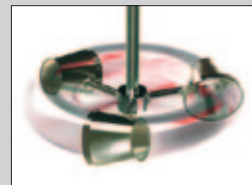


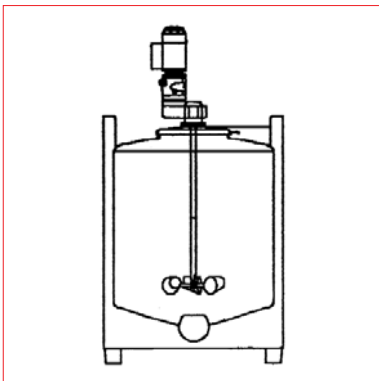
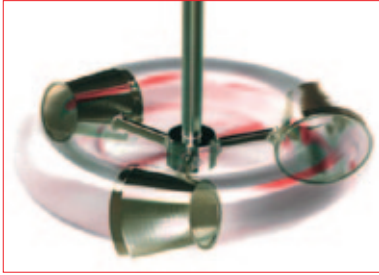
**VISCO JET®**  
- the original

## VISCO JET® VJ520

Stirrer for Stainless Steel Containers



## VISCO JET® VJ520



### ► Special advantages

- Cone principle for gentle stirring
- Low rotational speeds
- No air inclusion
- No foam formation
- No product warming
- Compact, mobile unit

## Just install and mix!

### ► A quantum leap in mixing technology

The VISCO JET® system is the original one by VISCO JET®, a conical, slow-running, momentum-based range of stirrers. This principle enables the efficient mixing of all media, from watery to highly viscous, even at low circumferential speeds.

### ► Just install and mix!

The VISCO JET® VJ520 is specially designed for mounting in place of standard Ø 400 mm covers on stainless steel containers. With the appropriate transport attachment, the stirrer can be readily moved from container to container using an overhead crane.

### ► Technical Data

For V=1000 l containers  
(also available for all other commonly-used stainless steel transport containers)

Drive: P=0.75 kW,  $n_2=217$  1/min  
Parallel-shaft gear-motor

Stirrer shaft: d=30 mm, L=1000 mm, shaft end has G 1/2" male thread

Stirrer head: VISCO JET® 3-fold,  $d_2=390$  mm, hub thread G 1/2"

Installation: With intermediate flange made of stainless steel 1.4571 (V4A), on a stainless steel container lid provided by the customer.

Product-contact parts are made from stainless steel 1.4571 (V4A).

### ► Options

- Drive P=0.75 kW,  $n_2=36-357$  1/min, speed regulation by a integral frequency converter incorporating a digital control unit
- ⚠ Stirrer in EX version with mechanical speed regulation using a handwheel  
P=0.75 kW,  $n_2=0-340$  1/min
- Foodstuffs version

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