

Motorised Liquid Stirrer



- The Stirrer is basically a mixer with a fan blade at the bottom.
- It is used for stirring /mixing liquids like juices, syrups, curd etc.
- It is also most useful in the food, rubber, chemical and other industries where a homogeneous mix of the liquid is critical to product quality.
- The Stirrer consists of a high-speed motor mounted on a bell housing from where four stainless steel rods extend down and support a frame of stainless steel plates with holes.
- The motor shaft is connected to the fan blade at the bottom with a central stainless steel shaft.
- The stirrer is hung inside the container holding the liquid with the help of a wire rope and winch provided. The bottom of the stirrer is kept about six inches above the bottom of the container.
- When the motor is switched on, the central shaft turns and rotates the blade.
- The blade pushes the liquid through the holes in the stainless steel frame and thus the liquid is broken up into bits and mixes well.
- The stirrer is used for 10 – 30 minutes as required.
- The size of the stirrer may vary according to the quantity of liquid to be mixed at a time.
- The stirrer has an advantage over the conventional mixers in that the liquid is mixed by breaking it up rather than making it revolve in the container.
- This Stirrer with a ½ Hp I Ph motor can mix about 100 liters of liquid at a time.
- If the liquid is too viscous or foaming type, the Stirrer can be specially made to suit the liquid quantity & application required.



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