REVERSIBLE HOMOGENIZING
MIXERModel CJ-20ARDE BARINCO 일

DUAL MODE MIXER

TWO MIXING ACTIONS AND EFFICIENT TRIPLE TWIST BLADE IMPELLER PROVIDE MAXIMUM SHEAR AND EFFICIENCY



The Model CJ-20

Reversible Homogenizer was specifically designed to provide the dispersion and emulsification capabilities of high shear rotor/stator homogenizer mixers at a low capital cost.

This is made possible by the unit's efficient twist blade axial flow impeller. It provides high recirculation pumping rates through the intense shear zone in the Model CJ-20 mixing head. The pumping rates are up to four times greater than in radial flow style mixers. The 2 HP Model CJ-20 Reversible Homogenizing Mixer can duplicate the dispersion and emulsification performance of competitive 5 HP sized mixer emulsifying equipment.

Capacities from 5 to 100 Gallons*

Options

- Wash-down/SS Motors
- Explosion-proof Motors
- 2-3 HP Motors
- Powder Induction Device
- Power Lift
- Pressure/Vacuum Sealed
- Reversing Switch
- Flange Mount
- Variable-Speed Controls



Upward "Umbrella" Flow

Produces high-velocity flow through the high-shear mixing head where an efficient triple twist blade impeller meshes with a stationary housing. The flow impinges on an adjustable baffle plate that continuously deflects the upward flow to the sidewall and back through the high-shear zone.

By immersing the baffle plate, surface turbulence and air incorporation can be eliminated, even at the high speeds required for fine dispersion and emulsification.



Downward "Vortex" Flow

Pulls powders down from the surface of the liquid into the high-shear mixing head and also blasts settled solids from the bottom of the mixing vessel.

Difficult, floating or agglomerating powders are quickly drawn in and "wetted out". Heavy solids are positively pushed off the bottom and re-suspended.

* To assure satisfaction with your Reversible Homogenizer, call the "Mixer Geeks" at: 800-909-6070 or fill in the Mixer Form at: www.abmixer.com

Specifications

Materials of Construction

 All Type 316 S/S wetted with Rulon 641 (FDA Accepted) steady bearing

Dimensions

- 25" / 33" / 45" Standard immersion lengths
- 65"-45" Maximum overall height
- 8" Square base foot print
- Rotor housing: 3.5" H, 4.5" O.D.
- 7" Baffle plate

Motor

- 3600 RPM, 2-HP or 3- HP TEFC,
- 230/460V / 60 Cycle / 3-phase

Optional

Wash-down, stainless steel and explosion-proof motors



Arde Barinco CJ-20 Reversible Homogenizing Mixer

CJ-20 Reversible Homogenizers Perfect for a Variety of Uses

Chemical

- Disperse filter press cake
- Pre-grind agricultural flowables
- Disperse abrasive catalysts
- Dissolve resins and elastomers
- Produce wax emulsions

Coatings

- Dissolve friable resins into solvents for binder
- Pre-disperse pigments
- Micro-encapsulates ink for carbonless paper
- Dissolve resins for clear top coat products

Personal Products

- Disperse Carbopol[®] for hair gels
- Emulsify oil / water phases for creams and lotions
- Disperse titanium dioxide or zinc oxide sunscreens

Food

- Disperse xanthan gum or other stabilizers in sauces
- Dissolve Aspartame and pectin for bottled beverages
- Emulsify low-fat salad dressing
- Prepare fine grain flavor emulsions for spray drying

Pharmaceutical

- Micro-encapsulating therapeutic agents
- Emulsifying topical preparations
- Emulsifying diagnostic agents
- Dispersing zinc oxide

Buy With Confidence

If you do decide to buy an Arde Barinco product, you'll get free technical support for the life of the machine fast, friendly service drawing on more than four decades of mixing experience.

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