

# CAVITATOR IN-LINE MIXER

## PRODUCT HIGHLIGHTS

### Features

- Rotors with controlled cavitation holes
- Close-coupled C-face motor
- Reliable single and double mechanical seal
- 3A certified and CIPable
- Optional 3 and 6 mm clearances

### Benefits

- Uniform, repeatable emulsions/dispersions
- Improved functional properties of products
- Narrow particle size distribution
- Complete hydration of powders
- Gentle handling of solid particles
- Scale-free heating



#### WHY SPX?

The APV Cavitator is ideal for mixing applications that require a narrow particle distribution, gentle handling of solid particulates (i.e. pulp) and improved functional properties (i.e. Whey Protein Concentrates). The unique controlled cavitation technology also can provide scale free heating, so in applications where you want to get dispersion and heating in one step (i.e. Pasteurization), the Cavitator can provide tremendous process advantages over traditional equipment. When it comes to know-how, experience and product range within the fields of dispersion and difficult heat transfer applications, you won't find a better business partner than SPX.

#### ASK US ABOUT OUR OTHER INNOVATIVE PROCESS TECHNOLOGIES:

- PD PUMPS  
  PLATE HEAT EXCHANGERS  
  SEPARATORS  
  HOMOGENIZERS  
  VALVES  
  MIXERS



