



# SHS & SHK SERIES

## Top - Bottom Entry Mixer

### High Performance Mixers

SHS and SHK agitators satisfy mixing and stirring needs dependably and reliably at speeds below the SM and SG mixer series. Impellers, speeds and power outputs are specified for each application. Ground surfaces make the agitators fit for cleaning in place. The impeller shaft is fitted to the sturdy hollow gearing output shaft by means of a plug-in joint. Careful bearing design accommodating hydraulic impeller radial forces ensures vibration-free shaft operation with or without extra shaft support bearing.



#### SPECIFICATIONS AND TECHNICAL DATA

Drive	400V 50Hz IP54 insulation class B motor pole-switching, variable speed, EEx ell T3, EEx de II CT4, other voltages upon request
Sealing	Lip seal with oil drip tray and leakage monitor (unpressurized vessels only) Single-acting axial face seal (to DIN standard 24 960) Single-acting or double-acting axial face seal with short lantern Any other seal incl. hygienic seals dimensioned to DIN standards
Material	SS304 / 316L / 316Ti or on request
Surface	Ra 0.8 (180 grain, ground), blasted, polished, electropolished, gummed or plastic coated
Impeller mounting	Push-in type friction connector, compression type friction connector, welded joint or special-design hub
Impeller	Sigma®, Alpha®, Zeta®, Trapez, Viscoprops, pitch blade impeller, anchor impeller, special-design impellers
Motor power	0.37 - 110 kW
Shaft diameter	40 - 140 mm
Key Applications	<b>Chemical Process:</b> Specialty Chemicals, <b>Beverage Processing:</b> Nutritional & Medical Drinkable Food, Plant-based Drinks, Soft Drinks, Non-carbonated beverages, <b>Aseptic, Dairy Processing</b>

# KEY BENEFITS

- Reliable performance even at medium to high torque.
- Perfect concentricity and quiet operation at all speeds.
- Sealing technology range from radial shaft sealing with oil drip pan up to high tech hygienic double – acting mechanical sealing.
- The standard unit offers a wide range of applications, and cost-effective system modifications are achievable through the utilization of a diverse array of alternate components.



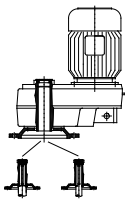
Zeta impellers before re-starting mixer operation, after yogurt fermentation.



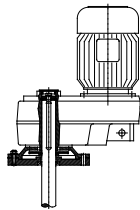
Zeta impellers mixing yogurt in the vessel to a homogeneous state, before further processing.

## Models

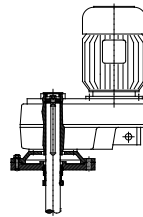
### SHS - HOLLOW SHAFT AGITATORS



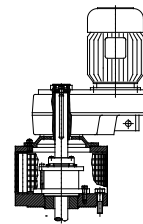
**SHS**  
Basic Design



**SHS-GS**  
Oil Drip Pan & Simmer Ring

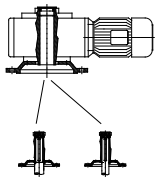


**SHS-GG**  
Single Dry Running Mechanical Sealing

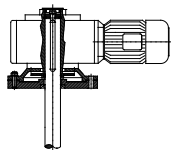


**SHS-DG**  
Double Mechanical Sealing

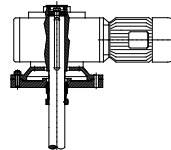
### SHK - HOLLOW SHAFT AGITATORS WITH HELICAL BEVEL GEAR



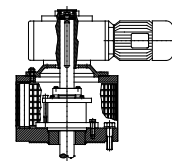
**SHK**  
Basic Design



**SHK-GS**  
Oil Drip Pan & Simmer Ring



**SHK-GG**  
Single Dry Running Mechanical Sealing



**SHK-DG**  
Double Mechanical Sealing

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