Laboratory PowerMix (PDM) Specifications and Dimensions

STANDARD FEATURES:
- Full vacuum change can design
- Air/oil hydraulic lift with two-hand operation air-powered controls for raising and lowering the mix can to and from the mixing position (80 - 100 psig air supply required)
- Integrated base design for mounting on table top or work bench
- Rectangular Stirrer and High Speed Disperser
- 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 motors designed for 230/460V, 3ph, 50/60Hz
- Stainless steel type 304 gearbox with Viton sealing O-rings and lip seals on stirrer shafts
- Safety limit switch prevents operation of the mixer when the mix vessel is removed or not in the mixing position
- Vacuum hood is easily removed providing access to upper gearbox area for simple maintenance and cleaning

AVAILABLE OPTIONS:
- Wetted parts of stainless steel type 316, Hastelloy or other special alloys
- Sanitary design with special seals, polishes, connections and stainless steel mixer sheathing
- Various agitators offered such as High Viscosity (“HV”) Stirrer, finger type blade, auger, flight bars, chopper blade and other custom design agitators
- Sidewall and bottom scrapers with replaceable blades
- Internal pressure capability
- Explosion-proof motors, special voltages and frequencies
- Sight/charge ports, inlet/outlet nozzles and flush tank discharge valves
- Temperature probes, pressure transducers and other batch sensors
- Jacketed mix vessel for heating and/or cooling
- Internally-machined mix vessel for use with a Ross Discharge System
- Carbon or stainless steel mixer bench. Common bench option for mounting of mixer and Discharge System
- 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 Stirrer</th>
<th>High Speed Disperser</th>
<th>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>
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</thead>
<tbody>
<tr>
<td>PDM-1Qt</td>
<td>0.125 - 0.25</td>
<td>1/2</td>
<td>N/A</td>
<td>35 - 320</td>
<td>1/2</td>
<td>600 - 6,000</td>
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<td>18</td>
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<td>1/2</td>
<td>18 - 175</td>
<td>25 - 254</td>
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<td>600 - 6,000</td>
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<td>33</td>
<td>36</td>
<td>6.63</td>
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<td>7 - 72</td>
<td>11 - 112</td>
<td>1</td>
<td>700 - 7,000</td>
<td>41</td>
<td>33</td>
<td>36</td>
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<tr>
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<td>7 - 72</td>
<td>11 - 112</td>
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<td>10 - 101</td>
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<td>33</td>
<td>36</td>
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<td>7 - 70</td>
<td>10 - 101</td>
<td>2</td>
<td>450 - 4,500</td>
<td>45</td>
<td>33</td>
<td>36</td>
<td>11.63</td>
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</table>

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