

# Top Entry Agitators | Vol. 1.000l ≤ 15.000l

## Model series TEA2

These top entry agitators are the best fit for applications like suspending, mixing, to disperse and emulsify liquids. This kind of agitators are applied for agitating products like soup, sauces, yoghurt, pasta's, chemicals and waste water.



### Characteristics:

- Heavier operating conditions in the mixing process
- Medium tank size volumes 1.000 – 15.000l
- Viscosities up to approx. 100.000cP
- Mixing shaft length up to approx. 8.000 mm or up to 16.000 mm with bottom bearing
- Dismountable mixing shafts
- Double bearing housing or directly mounted into motor gearbox



Motor power	0,55kW – 45kW
Mounting flange	Conform DIN
Mixing Shaft	Ø60–Ø120mm / L=1.000 – 5.000mm, with coupling till 10.000mm
Sealings	Lipseal, mechanical seal
Mixing elements	Pitch blade / propeller / impeller / anchor / UZ
Materials	Stainless Steel 304/316 L, Hastelloy, Duplex, Super Duplex, Titanium, Carbon Steel
Coatings	C3, C4, C5 / RAL5010, RAL1013 or customer reference
Surface quality wet parts	2B-finished or grinded until Ra < 0,8 µm, or coated with HALAR®, PTFE, PU, or rubberized
ATEX Explosion protection	Ex zone (gas) 0, 1, 2, or (dust) 20, 21, 22 and Non-Ex version Nobo certificated