

CLEVELAND
MIXER

EST. 1940



“Fluid Handling Specialists”

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Xtraflo Sanitary Mixers

(XT Series for Food & Cosmetics)

- True mixer specific washdown duty gear reducer with right angle, low headroom
- True drywell prevents gear reducer lubrication from fouling process fluid
- 300 series stainless gear reducer and mounting pedestal, CIP/SIP rated

Proven, Effective, and Secure

The Cleveland Xtraflo sanitary service mixer features a low profile, right angle, drywell equipped gear reducer that is designed explicitly for agitator service with long overhung impeller shafts and high thrust impellers. Cleveland Mixer has hundreds of installations in food and pharmaceutical plants. We have designed these mixers to meet or exceed the stringent requirements from the FDA, USDA and BISSC.

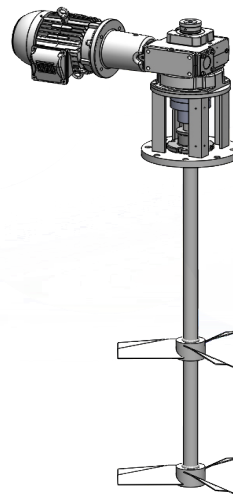
Because of its compact design, this mixer can be easily mounted to portable kettles or on portable tanks that are moved throughout the plant. The Xtraflo sanitary service mixers are optimally applied in process volumes ranging from 500 to 5,000 gallons in viscosities up to 50,000 cps fluids.

This mixer product family is available in two configurations. The first is an all stainless and paint free design. The second, a two part white epoxy coated casting. Its matte finish, non-wicking gaskets, internal o-rings and stainless steel breather allow this product family to withstand washdown in bakeries, food plants and bulk pharmaceutical applications. Lubrication is by a food grade synthetic oil.

With models ranging from fractional to 7.50 HP and speeds ranging from 37 to 233 rpm, the precise speed range and impeller diameter can be selected to optimize your required process results.

The sanitary service Xtraflow series mixers are available in open and closed vessel configurations. For pressurized applications, the single dry running and double mechanical (lubricated or gas lubricated) seals are available. All seals are available with food grade face materials and o-rings along with a sanitary debris well.

Through the use of finite element analysis, a rigid, all stainless mounting pedestal has been designed to facilitate maintenance and provide the proper support for the gear reducer and shaft/impeller system.



Premium Grade Features

All stainless mounting pedestal and flange for closed vessels. ANSI 150# or Tri-clamp flanges available. 316L pump shaft quality, polished to 4 ra. Impeller shaft couplings are design to resist seizing and fouling while still maintaining cleanability and excellent draining characteristics.

Positive Drywell

Gear reducer features a drywell design that extends through the gear hub and is always above the lubricant level. Positive leak protection and assurance against gear reducer oil leaking into the process media.

Broad Configuration Options

Broad range of engineered impellers from high efficiency hydrofoils to moderate level shearing impellers. Available wetted materials of construction such as 316L, Hastelloy, Alloy 20, Monel, and Titanium.

Secure Sealing

Vapor and fluid seals rated from full vacuum to 200 psig, 400F. Food grade lip seals, stuffing box or packing seals along with single and double mechanical seals are selected according to your process needs.