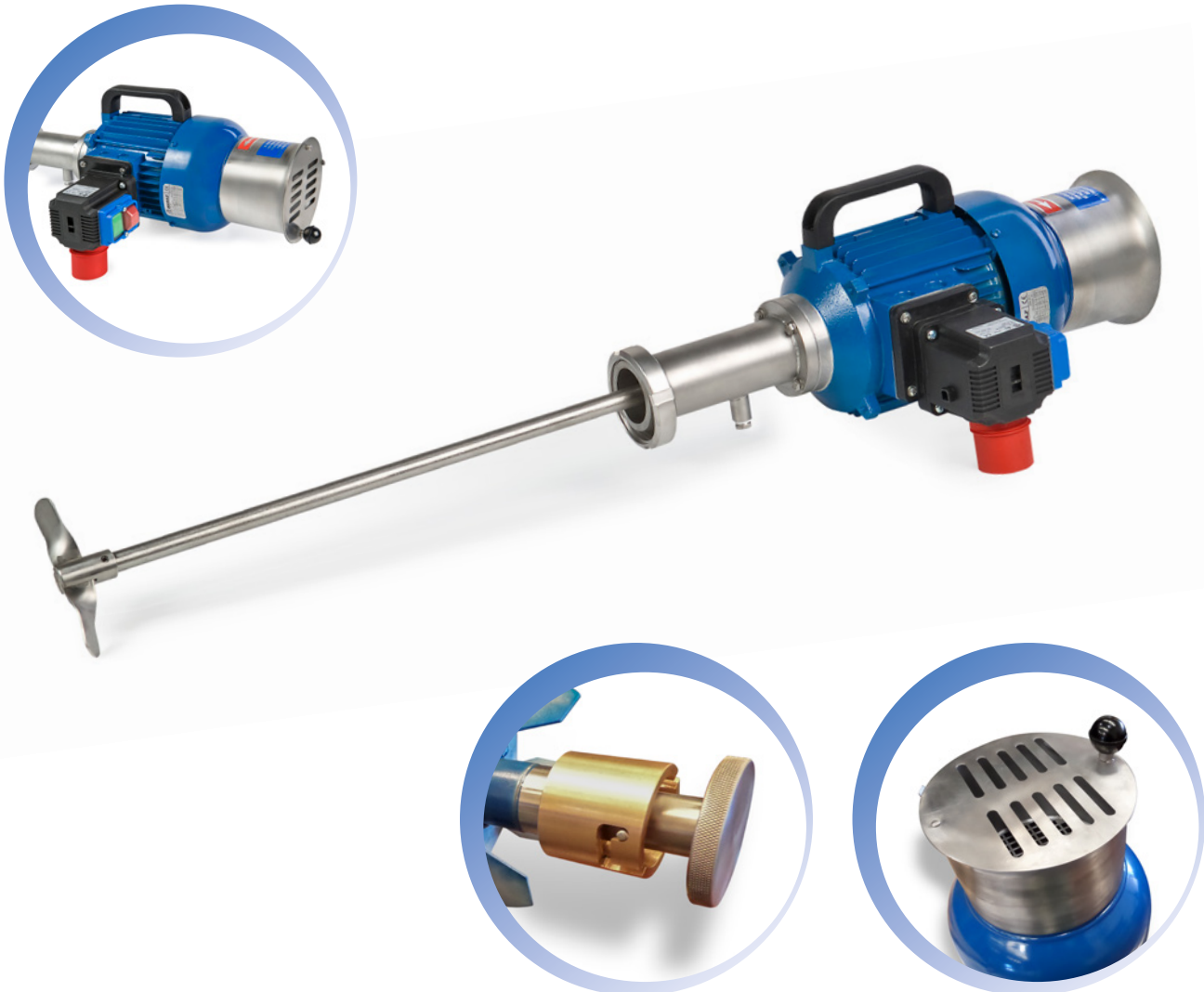




LV

## Wine agitator



The LV lateral agitator, which is assembled to the tank ball valve, introduced in the tank shaft and operated by simply pressing a start/stop switch, is designed as a portable model for small vessels. Thanks to its features, performance and portability, this unit is widely used in the wine industry.

Sphere of application:

- Coupages
- Fermentation processes
- Gasification (SO<sub>2</sub> and CO<sub>2</sub>)
- Temperature homogenisation
- Dissolving of sugars
- Mixing of syrups
- Maintaining mixes and suspensions
- Dilutions
- Mixing of distilled drinks

### MODELS

**LV 1.1-1500/150**

### CHARACTERISTICS

Portable design with handle for transport  
Easy assembly and dismounting  
Slidable shaft through the motor  
Mechanical sealing C/C/N  
PLE foldaway propeller  
Anchor nut/bushing DIN 11851

