STANDARD FEATURES:
• Change can design
• Air/oil hydraulic lift to raise and lower agitators to and from the mixing position.
• Two (2) Rectangular Stirrers or High Viscosity “HV” Blades and two (2) High Speed Dispersers
• Agitator drive components and lift system are fully sheathed
• Stainless steel type 304 wetted parts with 80 grit polish
• Non-stainless steel components are finished with a durable two-part epoxy coating
• TEFC 230/460 volt, 3 phase, 60 Hz motors
• Heavy duty carbon steel sealed gearbox with special gearing and belt drive design. Viton lip seals with carbon steel housings on the stirrer shafts.
• Safety limit switches prevent operation of the mixer when the vessel or agitators are not in the mixing position
• Mixer cover is easily removed providing access to upper gearbox area for simple maintenance and cleaning

AVAILABLE OPTIONS:
• Full vacuum design
• Wetted parts can be stainless steel type 316, Hastelloy or other special alloys
• Sanitary design with special seals, polishes, connections and stainless steel sheathing
• Second disperser blade added to each HSD shaft
• Sidewall scraper arm and bottom scraper with replaceable Teflon blade
• Internal pressure design
• Sight/charge ports, inlet/outlet nozzles and tank light
• Temperature probes, pressure transducers and other sensors
• Jacketed mix vessel for heating and/or cooling
• Internally-machined mix vessel for use with Ross Discharge System and scraper(s) and applications requiring close blade-to-bowl clearances
• Controls including variable frequency drives, explosion-proof operator stations and PLC recipe controls
• Vacuum pump, heater, chiller and other auxiliary equipment

<table>
<thead>
<tr>
<th>Model</th>
<th>Mixing Capacity</th>
<th>Planetary Stirrers</th>
<th>High Speed Disperser</th>
<th>Raised Overall Height</th>
<th>Lowered Overall Height</th>
<th>Overall Width</th>
<th>Overall Length</th>
<th>Mix Vessel Overall Height</th>
<th>Mix Vessel Inner Diameter</th>
<th>Mix Vessel Depth</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>gallons</td>
<td>HP Orbital RPM</td>
<td>Stirrer RPM</td>
<td>inches</td>
<td>inches</td>
<td>inches</td>
<td>inches</td>
<td>inches</td>
<td>inches</td>
<td>inches</td>
<td>lbs</td>
</tr>
<tr>
<td>PDDM-10</td>
<td>2.5 - 10</td>
<td>5</td>
<td>6 - 24</td>
<td>8 - 34</td>
<td>15</td>
<td>900 - 3600</td>
<td>80</td>
<td>65</td>
<td>32.5</td>
<td>65</td>
<td>16.3</td>
</tr>
<tr>
<td>PDDM-40</td>
<td>10 - 40</td>
<td>15</td>
<td>4 - 18</td>
<td>5 - 20</td>
<td>30</td>
<td>710 - 2840</td>
<td>107</td>
<td>84</td>
<td>35.5</td>
<td>74</td>
<td>25.4</td>
</tr>
<tr>
<td>PDDM-100</td>
<td>25 - 100</td>
<td>30</td>
<td>5 - 20</td>
<td>6 - 27</td>
<td>60</td>
<td>438 - 1750</td>
<td>149</td>
<td>115</td>
<td>44</td>
<td>96</td>
<td>31.8</td>
</tr>
<tr>
<td>PDDM-200</td>
<td>50 - 200</td>
<td>40</td>
<td>6 - 23</td>
<td>7 - 25</td>
<td>75</td>
<td>368 - 1479</td>
<td>166</td>
<td>132</td>
<td>50</td>
<td>115</td>
<td>37</td>
</tr>
<tr>
<td>PDDM-500</td>
<td>125 - 500</td>
<td>Per Application</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>259</td>
<td>211</td>
<td>122</td>
<td>108</td>
<td>48</td>
</tr>
<tr>
<td>PDDM-750</td>
<td>190 - 750</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>294</td>
<td>228</td>
<td>122</td>
<td>108</td>
<td>66</td>
</tr>
</tbody>
</table>

CHARLES ROSS & SON COMPANY
P.O. Box 12308, 710 Old Willets Path, Hauppauge, NY 11788
Phone: 631-234-0500 • Fax: 631-234-0691
www.mixers.com • sales@mixers.com