VISCO JET® VJ520
Stirrer for Stainless Steel Containers
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: \( P=0.75 \, \text{kW}, \, n_2=217 \, \text{1/min} \)
Parallel-shaft gear-motor

Stirrer shaft: \( d=30 \, \text{mm}, \, L=1000 \, \text{mm}, \, \text{shaft end has G } \frac{1}{2}^\prime \text{ male thread} \)

Stirrer head: VISCO JET® 3-fold, \( d_2=390 \, \text{mm}, \, \text{hub thread G } \frac{1}{2}^\prime \text{"} \)

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).

Special advantages

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

Options

- Drive \( P=0.75 \, \text{kW}, \, n_2=36-357 \, \text{1/min}, \) speed regulation by an integral frequency converter incorporating a digital control unit

- Stirrer in EX version with mechanical speed regulation using a handwheel
  \( P=0.75 \, \text{kW}, \, n_2=0-340 \, \text{1/min} \)

- Foodstuffs version