

MV 60 - MV 3000
M 60 - M 3000

Mixing and Melting vessels

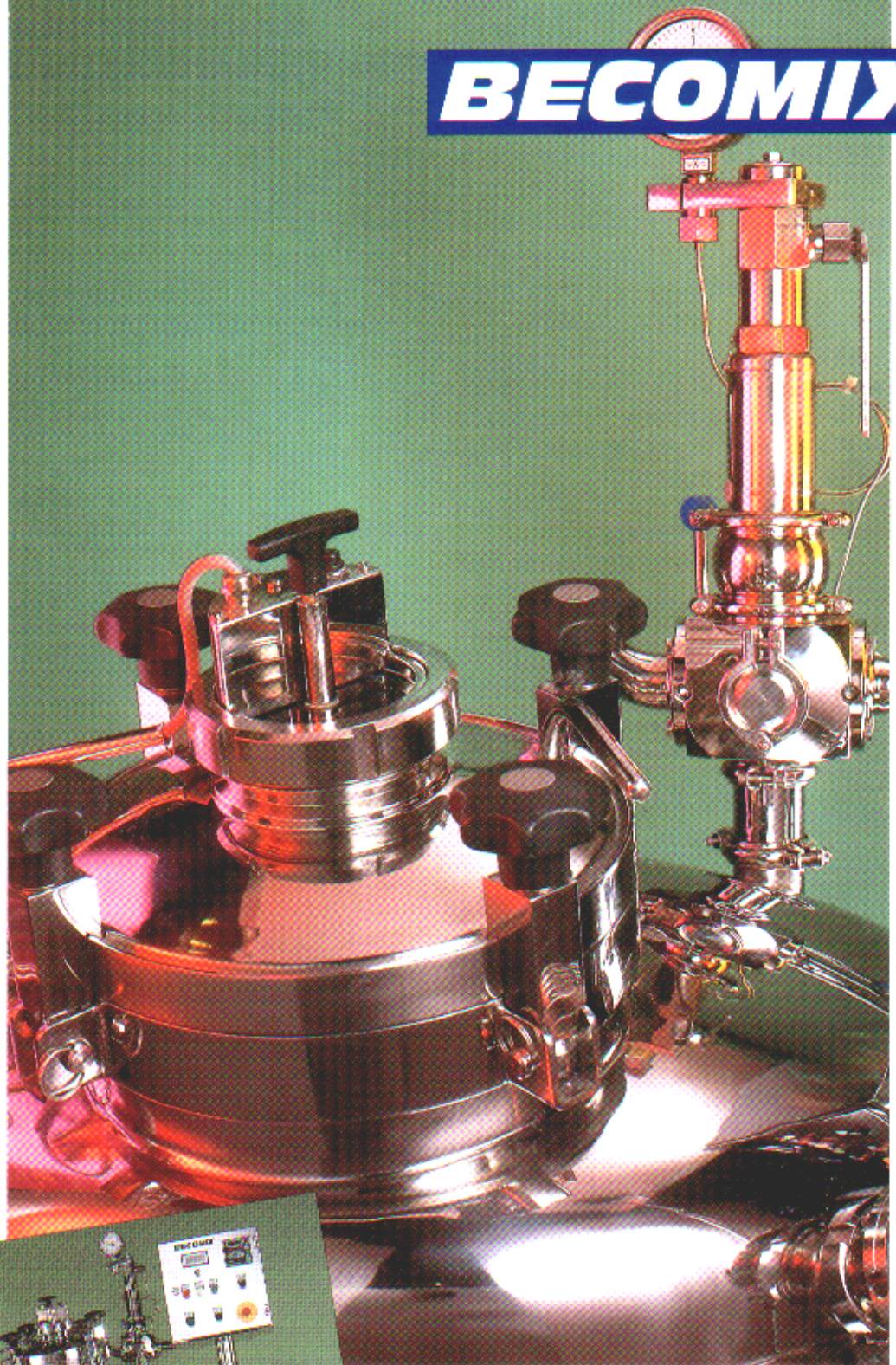
for:

- fat phases
- water phases
- liquids
- solutions
- suspensions
- eyedrops
- suppositories
- dragée suspensions

in the

- pharmaceutical
- cosmetic
- chemical
- and food industry

BECOMIX



- high mixing and dispersing effect
- short melting times
- low minimum batch capacity
- easy CIP (Cleaning In Place)

through: - robust turbo-agitators or
- patented homogenisers
(each built into the bottom of the vessel)
- execution according to GMP

