

## DYNAMIC MIXER - BMX

### BUTTER SYSTEM



The GS Dynamic Mixer BMX is a compact and efficient solution designed to deliver high shear in minimal time, making it ideal for applications in the dairy, margarine, and other food industries where efficient ingredient incorporation and homogeneous mixing are crucial. With a capacity range spanning from 100 l/h to 12,000 l/h, tailored to product requirements, this mixer offers exceptional benefits across various production scales.

#### **Space-saving Design**

The GS Dynamic Mixer BMX requires minimal production space, facilitating easy installation. It can be seamlessly integrated into existing pipelines.

#### **Hygienic Design**

The mixer features a hygienic rotor design that enhances the efficiency of the Clean-in-Place (CIP) process, ensuring optimal sanitation. Mounting and dismounting of the rotor and mixing house are quick and simple, minimizing downtime.

#### **Maintenance-friendly**

With no loose parts within the product area, such as nuts or split pins, maintenance tasks are streamlined, contributing to enhanced operational efficiency.

#### **Customisable Options**

The mixer can be supplied with or without direct injection of ingredients into the mixing area, offering flexibility to suit specific production needs.

#### **Material Composition**

Product-contacting components are constructed from stainless steel AISI 316L, ensuring durability and compliance with food safety standards. Non-contacting parts are made from AISI 304.

#### **Sealing**

Equipped with a mechanical seal made of SIC/TUC, providing reliable sealing performance and minimising the risk of leakage.

#### **Motor**

The mixing motor, ranging from 2.2 kW to 11 kW, features frequency regulation for precise control and energy efficiency.

#### **Inlet/Outlet Connection**

High pressure fittings DIN-11864-3 are standard.

#### **Product Pressure**

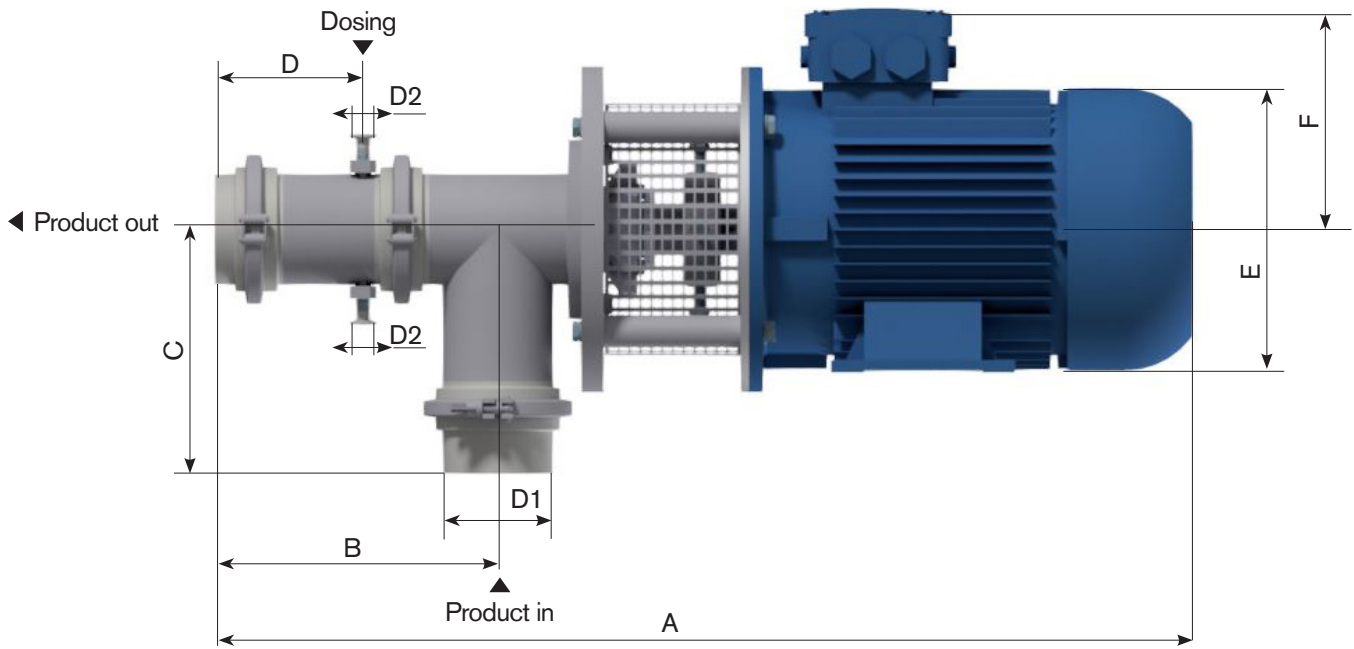
Capable of withstanding pressures of up to 25 bar, ensuring suitability for a wide range of applications.

#### **Options**

Additional features such as cooling/heating jackets on the mixing house, and specialized nitrogen mixing units are available upon request, allowing for further customization and optimization of the mixing process.

Dimensions in mm on the drawing below

D1	D2	A	B	C	D	E	F
101	12	735	220	175	142	215	140



GS Dynamic Mixer



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