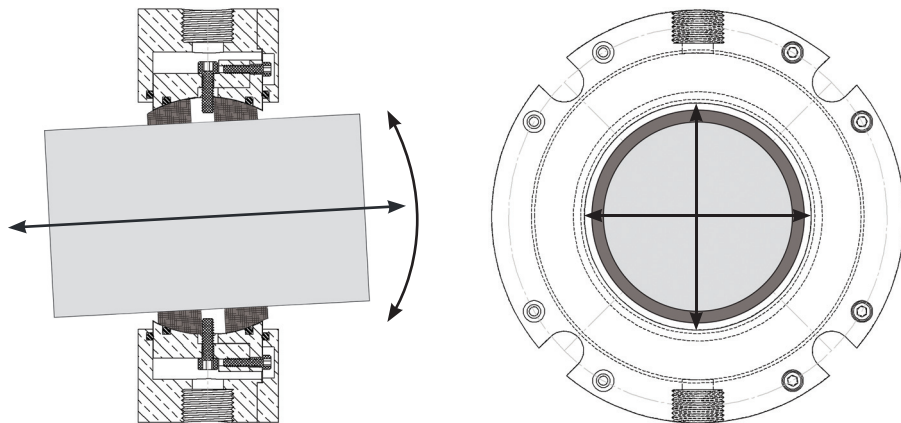


MIXERS AND BLENDERS

Eliminate Product Loss and Decrease Total Cost

Mixers and blenders are some of the most critical equipment in the processing industry. Unfortunately, they suffer from product leakage due to ineffective sealing solutions. This leads to increased costs due to product loss, product contamination, housekeeping and safety issues.

Effectively seal your mixer and blender applications with Inpro/Seal® Air Mizer® shaft seals. Unlike packing or other sealing methods, Air Mizer permanent shaft seals require zero maintenance or rebuilds. This unique technology uses small amounts of air, or inert gas, as a barrier around the seal to safeguard against both product loss and contamination for powders, liquids, slurries and bulk solids.



Inpro/Seal Air Mizer shaft seals are designed to handle extreme conditions including radial run-out, axial movement and angular misalignment simultaneously.

Count on us to decrease your total cost of operation by protecting against product loss and increased housekeeping. As the inventor of Air Mizer complete shaft sealing technology, Inpro/Seal has the knowledge and local sales network to deliver expert engineering and proven results.

ADVANTAGES

Inpro/Seal Air Mizer shaft seals:

- Permanently seal against product loss and contamination.
- Require zero maintenance and no periodic rebuilds.
- Can be split for ease of installation.
- Can accommodate radial run-out, axial movement and angular shaft misalignment simultaneously.
- Are custom engineered for your specific application and operating environment.
- Are manufactured in various materials, including bronze and stainless steel, for corrosion resistance and temperature requirements.



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