



Stirrers & Mixers

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LOCATIONS

WEST COAST

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EAST COAST

3740 NW 124th Ave
Coral Springs, FL 33065

Description:

Wetted parts are stainless steel.
All units come equipped with cord, three-pronged plug, and 20cm horizontal support bar.
RPM range: 500-7500.
Wide range of propeller and shaft extensions available.
Mixers available in fixed, portable, single or double propeller, and economy models.
Shaft lengths range from 91cm to 152cm.



Catalog Number | 080A

The heavy-duty stirrers with digital readout can handle high volume/high viscosity stirring. Ideal for batches up to 30 gallons depending on viscosity. These stirrers feature brushless direct current motors, there no sparks. Has a unique two speed transmission that transfers power to the chuck with 95% efficiency. Transmission electronically shifts between high torque and high-speed range. Soft touch

controls allow repeatable speed adjustments. Digital display of RPM or Torque. Maintains set speed as solution viscosity changes. Rugged metal housing and hollow drive shaft. All units come complete with a high-quality adjustable chuck with 3/8" capacity and 1/2" by 5" mounting rod. Ideal for continuous use. Motors are 110V, 50/60HZ, with transformer for 220 V/1 Ph/50 Hz in- put. Rated at 1/5 HP. Automatic overload protection. Not explosion-proof.
Mixer Model DC3030 has a speed range from 30 to 3,000 RPM, with 30 inch-pounds of torque at 600 rpm.

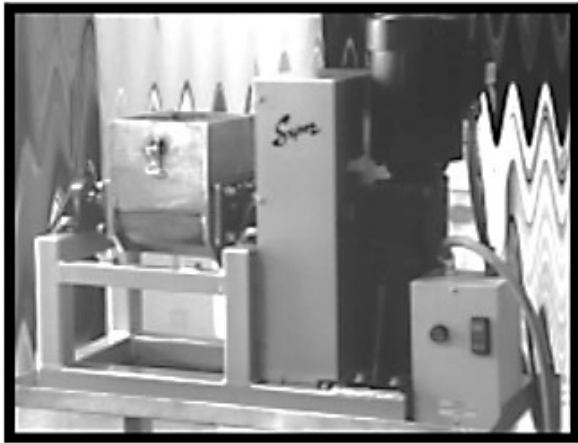
Stainless Steel Support Stand Made of stainless steel. It consists of a heavy base which can accommodate vessels up to 18" diameter. Support rod is 5/8" by 28" high on SS 110, and 48" high on SS 111, up to three support rods can be mounted on each base.

PP152 PROPELLER WITH SHAFT, three-bladed, 2" diameter prop on a 1/4" x 10" long shaft. Blades can be twisted for desired pitch.

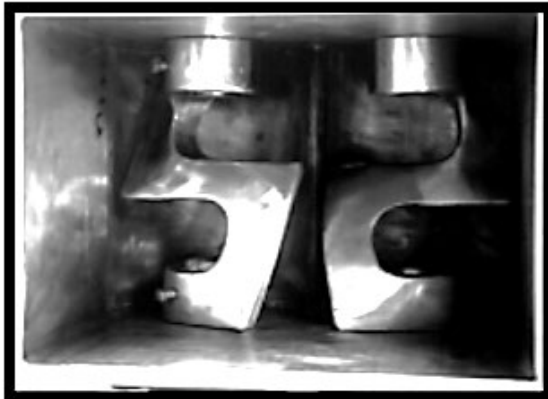
Clamp Holder For attaching clamps, electric stirrers, air powered stirrers, extension rings, etc. to support stands. For rods up to 3/4" diameter. Aluminum alloy. Weight limit is 8 lbs. (12 lbs. For CH632J).

Transformer has on/off switch, inlet cord with plug for 220 V/1 Ph/50 Hz and outlet receptacle for 110 V/1 Ph/50 Hz.

Double Shaft Sigma Blade Mixers



Double Shaft Sigma Blade Mixer
Shown In Working Position



View Of Mixing Bowl

The Double Shaft Sigma Blade Mixer consists of two counterrotating blades in a rectangular trough, curved at the bottom to form two half cylinders and a saddle section. The blades are either direct driven or driven by means of a belt drive. The bowl tilts for discharge of mixed material. Mechanical discharge is used to tilt the small mixers, and hydraulic discharge is used to tilt the larger mixers.

