

I Application

For the winemaking industry.
 Maintenance of solids in suspension.
 Coupage (wine blending).
 Gasification (SO₂ or CO₂).
 Temperature homogenisation.

I Operating principle

The design of the agitator is based on the shaft that slides through a full bore valve into the tank and a propeller that opens automatically when started. The agitator shaft is provided with a C/St.St./EPDM mechanical seal.

I Design and features

The CPG wine agitators are designed for installation in tanks full of product by means of a full bore valve without losing product and without special tools.
 The standard mixing element is folding propeller type 12.
 Electric motor 3 ph, 400 V. Δ, 50 Hz, IP 55, 1450 rpm.
 Manual deaeration valve.
 Standard connections DIN 11851.

I Materials

Parts in contact with the product	AISI 304
Gaskets	FPM
Mechanical seal	C/St.St./EPDM
Surface finish	Blasted

I Options

Stainless steel trolley.
 Valve for product injection, drainage or sampling.
 Mechanical seal SiC/SiC/FPM.
 Female connection to the motor.
 Control panel and protection in compliance with the EC standards.
 Special shaft length.
 Connections: FIL ISO 2853, SMS, Clamp ISO 2852, RJT BS-1864, Garolla.



Clamp connection



Folding propeller

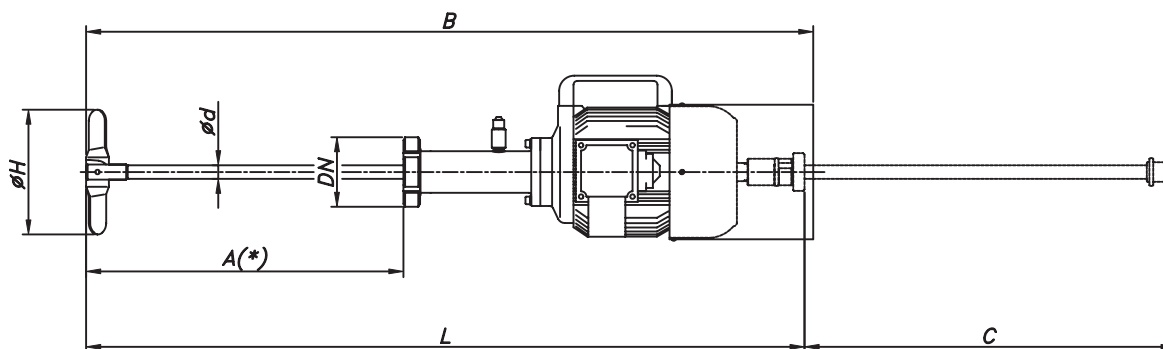


I Technical specification

AGITATOR TYPE	Power	Speed	Tank volume
	[kW]	[rpm]	[m ³]
CPG-211A	1,1	1450	20
CPG-211B	1,1	1450	25-50
CPG-330	3	1450	50-100



I General dimensions



AGITATOR TYPE	Dimensions				Agitator shaft			Type	Weight	Codes
								12		
	A	B	C	Ø DN	Ø d	L	Ø H	[kg]		
CPG-211A	425	960	495	50 - 2"	18	950	155	17	A7001-034011155	
CPG-211B	425	960	495	50 - 2"	18	950	165	17	A7002-034011165	
CPG-330	465	1175	580	65 - 3"	25	1145	200	40	A7003-034030200	

(*) Maximum length for models CPG-211A and CPG-211B is 650 mm and 700 mm for CPG-330.



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