

## Side Entry Mixers

We offer a wide selection of side-entry mixing equipment to cover all processes ranging from maintaining homogeneity, cold stabilisation to high-shear.

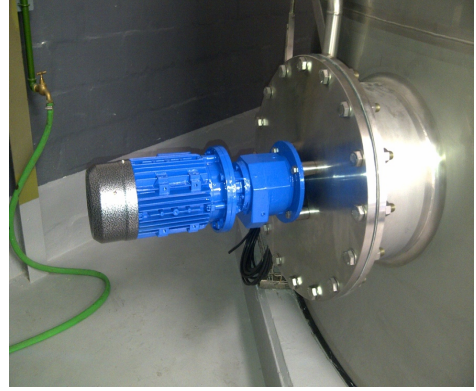
- For the wine industry we offer: a specialised range of heavy-duty lees suspending and blending side-entry mixers.
- For dairies and pharmaceutical requirements we offer: units of hygienic/sanitary application



High-efficiency side-entry mixer on a syrup blending application



Side-entry mixer on a 50 000L horizontal cold-stabilisation tank, running at - 4C



Chemical tank mixer with special hard faced mechanical seal & water flush





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Twin Side-entry mixer installation a higher mixing turn-over rate



Twin Side-entry impellers inside tank view



Shrouded side-entry high shear mixer suitable for spirits & additives



Heavy-duty lees mixer