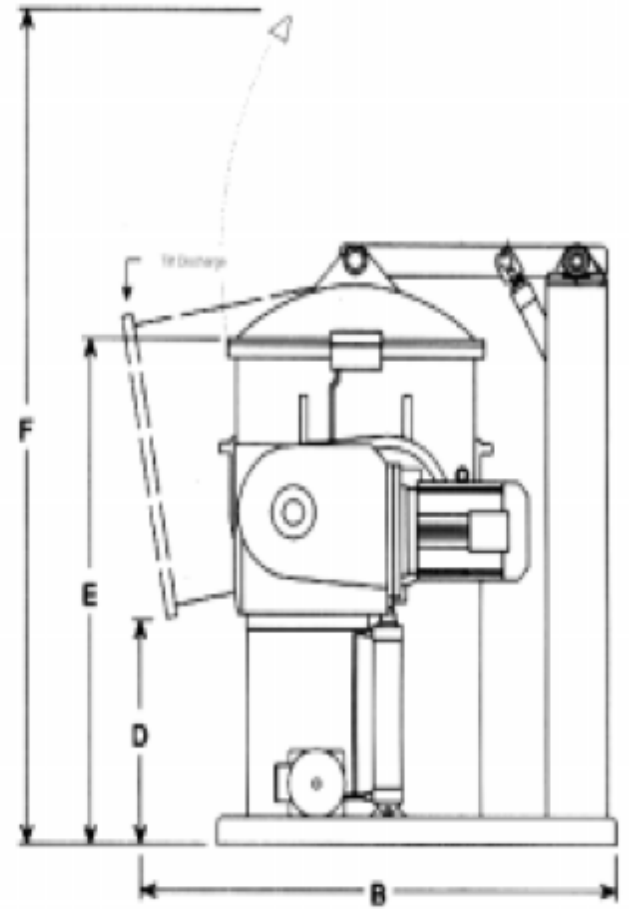
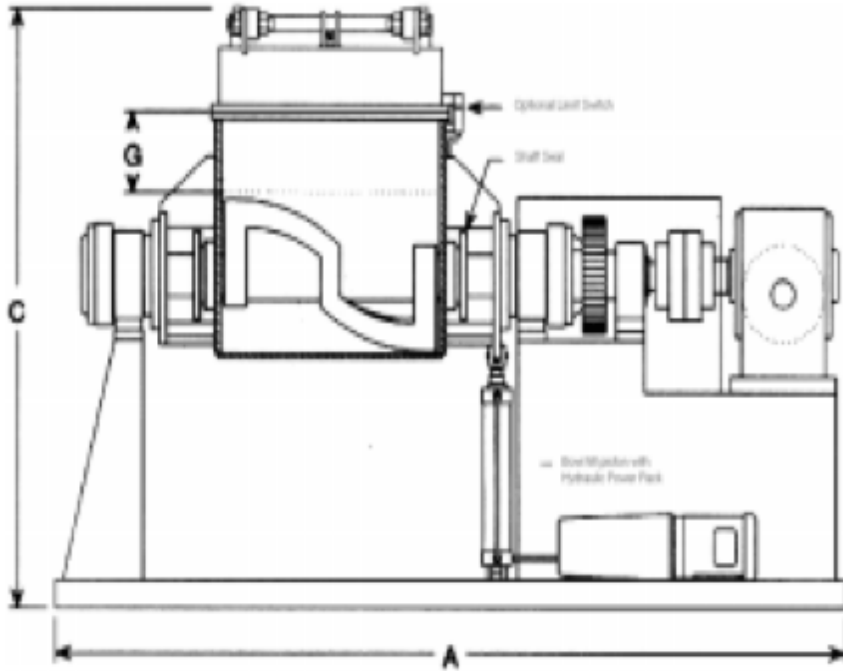
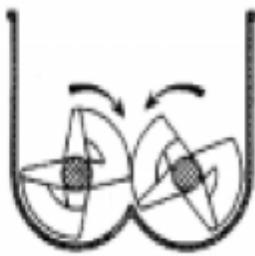
These mixers are heavy duty and designed for high viscosity, difficult to mix material. Mixing action is accomplished by smearing, stretching, folding, dividing and recombining the material as it is pulled and squeezed against the sigma blades, saddles and walls of the trough. Our tangential sigma blade mixers have the blades running at differential speeds, with the advantages of faster mixing resulting from the constant change of relative position of the material, increased wiped heat transfer area per unit volume and less material above the blades.

The sigma blade mixer is capable of mixing either wet or dry materials. The working volume of a sigma blade mixer is the volume from the bottom of the trough to the top of the blades. Refer to the tables below for capacities and horsepower requirements for our various sigma blade mixers.

Standard material of construction is stainless steel.

Model Number	Mixing Cap.	Height	Floor Space	Motor HP	Weight	Price
080G-001	1	1/2	12 in.	18" x 24"	1/2	290
080G-002	2	1	18 in.	24" x 33"	1	390
080G-003	4	2	20 in.	26" x 36"	1.5	575
080G-004	8	5	39 in.	30" x 60"	3	1,800
080G-005	20	10	46 in.	38" x 75"	5	3,100

Note: The 1-to-4-gallon bowl size mixers are bench top and have minimal discharge clearance. The mixers larger than 4-gallon bowl size have a minimum of 23 inches discharge clearance from the floor.



Model No.	total volume gallons	working capacity	jacketed [1] surface area	standard HP [2]	blade speeds[3]		dimensions [inches] for reference only							shipping weight
					front	rear	A	B	C	D	E	F	G	
080G-001	0.8	0.5	0.8	0.75 to 2	73	49	24	18	12	2	10	10	1	250
080G-002	2	1	1.0	0.75 to 2	73	49	33	24	16	4	13	10	5	390
080G-003	4	2	1.6	0.75 to 2	59	39	36	26	20	6	17	23	6	550
Special	5	3	1.9	0.75 to 3	44	29	55	30	41	23	37	43	5	960
080G-004	8	5	2.8	1 to 3	44	29	60	30	41	23	37	43	6	1,800
080G-005	20	10	4.6	1.5 to 5	44	29	75	38	45	22	40	48	10	3,100