



CENTRAL MIXER Z-MIX



An optimised design is crucial for the effectiveness and efficiency of the agitator technology. Based on tank geometry, substrate properties and many other factors, our engineers use software-supported flow simulations and load capacity calculations to determine a central agitator that is perfectly tailored to your needs.

Application

Efficient use in elevated tanks

Customised design and production depending on tank geometry, substrate properties, as well as stirring task and process definition

Optimal tank proportions: tank diameter to filling level in a ratio of 1:1

Drive unit

Energy-efficient flat geared motor, gearbox oil lubricated Mains voltage/frequency and country-specific Approval according to project specifications Motor power up to 55kW Rated rotational speed 10-60 rpm

Tank interface

Levelling flange to compensate for tank unevenness Customised interface adaptation, Standard flange according to EN 1092-1, size-dependent (DN 400 - DN 800 PN10)

Sealing

Gas-tight applications:

- non-contact labyrinth seal with liquid sealing media
- max. pressure project-specific

Non-gas-tight applications:

optionally without seal for open tanks

Bearing

Optimal absorption of radial/axial forces thanks to spherical roller bearings

Agitating device

Flow-optimised paddles for axial agitating effects Material: steel or stainless steel

Shaft/Mast

Freely suspended bearing
Optional ground storage or catch basket
Material: steel or stainless steel

Ex-zone

Ex zone 2

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Geared motors for Ex zone 1 on request

Control unit

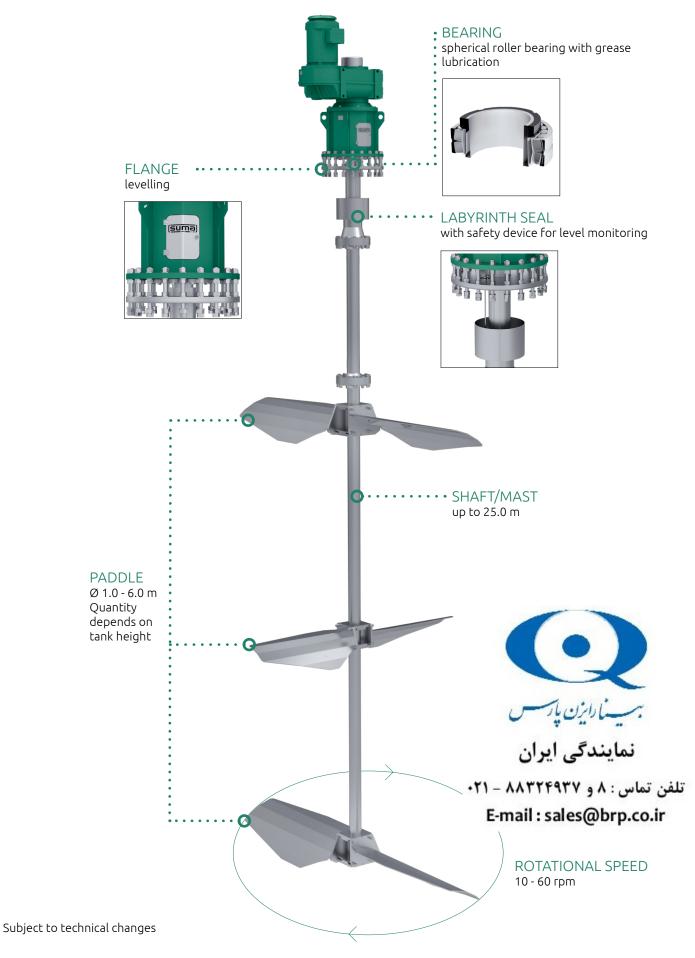
Motor control with frequency converter (optionally available)

PTC monitoring of the motor (thermistor motor protection relay optionally available) Fill level monitoring of the labyrinth seal

Assembly & maintenance

Complete assembly outside the tank possible Low maintenance effort due to direct access to drive, bearing and seal from the outside Access to grease lubrication via maintenance hatch





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