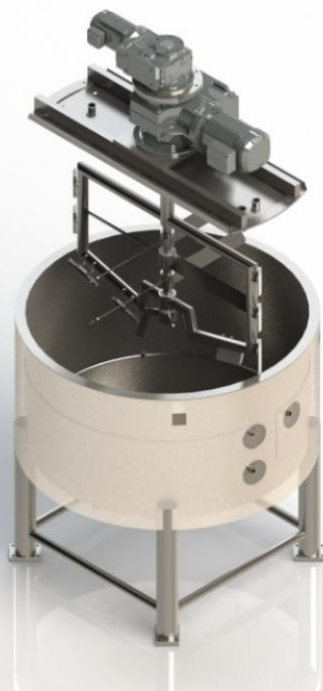


COUNTER-ROTATING MIXING VESSELS



SYSTEM OVERVIEW

SEPAK Industries designs and manufactures counter-rotating mixers engineered for the efficient mixing of viscous, non-Newtonian fluids such as conditioners, shampoos, and tomato sauces. These mixers enhance heat transfer and reduce processing time, improving overall productivity. Mixers can be integrated into existing vessels or supplied as part of a complete, purpose-built processing system.

MIXING DESIGN

Each unit features a dual-shaft design with an anchor-type outer stirrer and aerofoil-type inner stirrers. The outer stirrer is fitted with nylon scraper blades that clean the vessel wall during operation, preventing burn-on and increasing turbulence near heated surfaces. The fluid is pushed downward by the inner blades and recirculated upward along the wall for uniform heat exchange and consistent product quality.

RELIABLE OPERATION

Our counter rotating mixers are engineered for continuous, low-maintenance operation. Scrapers can be replaced in minutes without tools, and all wetted components are manufactured from SS316 stainless steel for hygienic processing. The shaft design avoids internal bolted couplings, and hard-faced mechanical seals are used to maintain vacuum integrity during mixing. A split mechanical seal on the outer shaft allows for fast seal replacement with minimal disassembly.

CUSTOM SOLUTIONS

Whether you're upgrading an existing system or building a new one, SEPAK mixers can be customised to suit your specific vessel size, product type, and process needs. SEPAK's team can assist with integration, seal selection, and blade configuration to ensure optimal performance for your application.