



Alfa Laval RJ Mixer IM-10

Mixers

Introduction

The Alfa Laval IM 10 Rotary Jet Mixer effectively handles liquid mixing, gas dispersion, powder mixing, and tank cleaning while reducing mixing time, energy consumption and costs.

Patented technology based on proven Rotary Jet Head technology, it provides quick, efficient and uniform mixing without any batch rotation or the use of baffles. It also ensures greater process flexibility, making it easy to switch to new product formulations with diverse viscosities, densities and volumes.

Applications

The IM 10 Rotary Jet Mixer is designed for liquid mixing, gas dispersion (aeration, deaeration, carbonation), and powder mixing in process and storage vessels from 1 to 10 m³ in size across the dairy, food, beverage, brewery, healthcare, home and personal care, and biotechnology industries.

When the tank is empty, the IM10 also acts as a superb Cleaning-in-Place (CIP) system, saving water, cleaning media and energy compared to using a spray ball CIP system.

Benefits

- Fast, effective liquid mixing performance in tanks
- Efficient gas and powder dispersion
- Can be used as tank cleaning machine
- Handles multiple applications
- Unmatched, cost-effective mixing performance
- Simplified, hygienic design, modest investment
- Optional pre-engineered skid-mounted pump unit available

Standard design

The Alfa Laval IM 10 Rotary Jet Mixer consists of a mixer body, turbine and nozzles. Compared to traditional systems using propeller mixers, there is no need for a shaft, seal or gearbox. Excellent mixing is achieved without the use of baffles or any batch rotation. Available in four different models (IM 10, IM 15, IM 20, IM 25), these mixers are designed for tank volumes from 100 litres in size and beyond, and they are capable of handling re-circulation flow rates up to 90 m³/h.



Working principle

Before round pumping or adding any products from upstream pipe works, ensure that the IM 10 Rotary Jet Mixer is positioned at the correct level and submerged into the liquid. Four nozzles feed the liquid, gas or powder into the liquid in the tank. The nozzles rotate around both the horizontal and vertical axes in a 360° movement. This three-dimensional jet rotation enables the jets to reach the entire tank volume, providing fast, efficient mixing of the injected liquid, gas or powder without requiring batch rotation.

The complete system is built with a circulation loop, enabling liquid to be pumped from the bottom of the tank and back into the Rotary Jet Mixer. For faster mixing requirements, several rotary jet mixers can be installed in series.

TECHNICAL DATA

Lubricant	Self-lubricating with the mixing/cleaning fluid
Standard thread:	1" BSP or NPT, female, Top cone 1" BSP with hygienic seal
Min. tank opening:	See dimension drawings

Pressure	
Working pressure:	2-8 bar
Recommended pressure during mixing:	2-6 bar
Recommended pressure during CIP:	4-8 bar

PHYSICAL DATA

Materials	
Materials:	AISI 316L, AISI 316, SAF 2205 (UNS 31803), EPDM, PEEK, PVDF, PFA, Ceramics

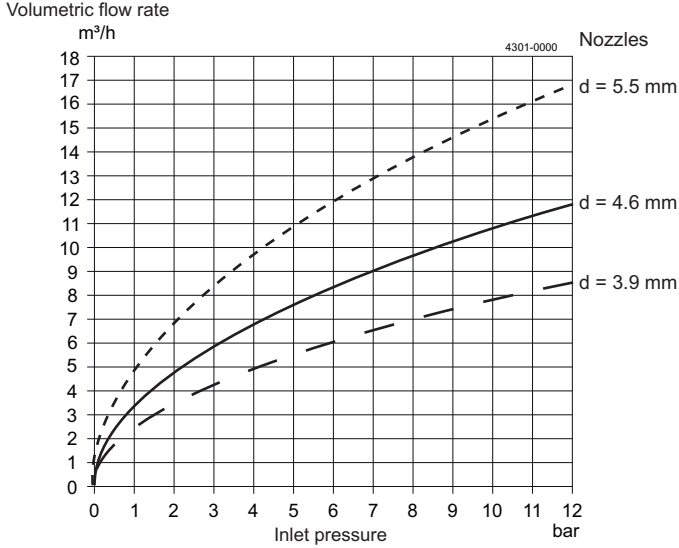
Weight	
Weight:	5.1 kg.

