

PB

Viscous Products Blender



APPLICATION

PB blenders are used to add solid products into highly viscous liquids and for blending solids into low viscosity liquids, whereby the solids cause a higher viscosity than conventional blenders can handle when added. Pectin, carboxymethylcellulose (CMC), gums, juice concentrates, drinks, and viscous food products are just some of the most common uses. These high viscosity products can reach 15,000 cP and cannot be added to a standard blender.

INOXPA sets a standard for high viscosity products and complicated blends with this new blender model.

OPERATING PRINCIPLE

In contrast to other more standard blender models, this type of blender comes with a progressing cavity pump after the blender, which is particularly suitable for high viscosity products.

It also comes with an in-line mixer with a venturi system for suction, and a hopper with a butterfly valve for adding solids. The venturi system creates negative pressure at the base of the hopper. When the hopper valve opens, the solids are sucked through and easily dissolved as they pass through the blender's body.

DESIGN AND FEATURES

A compact versatile piece of equipment providing quick and smooth blending for an extensive range of solids in highly viscous liquids.

A hygienic design.

Single mechanical seal.

ISO 2852 clamp connections for easy assembly/disassembly.

A butterfly valve in the hopper.

Butterfly valves in the blender and pump.

Can be cleaned and disinfected without disassembling the unit.

Hopper welded to a bottom bed, obtaining a completely smooth surface.

Stainless steel electric panel with a stop/start and magnetic starter.

Equipment fully mounted on wheels.

Drainage clamp to fully empty the equipment.

TECHNICAL SPECIFICATIONS

Materials

Parts in contact with the product	1.4404 (AISI 316L)
Other steel parts	1.4301 (AISI 304)
Seals	EPDM

Mechanical seal

Rotary part	silicon carbide (SiC)
Stationary part	silicon carbide (SiC)
Seals	EPDM

Surface finish

Internal	mirror polish Ra ≤ 0,8 μm
External	matte

Blender

	PB-60	PB-80
Approximate flow rate	15 m ³ /h	25 m ³ /h
Maximum solids suction ¹	2000 kg/h	3000 kg/h
Pure pectin suction ¹	65 kg/h	125 kg/h
Blender base	ME-4110	ME-4125
Motor (3000 rpm)	7,5 kW	18,5 kW
Pump base	KSF-60	KSF-80
Geared motor (300 rpm)	7,5 kW	11 kW
Maximum temperature	65°C	65°C
Connections (suction/drive)	CLAMP	CLAMP
Capacidad tolva	70 litros	70 litros
Hopper capacity	butterfly CLAMP	butterfly CLAMP

1) The amount of solids moved by suction may vary depending on their properties

OPTIONS

Cooled mechanical seal (Quench).

FPM seals.

DIN, SMS connections.

Hopper vibrator.

Automatic valve + low solid level hygienic sensor.

Automatic butterfly valves in the blender and pump.

High solid level hygienic sensor.

By-pass pump.

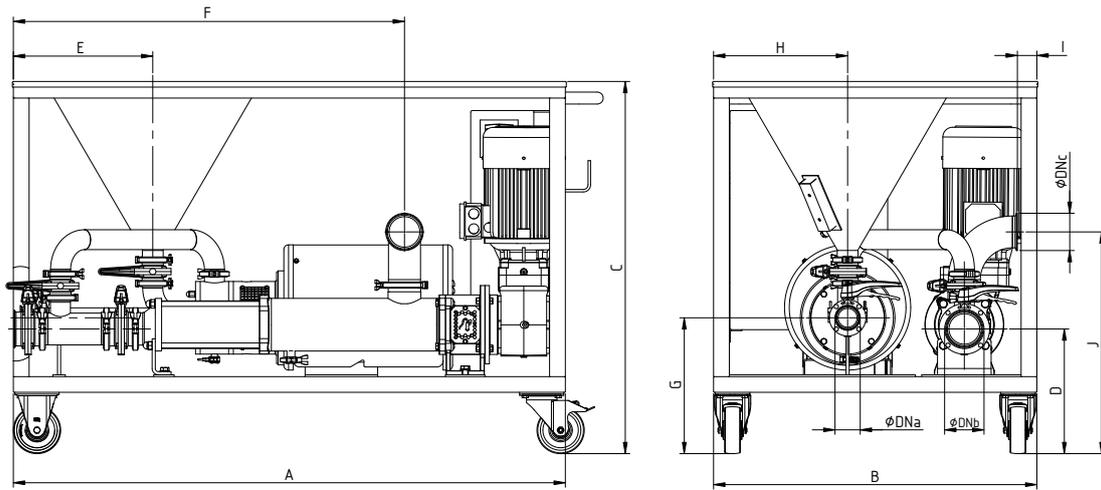
Control panel with controls for the vibrator, solid level sensors, and automatic valves.

Grid for the hopper.

Vacuum manometer.

Anti-vibration feet.

DIMENSIONS



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	ØDNa	ØDNb	ØDNc	A	B	C	D	E	F	G	H	I	J
PB - 60	2½"	4"	4"	1750	1025	1189	398	445	1243	434	425	62	708
PB - 80	3"	4"	4"	2150	1075	1263	385	450	1373	460	425	62	709