

I Application

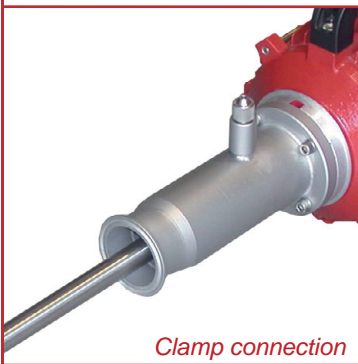
For the winemaking industry.
 Maintenance of solids in suspension.
 Coupage (wine blending).
 Gasification (SO₂ or CO₂).
 Temperature homogenisation.

I 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.

I Design and features

The CPG wine 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.Δ, 50 Hz, IP 55, 1450 rpm.
 Manual deaeration valve.
 Standard connections DIN 11851.



Clamp connection

I Materials

Parts in contact with the product	AISI 304
Gaskets	FPM
Mechanical seal	C/StSt/EPDM
Surface finish	Matt

I Options

Stainless steel trolley.
 Valve for product injection, drainage or sampling.
 Mechanical seal TuC/TuC/FPM.
 Female connection to the motor.
 Control panel and protection in compliance with the EC standards.
 Special shaft length.
 Different types of connections.



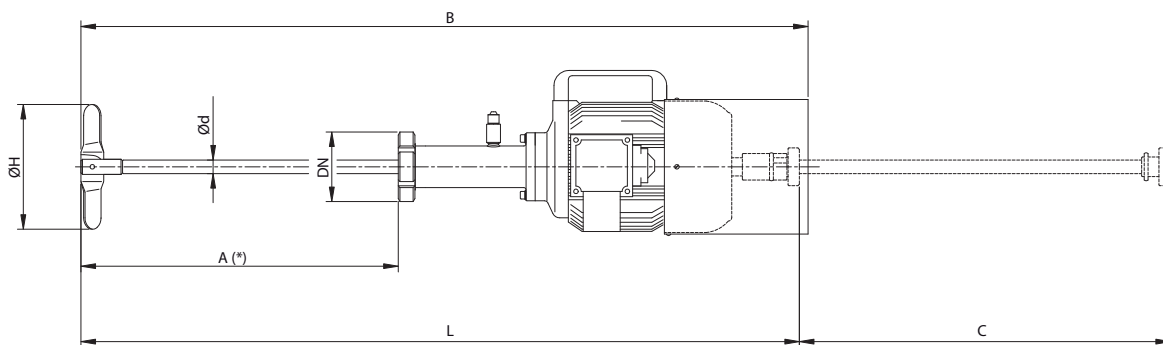
Folding propeller



I Technical specifications

Model	Power [kW]	Speed [rpm]	Tank volume [m³]
CPG-211A	1,1	1450	20
CPG-211B	1,1	1450	25-50
CPG-330	3	1450	50-100

I General dimensions



Model	Dimensions [mm]				Agitator shaft [mm]		Propeller Type 12	Weight [kg]
	A	B	C	Ø DN	Ø d	L	Ø H	
CPG-211A	425	960	495	50 - 2	18	950	155	17
CPG-211B	425	960	495	50 - 2	18	950	165	17
CPG-330	465	1175	580	65 - 3	25	1145	200	40

(*) Maximum length for models CPG-211A and CPG-211B is 650 mm and 700 mm for CPG-330.