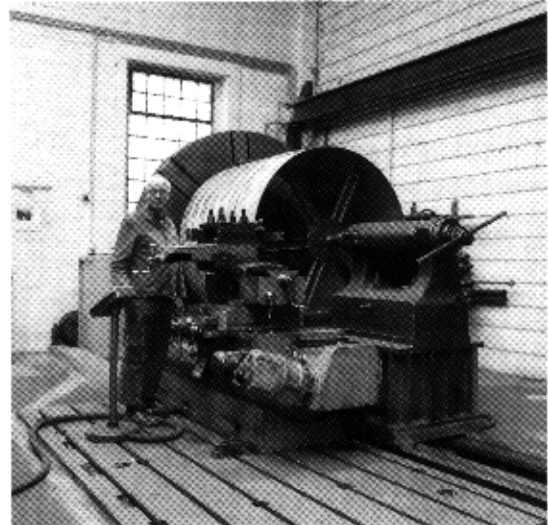
**batch
capacity**
60 - 3000 l

BECOMIX vessel production

Since 1995, the high-quality execution of our pressure vessels has been guaranteed by our own vessel plant. Through the continuation of a well-established and experienced vessel production in the St. Berents GmbH & Co Behälterbau KG (BBB) in Düren/Westphalia we are a competitive partner also for easier mixing tasks. Thus, our well-known program of the BECOMIX homogenising mixers finds its optimum completion. Pressure vessels subject to acceptance are now manufactured by ourselves in the BBB plant, whereas mounting and start-up of the installations are still done in our main plant in Stuhr near Bremen.

In addition to our standard program of mixing vessels (open or closed execution) we deliver:

- mobile vessels
- storage vessels
- special mixers and vessels
- complete installations including CIP/SIP installations and automated process controls



1 Vessel production BBB

BECOMIX mixing tools

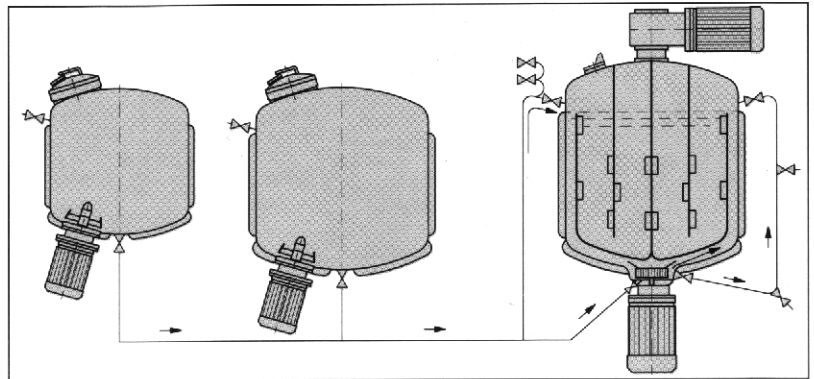
For an optimum adaptation to the respective mixing task, different agitators and drives are available:

- The **turbo-agitator**, installed eccentrically in the bottom of the vessel, "minces" solid product shares, such as paraffin and wax blocks, and circulates the liquid vessel contents with high turbulence. For melting and tempering of fat phases, but also for a turbulent mixing and homogenising of simple suspensions, the turbo-agitator is very well suitable.
- The **DUO-rotor/stator homogeniser**, arranged centrally below the bottom of the vessel (pictures 3 + 4), mixes the liquid vessel contents with high turbulence, while the circulation valve is closed.
 - The mixing and homogenising intensity can be adapted in a wide range by means of stepless speed control and by preselection of pumping or homogenising sense of rotation.
 - By pumping-over of the vessel's contents and by using an injector in the circulation pipe, powder products can be fed in and wetted quickly and effectively (picture 3).
 - In case of viscosities of 5.000 to 10.000 mPas, the mixing intensity inside the vessel can be changed by turning of the jet stream pipe.
- The short, robust shaft and the double-acting mechanical seal which is safe to run dry guarantee a long working life for both applications.
- **Slow-speed propeller agitators** with big diameter of the propeller and **arm agitators** running close to the wall are mainly used for a careful mixing of foaming products in case of big batch sizes. If heat exchange is required, the arm agitator with change in direction of rotation realizes uniform temperature distributions within the mixing vessel. In connection with the DUO-homogeniser, **powder moistenings, hot/cold procedures** or **TEXAPON-dilutions** can be carried out without any problems.

