

# **Mixer Vessels**



### Engineered for Performance and Durability

#### Introduction

ERGIL mixer vessels are advanced solutions for mixing, heating, cooling, and blending operations across various industries, including pharmaceuticals, chemicals, food & beverage, and petrochemicals. These vessels are designed to provide optimal performance, reliability, and adaptability to the unique requirements of industrial processes

### **Key Features and Benefits**

- Durable Construction: ERGIL mixer vessels are manufactured using high-quality materials, such as stainless steel (SS304/SS316L) and carbon steel with protective coatings, ensuring long service life and resistance to corrosive materials.
- Efficient Mixing Technology: Equipped with precision-engineered agitators, these vessels ensure homogeneous mixing, even for high-viscosity liquids or multi-phase solutions.
- Advanced Thermal Capabilities: With integrated heating and cooling jackets, ERGIL mixer vessels allow precise temperature control for processes requiring heating, cooling, or heat retention.
- Seamless Integration: Designed with multiple inlet/outlet connections, manholes, and sampling ports, they are compatible with existing systems and easy to install.
- Customizable Design: Each vessel can be tailored to meet specific volume, pressure, and temperature requirements, ranging from 100L to 20,000L.
- Ease of Maintenance: Features like CIP (Clean-in-Place) systems and polished interiors (Ra ≤ 0.4µm) ensure minimal downtime and high hygienic standards.



# **Technical Specifications**

ParameterValue/RangeCapacity 100L to 20,000L Material SS304/SS316L, Carbon Steel Agitator Types Paddle, Anchor, Propeller, Turbine Surface Finish Mirror, Matte, Sandblasted Operating Pressure≤ 0.5 MPaOperating Temperature-20°C to 150°C Sealing Type Mechanical or Magnetic Heating Options Steam, Electric, Hot Water Insulation Polyurethane Foam, Mineral Wool.



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#### **Advanced Features**

- Agitator Technology: Choose from various agitator types to suit specific applications, including highshear mixers for emulsification and low-speed anchors for heat-sensitive liquids.
- Thermal Performance: Dual-layered jackets with spiral baffles optimize heat transfer while minimizing energy loss.
- Automation Options: Optional integration with PLC systems for automated control of mixing speed, temperature, and process timing.
- Enhanced Safety: Safety features such as pressure relief valves, rupture discs, and double-sealed gaskets ensure operational security in demanding conditions.



### **Applications**

- Pharmaceuticals: Mixing active ingredients, solvents, and excipients.
- Food & Beverage: Preparation of syrups, sauces, and dairy products.
- Chemical Processing: Neutralization, emulsification, and polymerization.
- **Petrochemicals**: Homogenizing fuels, lubricants, and additives.

### **Quality Assurance**

ERGIL mixer vessels comply with ASME Section VIII, GMP, FDA, and other global standards. Rigorous testing, including hydrostatic tests, NDT inspections, and dimensional accuracy checks, ensures the highest quality.

## **Custom Engineering by ERGIL**

At ERGIL, we specialize in tailoring mixer vessels to unique operational needs. From material selection to agitator configuration, our solutions address the most complex industrial challenges.

For more information, visit: www.ergil.com



