

LV

Wine agitator



The LV lateral agitator, with its assembly 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 (SO₂ and CO₂)
- Temperature homogenisation
- Dissolving of sugars
- Mixing of syrups
- Maintaining mixes and suspensions
- Dilutions
- Mixing of distilled drinks

MODELS

LV 1.1-1500/160

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

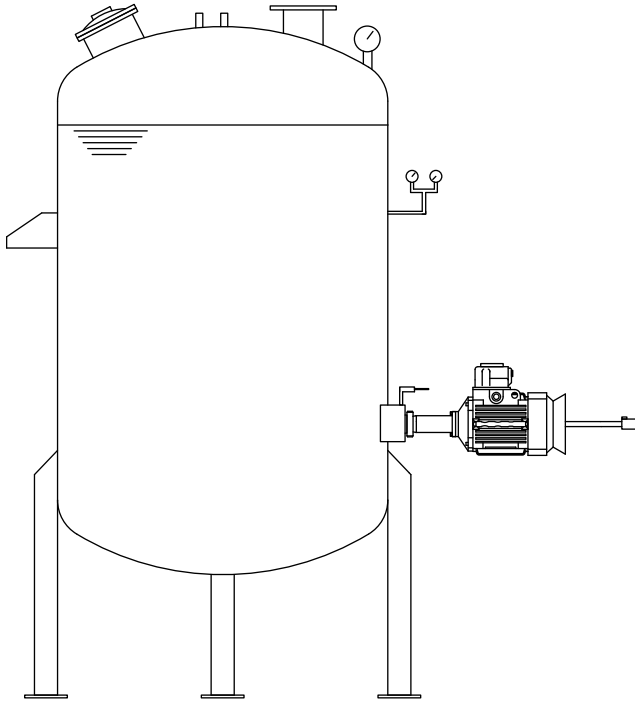
MATERIALS

Shaft and propeller manufactured in stainless steel AISI 316
Nitrile gaskets

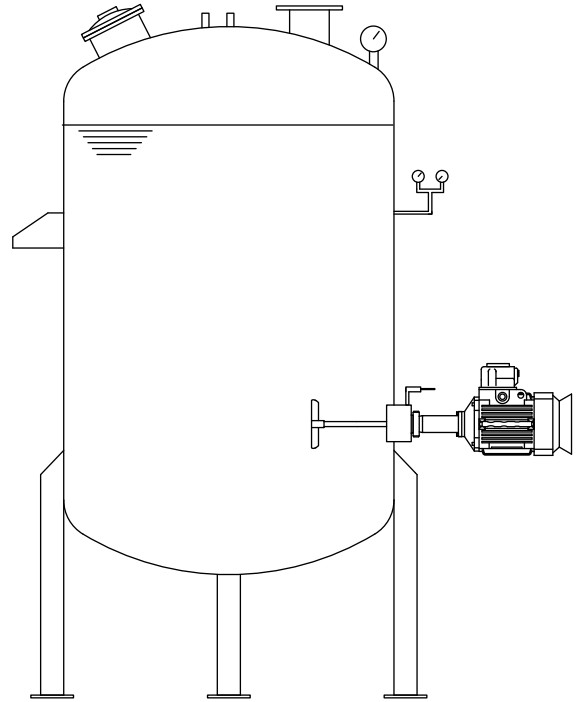
OPTIONS

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

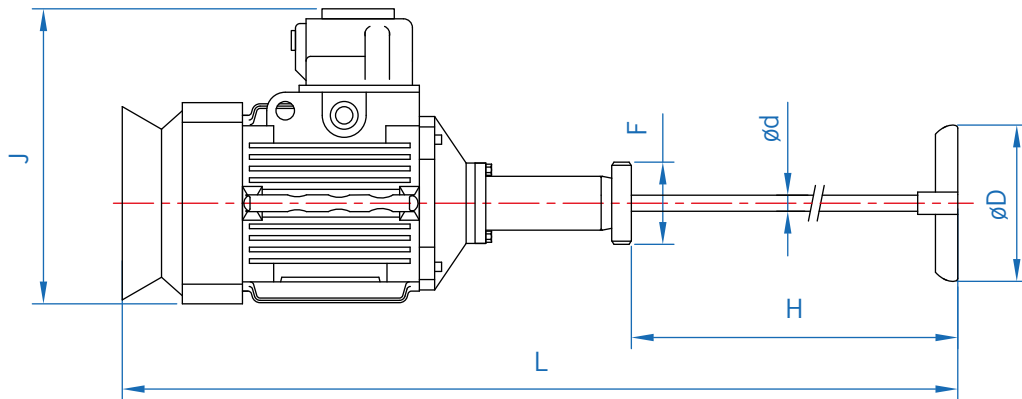
DIMENSIONS OF THE LV MODEL



Assembly with valve shut off



Assembly with valve open and agitator running



MODELS	TECHNICAL CHARACTERISTICS				DIMENSIONS					WEIGHT Kg	
	kW	rpm.	m ³ vessel	Max. pressure	DN	D	d	H	L		J
LV 1.1-1500/160	1.1	1500	10 - 50	6 bar	50	160	18	550	1100	280	18