Deliteur
Dispersing and mixing unit

The Deliteur is a dual function machine for dispersion and mixing. The agitation unit ensures both shearing effect and product recirculation, which together guarantee high operating efficiency.

**Applications**
- Dispersion of pigments, powder or paste, with up to 78% of solid content.
- Preparation of coating colours with up to 72% of solid content.
- Preparation of glues.
- Preparation of paints.
- Preparation of various dispersion for chemical and parachemical industries.

**Operating principle**
Shearing effect achieved through the three-bladed turbine in the base of the vessel. The special design of the base and its proximity to the blades create a rotor-stator effect, increasing the shearing capability.

Pumping effect achieved by a special impeller (called “nose”) installed on the same shaft as the turbine. This pumping effect operates from top to bottom, in order to:
- create a central vortex,
- ensure maximum circulation rate to obtain a homogeneous finished product,
- feed the agitator.

**Benefits**

**Optimal operation conditions**
- Total elimination of agglomerates without damaging the elementary particles.
- Reduction of binder consumption due to optimal contact with pigments.
- Fast dispersion or mixing.
- No emulsion breakdown.

**Bottom-entry mixer**
- Easy cleaning.
- Robust design (little sensitivity to vibrations).
- Easy and fast loading since the tank is left totally clear.
- Accurate dosing.
- Reduced volume batches possible.
Features and performance

Range

<table>
<thead>
<tr>
<th>Volume (m³)</th>
<th>1</th>
<th>1.6</th>
<th>2.5</th>
<th>4</th>
<th>5</th>
<th>7</th>
<th>10</th>
<th>12.5</th>
<th>14</th>
</tr>
</thead>
<tbody>
<tr>
<td>Max. power (kW)</td>
<td>37</td>
<td>55</td>
<td>75</td>
<td>110</td>
<td>132</td>
<td>160</td>
<td>200</td>
<td>250</td>
<td>250</td>
</tr>
<tr>
<td>Dispersion capacity* (T sec./24h) Pigment at 70%</td>
<td>60</td>
<td>80</td>
<td>110</td>
<td>165</td>
<td>200</td>
<td>240</td>
<td>325</td>
<td>350</td>
<td>370</td>
</tr>
<tr>
<td>Mixing capacity* (T sec./24h) Coating at 65%</td>
<td>60</td>
<td>85</td>
<td>120</td>
<td>180</td>
<td>210</td>
<td>280</td>
<td>380</td>
<td>450</td>
<td>480</td>
</tr>
</tbody>
</table>

* Capacities can vary by + or - 30% depending on the products and the feeding circuits.

Options

- Tank equipped with double jacket or half coil for heating or cooling.
- Load cell mounted equipment, for ingredient weighing.
- Cylindrical base for Deliteur installed on the ground.