



I Applications

Wine industry in general.
 Keeping solids in suspension.
 Coupage (wine blending).
 Gasification (SO₂ or CO₂).
 Temperature homogenisation.

I Operating principles

The design enables the agitator shaft to slide through a full bore valve and the propeller opens automatically when started. The agitator shaft has a mechanical seal.

I Design and features

The CPG wine agitators are designed to be installed and disassembled in tanks filled with product using a full bore valve, without losing product and without any tool or special equipment.

The standard mixing element is the folding propeller type 12.

Electric motor 3ph, 400 V.Δ, 50Hz, IP55, 1450 rpm.

ON/OFF switch for the motor with a male connector.

A manual deaeration valve is included.

DIN 11851 standard connections.

I Materials

All parts in contact with the product are made of stainless steel, AISI 304 (1.4301).

Sandblasted external surface finish.

Mechanical seal (standard), St St/C/EPDM

I Options

Stainless steel trolley.

Valve for product injection, drain valve or sample cock.

Mechanical seal SiC/SiC/Viton.

Female connection to the motor.

Switchboard and protection in compliance with CE standard.

Special length shaft.

Connections: Clamp ISO 2852, FIL

ISO 2853, SMS, RJT BS-1864,

Garolla.



Clamp connection

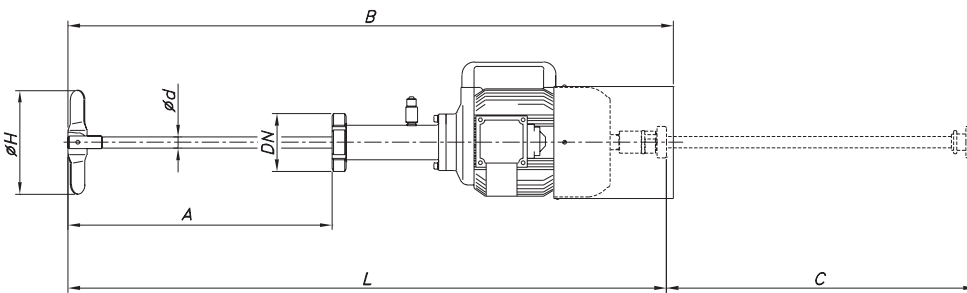
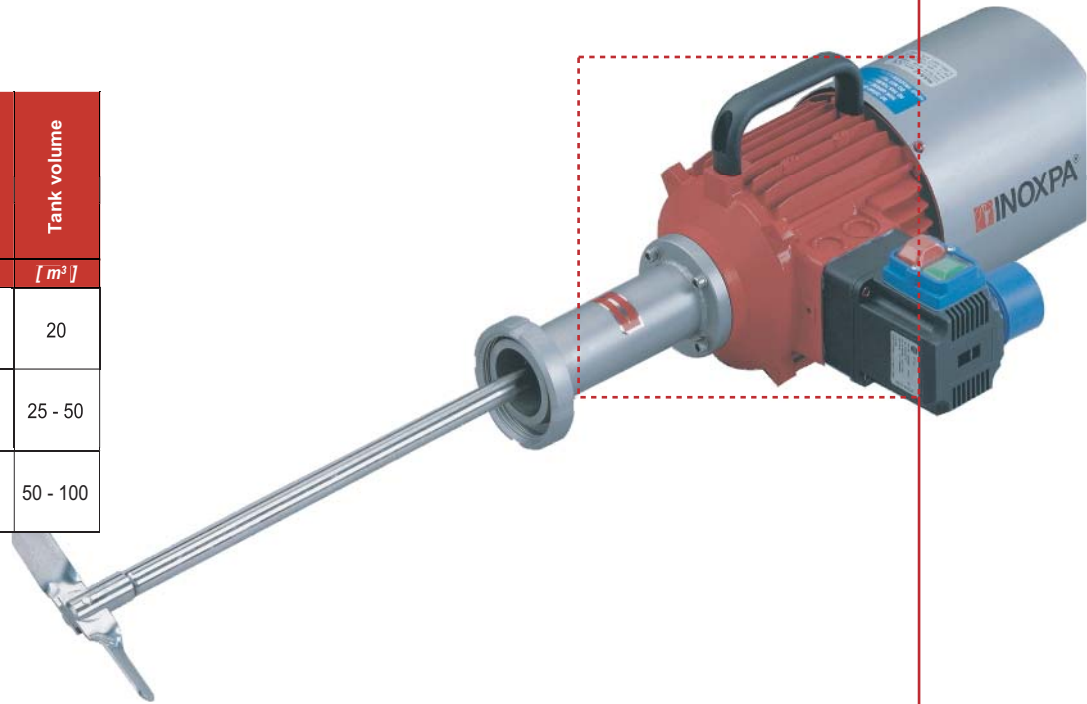


Folding propeller



I Technical specifications

AGITATOR TYPE	Motor power	Speed	Tank volume
	[Kw]	[rpm]	[m ³]
CPG-211A	1,1	1450	20
CPG-211B	1,1	1450	25 - 50
CPG-330	3	1450	50 - 100



AGITATOR TYPE	Dimensions			Agitator shaft			Type 12	Weight	Code
							Propeller		
	A	B	C	Ø DN	Ø d	L	Ø H	[Kg]	
CPG-211A	425	960	495	50 - 2"	18	950	155	17	CPG1124011155
CPG-211B	425	960	495	50 - 2"	18	950	165	17	CPG1124011165
CPG-330	465	1175	560	65 - 3"	25	1145	200	40	CPG1124030200

