

TANDEM

Vertical agitators



The TANDEM model allows different sealing systems to be installed in accordance with the application.

- Low pressure sealing systems with lip seal or stuffing box
- High pressure or vacuum sealing systems with mechanical seal: single, dry turn or dual cartridge

These agitators are characterised by their wide range of applications and their high agitating capacity. This is achieved through the multiple configurations of the impellers, which also means TANDEM agitators can adapt to the requirements of each system. As a result, they are essential in the food, cosmetics, pharmaceutical and chemical industries.

They can work with products such as distilled drinks, juices, gazpacho, dairy products, syrups, creams, gels, colognes, etc. Some of the operations which this equipment can carry out are dissolutions, homogenisation and agitating of mixes, heat exchanges, chemical reactions, etc.

**CHARACTERISTICS**

Specific sealing system in accordance with the application:

single mechanical seal, dry turn or dual cartridge

Level of finish: Industrial / Foodstuff / Sanitary

Anchor flange: Square / DIN 2576 / IEC type

Parallel geared motor

Interchangeability of agitator components

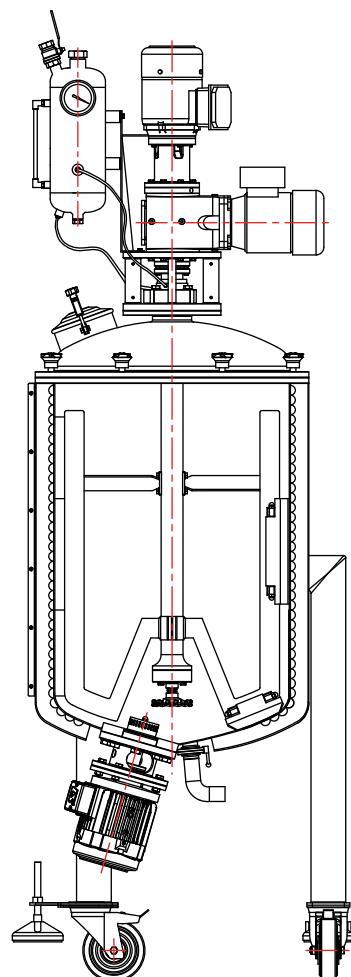
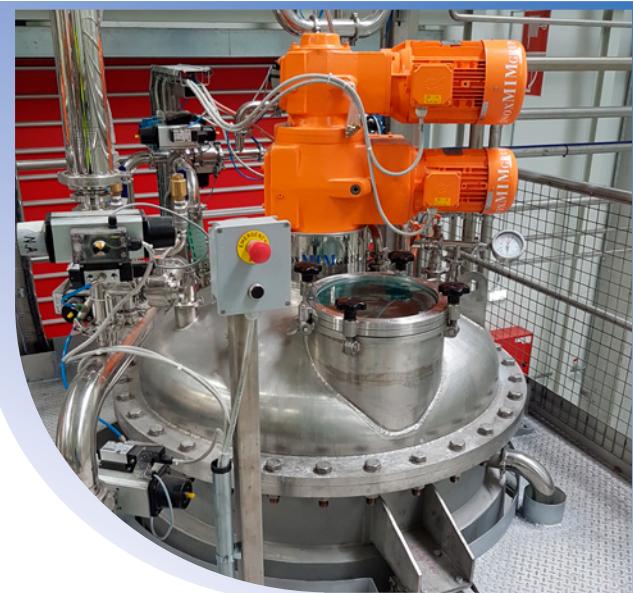
MATERIALS

Parts in contact with the product in stainless steel AISI 316L

Parts not in contact with the product in stainless steel AISI 304L, carbon steel or others

OPTIONS

Other materials: AISI 304L, AISI 904L, Hastelloy, etc.
Thermosiphon pressurised/cooled mechanical seal
Other anchor flanges
Guide tripod
Control panel
Frequency or mechanical speed variator
Stainless steel casing



Contrarotator agitating system comprising TANDEM agitator with ANCORA vane with scrapers, a vertical VMD agitator with COWLES disc and deep mixer. Thermosiphon-cooled mechanical seal, along with the tower and tank anchoring system, ensure the seal tightness of the reactor.

Application used to prepare high viscosity cosmetic products.



**DINIS
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