

CPG





APPLICATION

For the winemaking industry.

Maintenance of solids in suspension.

Coupage (wine blending).

Gasification (SO₂ and CO₂).

Temperature homogenisation.

OPERATING PRINCIPLE

The design of the agitator is based on the shaft that slides through a full bore valve into the tank and a propeller that opens automatically when started. The agitator shaft is provided with a C/StSt/EPDM mechanical seal.

DESIGN AND FEATURES

The CPG agitators are designed for installation in tanks full of product by means of a full bore valve without losing product and without special tools.

The standard mixing element is folding propeller type 12.

Electric motor 3 ph, 400 V, 50 Hz, IP 55, 1450 rpm.

Manual deaeration valve.

Standard connections DIN 11851.

CLAMP OD connection:

motor: 3 ph, 230 V, 460 V, 60 Hz, IP 55, 1700 rpm

OPTIONS

Valve for product injection, drainage or sampling.

Mechanical seal TuC/TuC/FPM.

Stainless steel trolley.

Control panel and protection in compliance with the EC standards.

Female connection to the motor.

Special shaft length.

Different types of connections.



TECHNICAL SPECIFICATIONS

Materials

Parts in contact with the product

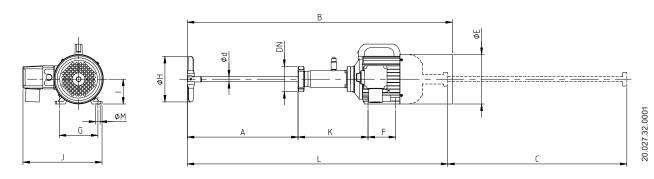
Seals Mechanical seal Surface finish 1.4404 (AISI 316L)

EPDM C/StSt/EPDM matt

Model	Power	Speed	Tank volume [m³]			
	[kW]	[rpm]	50 Hz	60 Hz		
CPG-211A	1,1	1400 / 1700	0 - 20	0 - 50		
CPG-211B	1,1	1400	25 - 50	-		
CPG-330	3	1400 / 1700	50 - 100	50 - 100		

DIMENSIONS

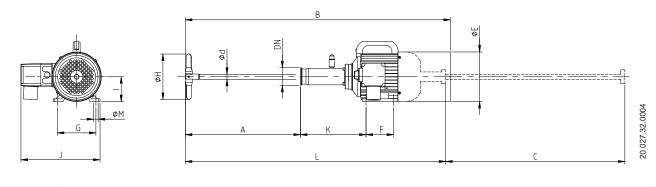
DIN NUT - 50 Hz



Model	Α	В	С	ØDN	Ød	ØE	F	G	ØН	1	J	K	L	Weight (kg)
CPG-211A	425	960	495	50	18	180	100	140	155	90	290	246	950	19
CPG-211B	425	960	495	50	18	180	100	140	166	90	290	246	950	19
CPG-330	465	1175	580	65	25	200	140	160	200	100	320	298	1145	42

Dimensions in mm

CLAMP OD - 60 Hz



Model	Α	В	С	ØDN	Ød	ØE	F	G	ØН	1	J	K	L	Weight (kg)
CPG-211A	430	960	495	2"	18	180	100	140	155	90	290	239	950	19
CPG-330	470	1175	580	3"	25	200	140	160	190	100	320	295	1145	42

Dimensions in mm