

SCOTT TURBON® MIXER, INC.

HIGH PERFORMANCE MIXING SYSTEMS

Providing Mixing Solutions



Mixing Modules

Scott Turbon® Mixer, Inc. is dedicated to manufacturing high performance mixers and mixing systems. These systems are designed to rapidly disperse, dissolve, hydrate and de-agglomerate solids into liquids. Mixing modules are also ideal for blending, emulsifying, and homogenizing liquids into liquids.

Standard Features:

- Easy system CIP (Clean in place) design
- No submerged bushings or bearings
- Mixer can be operated dry without injury
- All stainless steel wetted construction
- #4 sanitary finish
- Dished bottom tank for complete draining
- Adjustable baffle for air reduction
- Hinged lid with removable bag grate
- UL approved NEMA 4X control panel



Optional Features:

- Bottle wash system with holder
- Heating/Cooling jacket on tank
- Vacuum system
- Stainless steel motor or XP motor
- Custom polished 16 Ra finish
- Scraped surface or sweep agitators
- XP control panels

*Specialty high performance mixers either top or bottom mounted are available in vacuum/pressure applications.

The integration of mixers, tanks & controls are our specialty

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Top Mounted Mixers

Standard Features:

- No submerged bushings or bearings
- Mixer can be operated “dry” without causing mixer failure
- Single shaft design to fit the vessel
- Interchangeable work heads
- Dry running lip seal
- All SS wetted construction standard
- #4 sanitary (32 Ra) finish
- Clean sanitary USDA approved for meat and dairy use
- Easy system CIP (clean in place) design
- Mounting flange to fit vessel

Optional Features:

- Stainless Steel or XP motor
- Single or double mechanical or gas seals
- Electropolished 16 ra finish
- UL approved controls

**Made in the
USA**



The Scott Turbon® Top Mount Mixer is the perfect match for difficult mixing applications. The unique interchangeable work heads are designed to rapidly disperse, dissolve, hydrate, and de-agglomerate solids into liquids. The high fluid velocities make it ideal for creating homogenous suspensions and emulsions. (typical emulsions are from 1 - 10 microns.)

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Mixer Head Size	Max Batch Size (Gal.)	Std. HP	Max Shaft Length	Weight (Lbs.)
1	10	1/2 - 2	24"	50
2	75	1 - 5	36"	80
L2	150	1 - 7 1/2	48"	150
3	300	3 - 15	60"	250
4	500	5 - 20	72"	300
5	1,000	10 - 30	84"	500
6	2,000	20 - 60	90"	1,000
7	4,000	50 - 125	100"	1,600
8	8,000	125 - 200	120"	2,200
10	12,000	200 - 300	140"	4,600

*This information should be used for reference only

The table above lists our standard Scott Turbon® models along with typical volumes and horsepower requirements. This information should be used for reference only.



Head Model A

The slotted shear element produces the highest mechanical shear in products. This element is the most effective in dispersing hard to wet powders and for making stable emulsions and suspensions.

Head Model B

The toothed shear plate produces medium shear in higher viscosity products. It is also good for large crystalline and fibrous material that would clog the slotted cage. (Model "A"). Special disperser and impellers can be mounted on mixer.



Head Model C

The smooth blend plate induces no mechanical shear. Model "C" is used where mechanical shear will degrade the product and rely solely on the first stage and the third stage to induce hydraulic shear. This head style works well on products that are shear sensitive.

Typical Mixing Applications

Food & Beverage

Aspartame
Baby food purees
Brine and pickle solutions
Candy & chocolate
Casein
CMC
Fruit slurries
Gums
Ice cream mixing
Pectin
Powdered milk & soy powder
Salad dressings
Sodium benzoate
Soy powder blending
Steak and BBQ sauces
Sugar dissolution
Syrup concentrates
Xanthan & veg. gums

Pharmaceutical & Cosmetic

Calcium carbonate
Carbopol®- copolymers
Clay masks and scrubs
Cough & cold syrups
Homogenization
Lotions & creams
Methocel®- cellulose gum
Ointments and gels
Shampoo and cream rinses
Tablet coatings
Toothpaste
Viscosifiers

Biogenetic

Cell disruption
Fermentation seeding
Reactor enhancement

Chemical

Adhesives
Automotive waxes
Bentonite clays
Coatings
Completion fluids
Gypsum
Iron oxide slurries
Kaolin clay
LDPE reactors
Paint & pigment
Pesticide solutions
Polyester resins
PVC resins
Rubber dissolving
Talc slurries
Textile dyeing
Water treatment

Represented By:

SCOTT TURBON MIXER, INC.

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TEL: (760) 246-3430, (800) 285-8512 FAX: (760) 246-3505

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Model Number	MM-065	MM-120	MM-140	MM-165	MM-225	MM-300
Nominal Volume Gallons	65	120	140	165	225	300
Working Volume Gallons	55	105	120	140	200	265
Working Volume Liters	209	399	456	532	760	1007
Tank Diameter Inches	24	30	32	36	36	42
Tank Straight Side Inches	32	36	36	36	42	48
Turbon Mixer Size	L2	3	3-4	4	4-5	4-6
Mixer Horsepower	3-5	7 1/2-10	7 1/2-20	15-20	15-30	15-60
Discharge Connection Inches	1.5	2	2	2	3	3

*For larger or smaller sizes please consult factory.

Typical Mixer Applications

- Aspartame
- Casein
- CMC
- Gums & Starches
- Pectin
- Powdered Milk and Soy Powder
- Veegum and Van Gel
- Xanthan Gum
- Sugar Dissolutioning
- Brine Solutions
- Carbopol®-copolymers
- Methocel®-cellulose gum
- Viscosifiers



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