

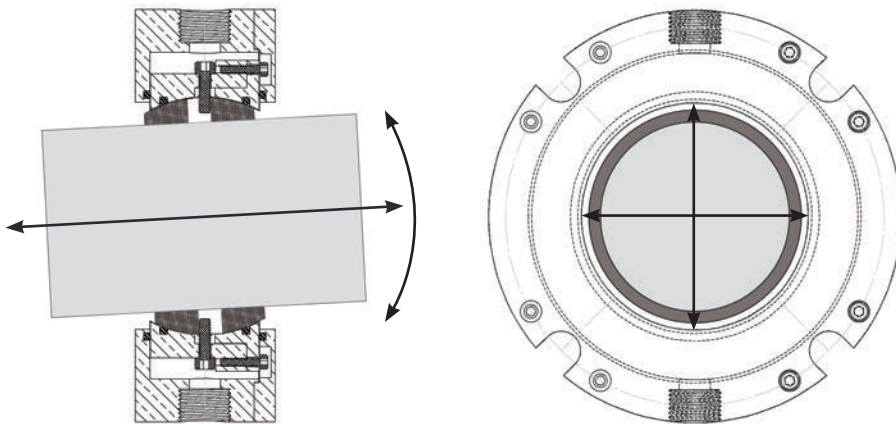


APPLICATION SOLUTIONS: MIXERS/BLENDERS

ELIMINATE PRODUCT LOSS AND DECREASE TOTAL COST

Mixers and blenders are some of the most critical equipment in the processing industry. Unfortunately, they suffer from product leakage due to ineffective sealing solutions. This leads to increased costs due to product loss and contamination along with housekeeping and safety issues.

Effectively seal your mixer and blender applications with the Inpro/Seal® Air Mizer®. Unlike packing or other sealing methods, the Inpro/Seal Air Mizer is a permanent sealing solution that requires zero periodic maintenance or rebuilds. This unique technology uses small amounts of air, inert gas or water as a barrier around the seal to safeguard against both product loss and contamination for powders, liquids, slurries and bulk solids.



The Inpro/Seal Air Mizer is designed to handle extreme conditions including radial and angular shaft movement and shaft runout.

Count on us to decrease your total cost of operation by protecting against product loss and increased housekeeping. As the inventor and global leader of Air Mizer complete shaft sealing technology, Inpro/Seal has the knowledge and local sales network to deliver expert engineering and proven results.



FACTS AT A GLANCE

Inpro/Seal® Air Mizers® installed on mixers and blenders:

- permanently seal against product loss and contamination.
- require zero maintenance and no periodic rebuilds.
- can be split for ease of installation.
- can accommodate radial and angular shaft movement and shaft runout.
- are custom engineered for your specific application and operating environment.
- are manufactured in various materials, including bronze and stainless steel, for corrosion resistance and temperature requirements.

