



Stirring capacity 30 to 250 liter

Construction

A sturdy galvanized steel frame is supporting a copper stirring vessel and copper stirring arms. To create a well formed vortex the bottom of the vessels is rounded. All stirring machines have a pair of wheels for easy transport.

Operation

The copper stirring arms revolve at a speed of about 140 to 160 rpm (faster for the smaller, slower for the larger models). They turn for 10 to 20 seconds in one direction, then stop for 1 to 3 seconds (shorter for the smaller models) only to resume their rotation in the opposite direction for again 10 to 20 seconds. To produce a seething chaos the reversal is very brisk. The control of the machine is based on a feed-back loop tied to the height of the vortex. As a result the stirring rhythm evolves dynamically to reflect the continually changing water properties.



Stirring

Emptying

In 2 to 4 minutes through a 1" or 1 1/2" (D-250) faucet on the bottom.

Transmission

PolyV pulleys and belts.

Motor

230V /50 Hz single phase motor (220V/60Hz optional).

Option

Forklift attachment.

Dimensions

37 liter model (D-37) l x w x h. : 0,80 x 0,55 x 1,10 m ; weight : 50 kg

110 liter model (D-111) : 1,00 x 0,85 x 1,35 m ; weight : 70 kg

250 liter model (D-250) 1,20 x 1,00 x 1,60 m ; weight : 100 kg