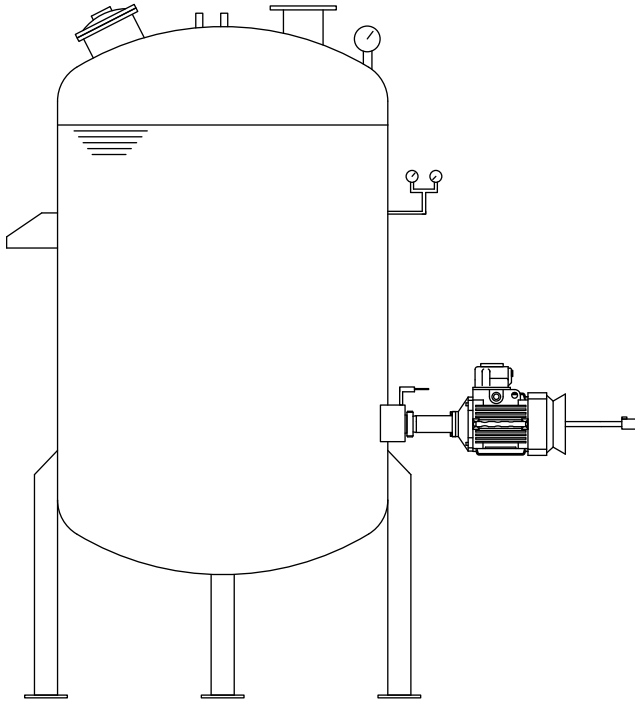
### MATERIALS

Shaft and propeller manufactured in stainless steel AISI 316  
Nitrile gaskets

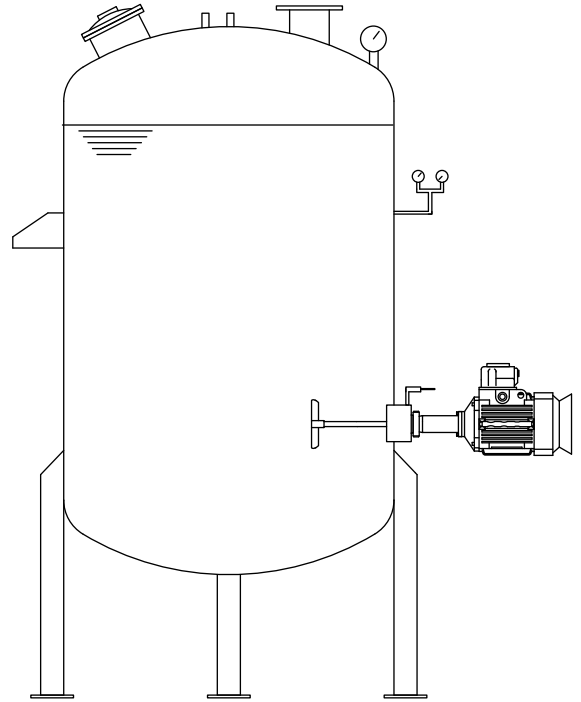
### OPTIONS

Shaft and propeller manufactured in stainless steel AISI 304  
Other anchor systems: MÂCON, GAROLLA, etc.  
Forklift  
Agitator connections system  
Mechanical seal S/S/V  
Control panel with timer

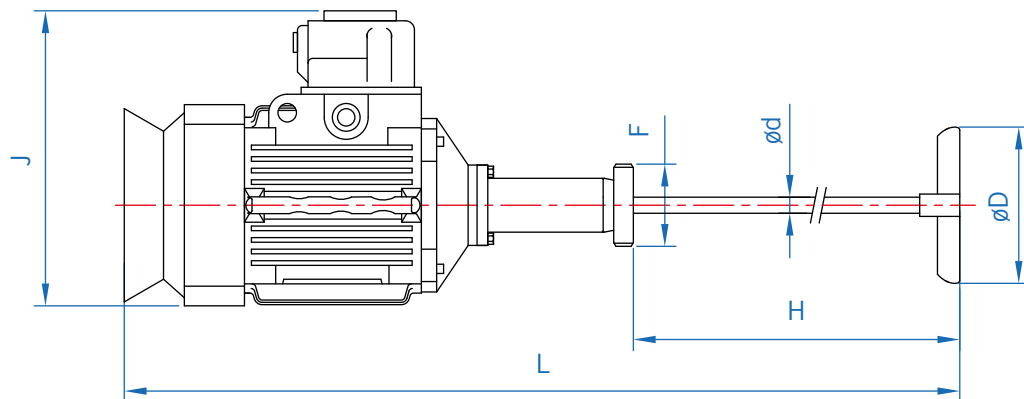
## DIMENSIONS OF THE LV MODEL



Assembly with valve shut off



Assembly with valve open and agitator running



| MODELS          | TECHNICAL CHARACTERISTICS |      |                       |               | DIMENSIONS |     |    |     |      | WEIGHT |    |
|-----------------|---------------------------|------|-----------------------|---------------|------------|-----|----|-----|------|--------|----|
|                 | kW                        | rpm. | m <sup>3</sup> vessel | Max. pressure | DN         | D   | d  | H   | L    | J      | Kg |
| LV 1.1-1500/150 | 1.1                       | 1500 | 10 - 50               | 6 bar         | 50         | 150 | 18 | 550 | 1100 | 280    | 18 |



**DINIS  
KASKANEAS**