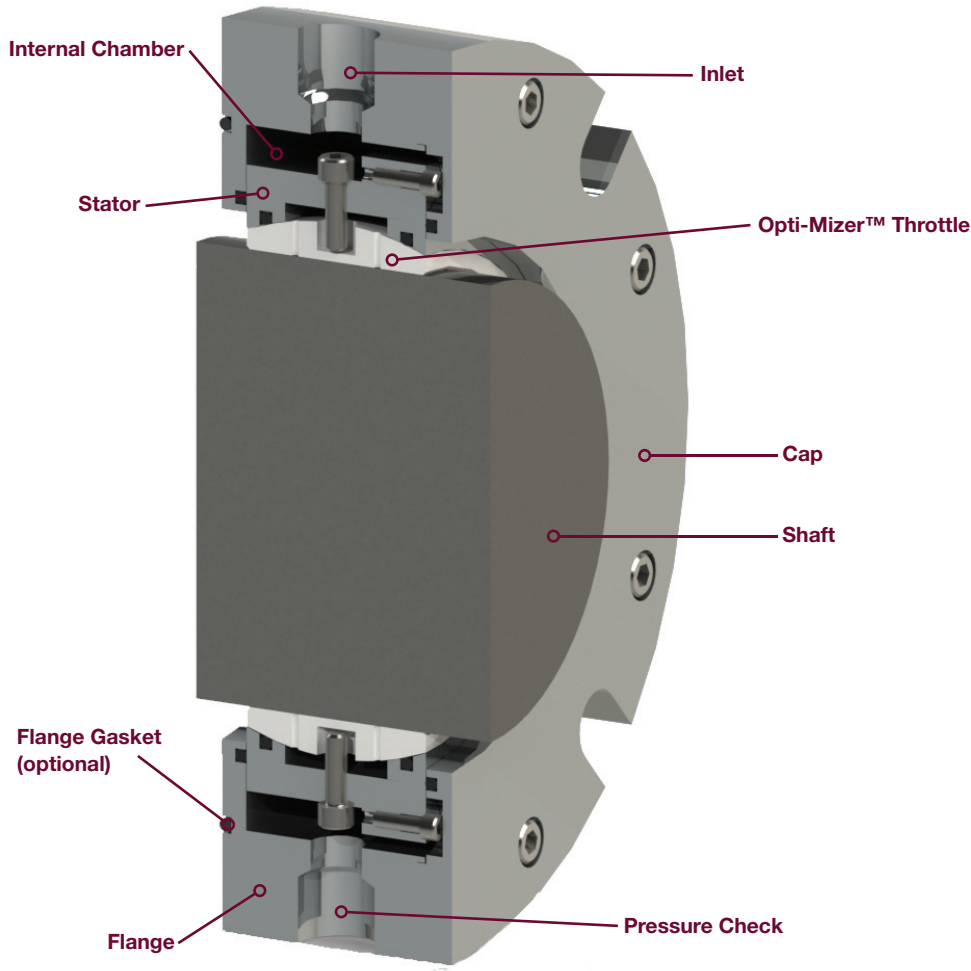


AIR MIZER®

AM Food Grade



Technical Features

Opti-Mizer Throttle

Applications

Mixers, Blenders, Agitators,
Extruders, General Processing
Equipment

Industries

Food Processing

AM FOOD GRADE TECHNICAL DATA

A non-contacting permanent shaft seal constructed of FDA approved materials that uses air, or inert gas, to create a positive purge on the shaft that eliminates product loss or contamination for powders, liquids, slurries and bulk solids.

Standard Material: Stainless Steel

Product Pressure: 2.07 bar [30 psi]

Speed: 1,800 RPM

Movement: Axial- unlimited | Standard Radial- 3 mm [0.118 in.]

Shaft Size: 25.4 mm [1 in.] – 254 mm [10 in.]

Consult engineering for shaft sizes above 152.4 mm [6 in.]

Temperature Range: -29°C [-20°F] to 93°C [200°F]

* Consult Inpro/Seal Representative for operating conditions outside values shown above



www.inpro-seal.com | info@inpro-seal.com



© 2019 Dover Precision Components. All rights reserved. | d14.024.1-OC19