

CYCLONE MIXING SYSTEM

**SYSTEM OVERVIEW**

SEPAK Industries' Cyclone Mixing System is designed to mix or emulsify products in a batch tank. They're particularly effective at processing difficult-to-mix powders like pectin, guar gum, and maltodextrin in water. The Cyclone Mixing System is a high-speed in-tank emulsifier, functioning as a large-scale equivalent of a food processor, and is ideal for handling batch volumes ranging from 200 L to 1000 L.

STANDARD FEATURES & BENEFITS

The system is designed for easy access, cleaning, and maintenance, with hygienic construction that enables visibility **during** inspection. The system handles products with viscosities of up to ~1000 cPs and includes a bottom outlet available in various sizes up to 150 mm (6"). The top of the mixing tank features a wide opening, allowing ingredients such as nuts, mayonnaise, or hummus to be added with ease, ideal for non-dairy milk production and other viscous food applications. The Cyclone Mixing System is engineered to draw product through a vortex into the mixing head, ensuring a rapid, even, and homogeneous result.

TECHNICAL SPECIFICATIONS

	Cyclone 200	Cyclone 500	Cyclone 1000
Working Volume	200 L	500 L	1000 L
Full Capacity	260 L	650 L	1300 L
Emulsifier Screen Hole Size	4.8 mm	4.8 mm	4.8 mm
Required Voltage	380-420 V AC, 50 Hz	380-420 V AC, 50 Hz	380-420 V AC, 50 Hz
Motor Power	4 kW, 7.89 A	4 kW, 7.89 A	4 kW, 7.89 A
Sealing Material	EPDM	EPDM	EPDM
Working Temperature	-20°C to 120°C	-20°C to 120°C	-20°C to 120°C
Outlet Connection	2" BSM Flat Faced Male	2.5" BSM Flat Faced Male	3" BSM Flat Faced Male
Empty Weight	175 kg	300 kg	500 kg
Overall Dimension (L x W x H)	840 x 820 x 1250	1050 x 1025 x 1560	1220 x 1190 x 1810