

SCOTT TURBON® MIXER, INC.

HIGH PERFORMANCE MIXING SYSTEMS

Providing Mixing Solutions ...

Bottom Mounted Mixers



The Scott Turbon® Bottom Mount Mixer is designed for difficult mixing applications. This design offers all the high shear features of our top mounted mixer without taking up precious space at the top of the tank. It is ideal when overhead room is at a minimum or vessels will be going through doors.

In higher viscosity applications, center mount scrape and sweep agitators can then be installed even on the smallest of tanks while still giving the operator room for ingredient addition. The bottom mount mixer can be placed very low in the vessel, which also makes it ideal for pre-mix and low liquid applications.

Standard Features

- No submerged bushings or bearings
- Single shaft design to fit vessel
- Interchangeable work heads
- All SS wetted construction standard
- #4 sanitary (32 Ra) finish
- Clean sanitary USDA approved for meat and dairy use
- Easy system CIP (clean in place) design
- Single mechanical seal
- Self draining companion mounting flange to fit vessel

Optional Features

- Stainless Steel or XP motor
- Double mechanical seals
- Mixer can be operated "dry" without injury
- Electropolished 16 ra finish
- Belt drive arrangement
- UL approved controls



Integration of mixers, tanks & controls are our specialty...

Standard Scott Turbon® Batch Systems

Model	Max Batch Size (Gal.)	Std. HP	Weight (Lbs.)
1	10	1 1/2 - 2	50
2	75	2 - 5	90
L2	150	3 - 7 1/2	150
3	300	5 - 15	250
4	500	7 1/2 - 20	400
5	1,000	15 - 50	600
6	2,000	25 - 60	1,000
7	4,000	75 - 125	1,700
8	8,000	125 - 200	2,600
10	12,000	200 - 300	3,000

The above table lists our standard Scott Turbon models along with typical volumes and horsepower requirements. This information should be used for reference only.



Head Model A

The slotted shear element produces the highest mechanical shear in products up to 25,000 cP's and 40% solids. This element is the most effective in dispersing hard to wet powders and for making stable emulsions and suspensions.

Head Model B

The toothed shear plate produces medium shear in products up to 100,000 cP's and up to 60% solids or where large crystalline material could clog the slotted cage, (Model "A").



Head Model C

The smooth blend plate induces no mechanical shear. Model "C" is used where mechanical shear will degrade the product and rely solely on the first stage and the third stage to induce hydraulic shear. This head style works well on products that are shear sensitive.

Typical Mixing Applications

Food & Beverage

Apartame
Baby food purees
Candy & chocolate
Casein
CMC
Fruit slurries
Gums
Pectin
Powdered milk & soy powder
Salad dressings
Steak and BBQ sauces
Sodium benzoate
Syrup concentrates
Xanthan & vegums
Sugar dissolutioning
Soy powder blending
Ice cream mixing
Brine and pickle solutions

Pharmaceutical & Cosmetic

Calcium carbonate
Carbopol®- copolymers
Methocel®- cellulose gum
Homogenization
Lotions & creams
Clay masks and scrubs
Ointments and gels
Shampoo and cream rinses
Toothpaste
Viscosifiers
Tablet coatings
Cough & cold syrups

Biogenetic

Cell disruption
Fermentation seeding
Reactor enhancement

Chemical

Adhesives
Bentonite clays
Coatings
Completion fluids
Gypsum
Iron oxide slurries
LDPE reactors
Paint & pigment
Polyester resins
PVC resins
Talc slurries
Textile dyeing
Rubber dissolving
Water treatment
Automotive waxes
Pesticide solutions
Kaolin clay

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9351 INDUSTRIAL WAY , ADELANTO, CALIFORNIA 92301
TEL: (760) 246-3430 (800) 285-8512 FAX: (760) 246-3505
www.scottmixer.com