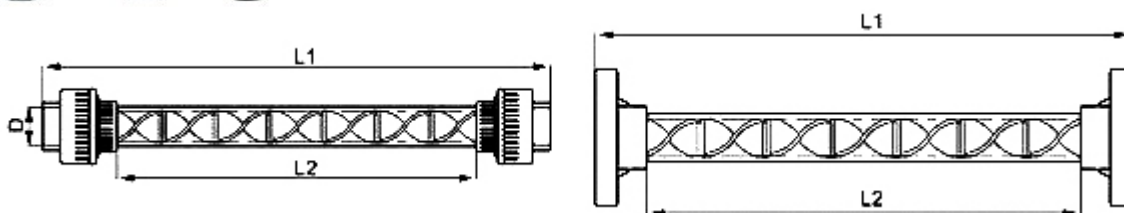


IN-LINE (STATIC) MIXER



A static mixer has no moving parts and works extremely well in creating emulsions," stable suspensions of one liquid in a second immiscible liquid. Static mixers create stable emulsions because they reduce the particles to a smaller size, so they stay together in a stronger bond for a longer period. In general, static mixers work by dividing streams of ingredients that need to be mixed. The ingredient stream typically is forced through the static mixer by a pump. The ingredients then are split into substreams as they are forced through the mixer. These substreams then are recombined and divided once again. This process might be repeated numerous times.



Model	DN	D (mm)	L1 (mm)	L2 (mm)	Flow (m3/h)	Standard Connection
SK68615	DN15 (1/2")	20	252	156	0.4 ~ 1	Socket
SK68620	DN20 (3/4")	25	330	225	0.6 ~ 1.8	
SK68625	DN25 (1")	32	420	292	1 ~ 3.2	
SK68632	DN32 (1 1/4")	40	495	336	1.4 ~ 6	
SK68640	DN40 (1 1/2")	50	565	406	2.2 ~ 10	
SK68650	DN50 (2")	63	695	497	3.5 ~ 20	Flange
SK68665	DN65 (2 1/2")	75	900	642	10 ~ 60	
SK68680	DN80 (3")	90	880	770	15 ~ 80	
SK686100	DN100 (4")	110	990	850	30 ~ 120	
SK686150	DN150 (6")	160	955	800	90 ~ 190	
SK686200	DN200 (8")	225	1020	790	150 ~ 340	

*Other connection is customizable.