BECOMIX Mixing, melting and storage vessels

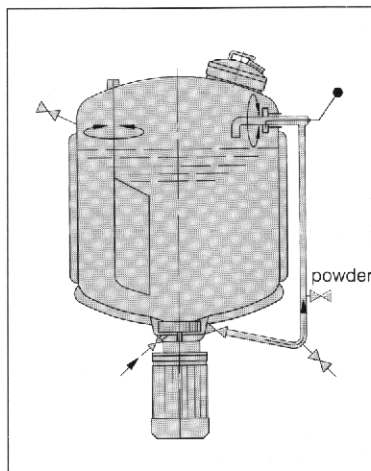
For an efficient production in the following fields of application:

- Premix vessels (for water and for fat phase) for tempering, melting and mixing of raw materials for emulsions, creams, pastes and ointments, equipped with **BECOMIX-turbo agitator** (picture 2)

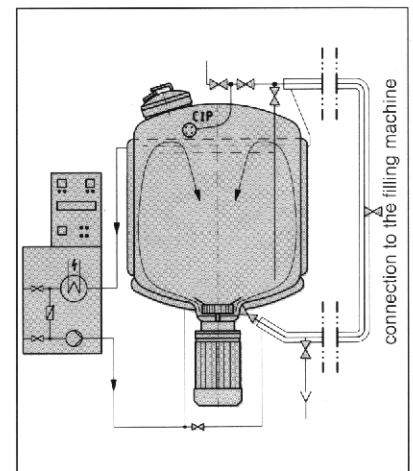


2 Premix vessel with homogenising mixer

- Production mixer for liquids, solutions, suspensions, dilutions etc., depending on the case of application equipped with
 - turbo-agitator or
 - rotor/stator homogeniser, with jet stream circulation and powder suction (picture 3)



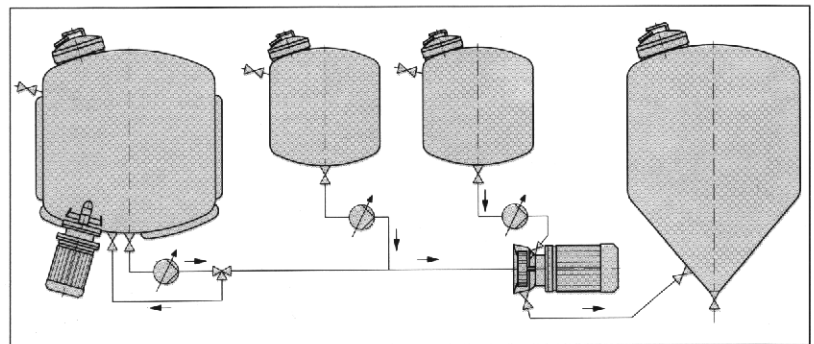
3 Liquid mixer



4 Suppository installation

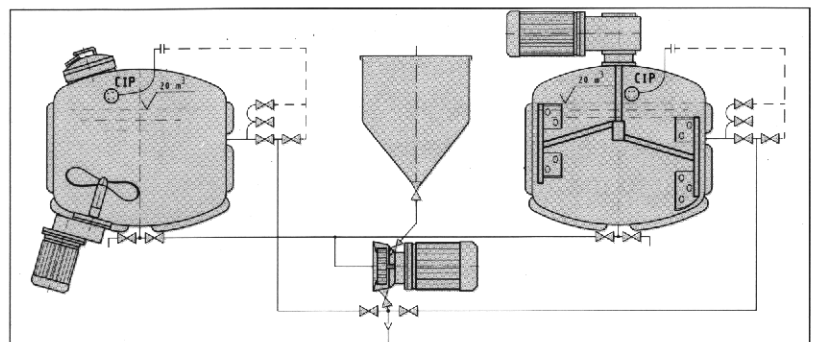
- Mixing and tempering vessels for suppository masses with **patented homogeniser**:
 - Melting and homogenising of the mass inside the mixing vessel
 - Pumping-over of the mass to the filling machine
 - CIP of the installation
 - Tempering with electrically heated or steam heated secondary circuit (picture 4)

- Continuous plant with **BECOMIX-DUO-homogeniser** and storage vessel (picture 5)



