**Motor Notes:**
The motor horsepower is based on products with a max. viscosity of 2,500 CPS. Consult factory for higher viscosities. The V-belt drive allows for increased or decreased impeller speed and may be altered in the field if required. This feature is also useful to maintain impeller speed on 50 Hz motors. The offset shaft down motor orientation prevents moisture entrance into the motor through the shaft.

**Seal Notes:**
The Rapidmixer is supplied with a single mechanical seal and has an optional water purged double mechanical seal.

**Heat Transfer Surface Notes:**
The Rapidmixer sidewall is fabricated with Feldmeier channel wall construction. The channel wall surface can be used with water or steam and is rated at 100 PSI, 350 deg F. ASME "U" certification is available on the heat transfer surface.

**Application Notes:**
The Rapidmixer provides violent, high-shear agitation well suited to rapidly incorporate powders in liquids, and blend miscible liquids. It is also used to remove entrained air from ice cream re-run, and to blend flavors.