

BOTTOM MOUNTED MIXERS

Scott Turbon® Bottom Mounted Mixers are designed for difficult mixing applications. They offer all of the high shear features of the top mounted mixers with the added benefit of saving overhead space while increasing operator working room.

Standard Features:

- High quality stainless steel construction
- #4 Sanitary Polish (approx. 32 Ra)
- Clean-In-Place (CIP) design
- Single shaft design to fit vessel
- Interchangeable mixing heads
- Meets 3-A Sanitary Standards
- Single mechanical seal
- Self-draining companion mounting flange for vessel
- No submerged bearings or bushings

Optional Features:

- Stainless steel* or XP motor
- Higher electro-polish finish available
- Double mechanical seals
- Belt drive arrangement
- Can be fitted with center mount scrapes, sweep agitators, dispersers, and impellers
- Certified UL 508A, 698A/B/C shop for integrating electrical controls, PLC touch screen displays, and ingredient automation

Benefits of using a bottom mounted mixer:

- *Ideal for premix and small batch volumes*
- *Easily integrated with top mounted scrape or turbine style agitators in our mixing modules*
- *Batch sizes from 5 to 25,000 gallons*
- *Direct and Indirect Drives*



*Available up to 20HP



MIXER HEADS

The design of each Turbon head simultaneously draws product from both the top and bottom of the batch while dispersing product rapidly throughout the tank. The unique mixing head provides great horizontal and vertical batch flow, ensuring that the product will be evenly sheared and dispersed.

HEAD A The model "A" head is designed for rapid powder dispersion, dissolution, and emulsions. It features a cage-like shear element which helps disperse agglomerated particles and standardizes the consistency of the batch.

HEAD B The model "B" head is designed for applications such as, mixing salad dressings, thick emulsions, or other viscous products. It features a large diameter, toothed disk, which enhances the flow characteristics of the batch.

HEAD C The model "C" head is designed for applications where high flow and lower shear are required. It features a smooth disk which can easily blend shear sensitive products.

Mixer Head and Standard Batch Sizes

Head Size	Max Batch Size (Gal.)	STD. HP	Max Shaft Length	Weight (Lbs.)
1	10	1 - 2	24"	50
2	75	1 - 5	36"	80
L2	150	1 - 7 ½	48"	150
3	300	3 - 15	60"	250
4	500	5 - 20	72"	300
5	1,000	10 - 30	84"	500
6	2,000	20 - 60	90"	1,000
7	4,000	50 - 125	100"	1,600
8	8,000	125 - 200	120"	2,200
10	12,000	200 - 300	140"	4,600

Standard Scott Turbon® Mixer models along with typical volumes and horsepower requirements. Information provided for reference only.

TYPICAL MIXING

Applications

- Dispersion
- De-agglomeration
- Dissolution
- Suspension
- Reaction acceleration
- Particle size reduction
- Homogenization
- Emulsification

Industries

- Food & Beverage
- Pharmaceutical & Biotech
- Cosmetic & Personal Care



Direct and indirect drives