5 Continuous plant with DUO-homogeniser

- Special vessel up to 20 m³ contents with **propeller, arm or turbo-agitator** as production/storage vessel for shampoos, foam baths, detergents and liquid mixings up to approx. 10.000 mPas (picture 6)

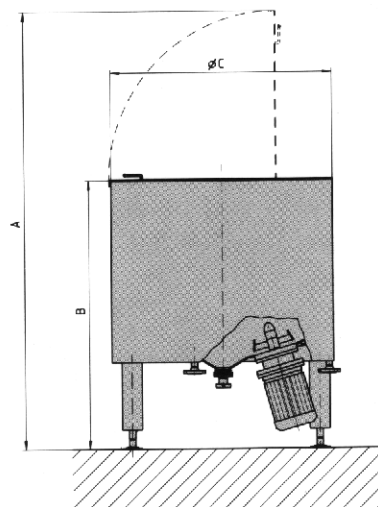
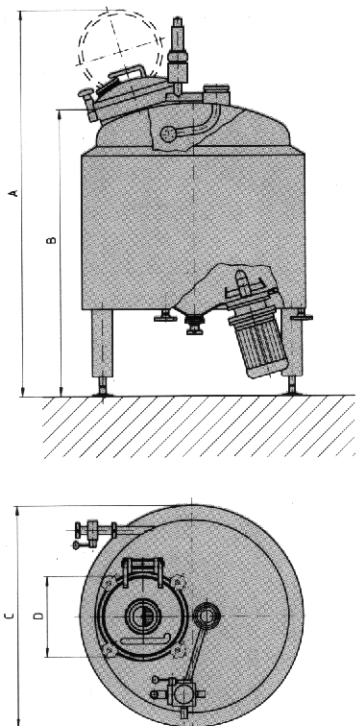


6 Installation for liquid mixings up to approx. 10.000 mPas

These installations are planned and offered according to the demand with serial parts being used.

- admissible pressure inside vessel 0 - 3 bar abs.
- suitable for CIP/SIP

- unpressurized execution with tiltable lid



technical data							
type	batch capacity [l]		dimensions [mm]				drive [kW]
	min.	max.	A	B	ØC	ØD	
MV 60	15	60	1600	1000	675	-----	2,2
MV 125	20	125	1900	1150	825	-----	2,2
MV 250	40	250	1750	1350	975	300	2,2
MV 400	55	400	2000	1500	1100	400	2,2
MV 500	60	500	2000	1500	1250	400	2,2
MV 600	60	600	2100	1600	1250	400	2,2
MV 800	65	800	2200	1700	1400	400	2,2
MV 1000	70	1000	2350	1750	1550	500	2,2
MV 1200	70	1200	2500	1900	1550	500	2,2
MV 1600	70	1600	2900	2300	1700	500	4,0
MV 2000	85	2000	2950	2350	1900	500	4,0
MV 2500	85	2500	3200	2600	1900	500	4,0
MV 3000	85	3000	3550	2950	2000	500	4,0

technical data							
type	batch capacity [l]		dimensions [mm]				drive [kW]
	min.	max.	A	B	ØC	ØD	
M 60	15	60	1480	950	675	-----	2,2
M 125	20	125	1720	1120	825	-----	2,2
M 250	40	250	1960	1250	975	300	2,2
M 400	55	400	2150	1400	1100	400	2,2
M 500	60	500	2340	1400	1250	400	2,2
M 600	60	600	2490	1550	1250	400	2,2
M 800	65	800	2590	1580	1400	400	2,2
M 1000	70	1000	2760	1600	1550	500	2,2
M 1200	70	1200	2910	1750	1550	500	2,2
M 1600	70	1600	3375	2100	1700	500	4,0
M 2000	85	2000	3580	2150	1900	500	4,0
M 2500	85	2500	3830	2400	1900	500	4,0
M 3000	85	3000	4160	2700	2000	500	4,0

Options in addition to our standard executions:

- Speeds of agitator either pole-changing or continuously adjustable
- Heating and cooling controls
- Go-devil devices (pig systems) and CIP devices according to the installation and the control
- PC-programmable process courses
- Documentation of the installation qualification
- Material and surface quality as desired
- Special executions upon request

Subject to change without notice

Heatable and coolable vacuum mixers
Premix and premelt vessels
Process-controlled equipment
Homogenising mixers
Laboratory mixers

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