.  
 Mechanical seal SiC/SiC/FPM.  
 Female connection to the motor.  
 Control panel and protection in compliance with the EC standards.  
 Special shaft length.  
 Connections: DIN, FIL ISO 2853, SMS, RJT BS-1864, Garolla.

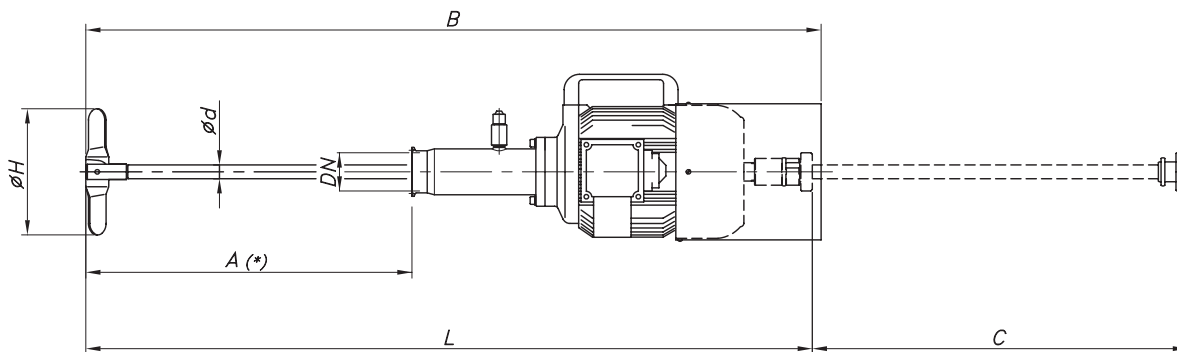


## I Technical specification

AGITATOR TYPE	Power	Speed	Tank volume
	[HP]	[rpm]	[US gal]
<b>CPG-211</b>	1,5	1740	6600 13206
<b>CPG-330</b>	4	1740	13206 26414



## I General dimensions



AGITATOR TYPE	Dimensions				Agitator shaft			Type	Weight [lbs]	Frequency [Hz]	Voltage [V]	Code
								12 Propeller				
	A	B	C	Ø DN	Ø d	L	Ø H					
<b>CPG-211</b>	16,73	37,8	19,48	2"	0,7	37,4	6,10	37,5	60	230	A7002-174011165U	
										460	A7002-174011165U1	
<b>CPG-330</b>	18,3	46,26	22,04	3"	0,98	45,07	7,48	88,2	460	A7003-174030190U1		

