

QUADRO YTRON[®]

LIQUID BLENDING • SOLIDS SUSPENSION

• IN-TANK SIDE ENTRY MIXING



Local Representative

QUADRO YTRON®

C-Type Jet Mixer

Eliminate the need for hard to clean tank baffles and no longer struggle with inefficient conventional agitators. Quadro Ytron® Jet Mixers offer a better solution, with the unique ability to produce strong axial flow patterns and uniform liquid velocity throughout a mixing vessel. Quadro Ytron® Jet Mixers efficiently prevent sedimentation and stratification, while improving heat transfer and reducing batch times. With the launch of our new **C-Type Jet Mixer**, Quadro now offers side entry models that comply with 3-A Sanitary Standards.

To the Food & Beverage industry, the **Quadro Ytron® C-Type Jet Mixer** is the brand of side entry tank/silo mixer that offers more reliable CIP operation with easy to clean line-of-sight access to all product contact areas. The easy access design also carries over to the motor flange adapter, enabling quick sight checks for leak detection and seal maintenance.



SPECIFICATIONS

		MODEL	
		Y3-TC	Y4-TC
Power (Maximum)	hp	7.5	20
	kW	5.5	15
Liquid Blending/ Solids Suspension (Batch Size)	gal	25,000	80,000
	litres	100,000	300,000

* Process volumes will vary depending on product characteristics and required scale of mixing.



The **C-Type** sanitary mechanical seal enhances the cleanability of the machine by eliminating all potential product trap areas and allowing direct CIP spray to the mechanical seal assembly.



The tri-rod stator design offers more reliable CIP operation with easy to clean line-of-sight access to all product contact parts.



613 Colby Drive
Waterloo, ON, CA N2V 1A1



630 Dundee Road, Suite 400
Northbrook, IL 60062-2745

Canada & International T 519-884-9660
USA T 973-376-1266
All Locations F 519-884-0253

sales@quadro.com • www.quadro.com