Temperature	
Max. working temperature:	95°C
Max. ambient temperature:	140°C

Certificates
2.1 material certificate.

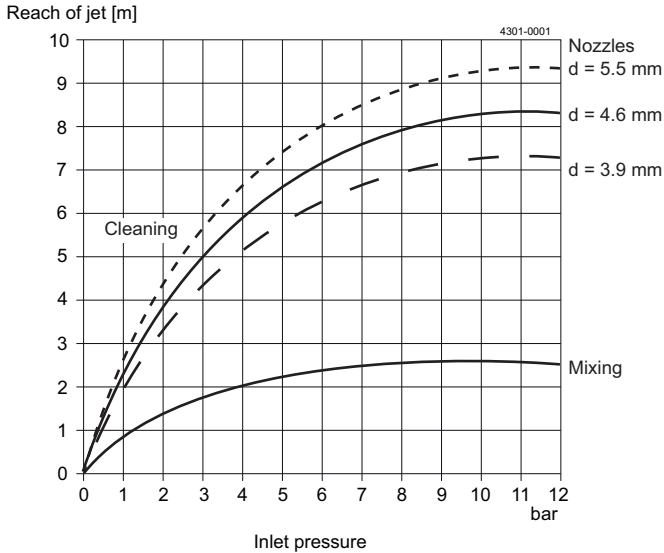
Flow rate

Relationship between inlet pressure and flow rate for liquids with waterlike properties for the IM 10 Rotary Jet Mixer.

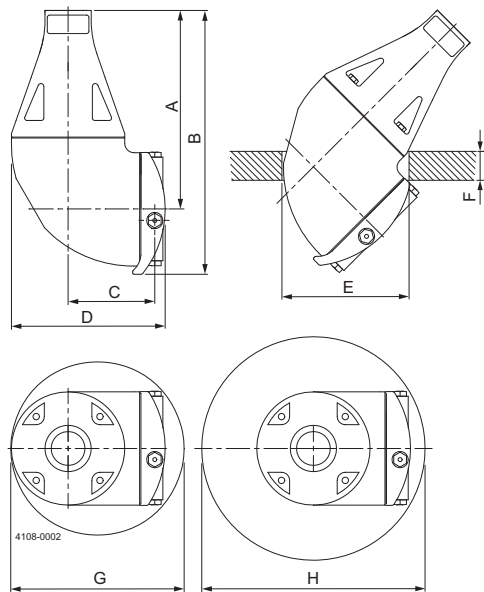


Reach of jet

Reach of jet for the IM 10 during cleaning, and indicative reach of jet for mixing of liquids with water-like properties.



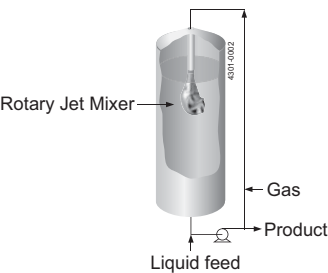
Dimensions



(mm)

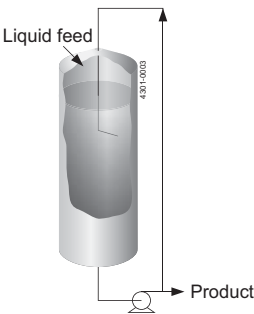
A	B	C	D	E	F	G	H
173	230	75	133	ø110	Max. 25	ø150	ø200

The Rotary Jet
Mixing technology

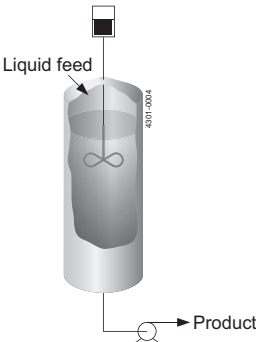


Traditional
Mixing technology

Round pumping



Propeller mixing



Alfa Laval reserves the right to change specifications without prior notification.

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access the information direct.