



TOP MOUNTED MIXERS

Scott Turbon® Top Mounted Mixers are designed to rapidly disperse, dissolve, hydrate, and de-agglomerate processes for a broad range of industries and applications.

The high fluid velocities make it ideal for creating homogeneous suspensions and typical emulsions from 1- 10 microns.

Advantages of using a top mounted mixer:

- Retrofit-able to existing tanks
- Processing volumes from 1 to 6000+ gallons
- Used on open or closed tanks, totes, and drums
- Available from lab to full scale production (½ to 250 HP)
- Meets 3-A Sanitary Standards

Standard Features:

- High quality stainless steel
- #4 Sanitary Polish (approx. 32 Ra)
- Clean-In-Place (CIP) design
- Dry running lip seal
- Can be operated dry
- Interchangeable mixing heads
- Single shaft designs to fit vessel
- Fitted mounting flange for vessel
- No submerged bearings or bushings

Optional Features:

- Stainless Steel* or XP Motor
- Higher electro-polish finish available
- Single or double mechanical seals
- Can be fitted with special heads; dispersers and small impellers
- Certified UL 508A, 698A/B/C shop for integrating electrical controls, PLC touch screen displays, and ingredient automation

*Available up to 20HP



HEAD A



HEAD B



HEAD C

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

