

STEAM - WATER MIXER TYPE M



Designed, manufactured, guaranteed and supplied directly by C.S.F. INOX S.p.A., the steam/water Mixer is an ideal alternative to other less efficient and much more expensive heat exchangers. Safe, cost effective, quiet operation and easy to install, it saves energy, it doesn't require tanks and allows to wash, sterilize and produce instant hot water economically and effectively.

Made in stainless steel assuring maximum hygienic requirements for all applications, it has no moving parts or electrical connections, needs only to be connected to steam and water supplies and it doesn't need electromechanical maintenance.

According to delivery flowrate required, two sizes of mixer are available: M34 and M114, and a range of accessories are available for any application.

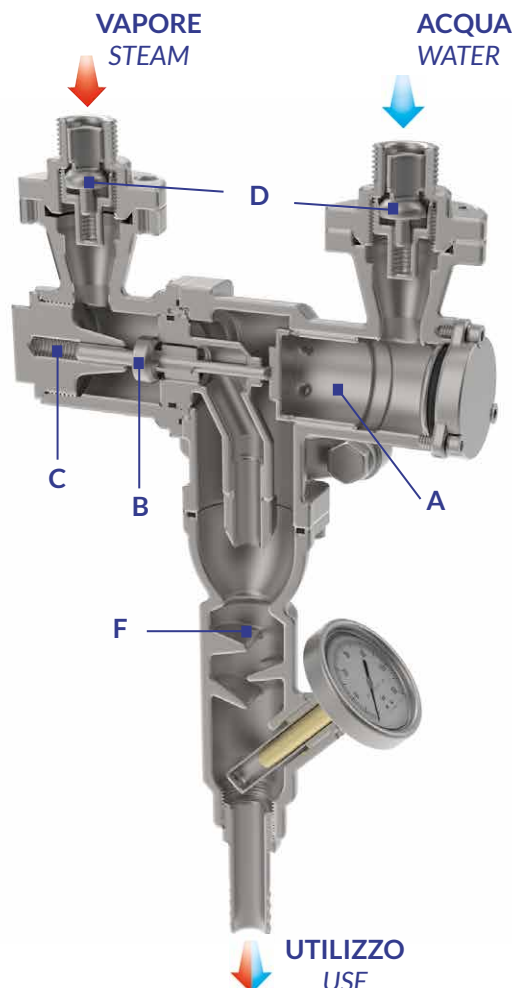
Suitable for food and brewing industries, delicatessen factories, slaughter-houses, cheese-dairies, hospitals and general plant maintenance. Food sterilization and other special applications are possible on request.

Temperature of outlet water adjustable from 35°C to 95°C.

PRINCIPIO DI FUNZIONAMENTO OPERATING PRINCIPLE

Il miscelatore è provvisto di un congegno di sicurezza che impedisce l'uscita accidentale di vapore dall'utilizzo, che comprende il pistone (A), la valvola di entrata vapore (B) e una molla di spinta (C). Con l'uscita aperta, il pistone (A) si sposta verso sinistra per aprire la valvola di immissione del vapore (B). I fori sul lato del pistone sono posizionati in modo da permettere l'ingresso dell'acqua nella camera (F) e la sua miscelazione con il vapore. Nel caso in cui la pressione dell'acqua si abbassi, o l'uscita sia chiusa, la pressione del vapore fa spostare verso destra e chiude la valvola di immissione del vapore.

Valvole di non ritorno (D) sono montate sulle bocche di entrata per impedire l'ingresso di acqua nella condotta del vapore e viceversa.



The mixer incorporates a safety device to ensure that live steam cannot accidentally be ejected and comprises a spring (C) and a piston (A), which moves to the left to open the steam inlet valve (B).

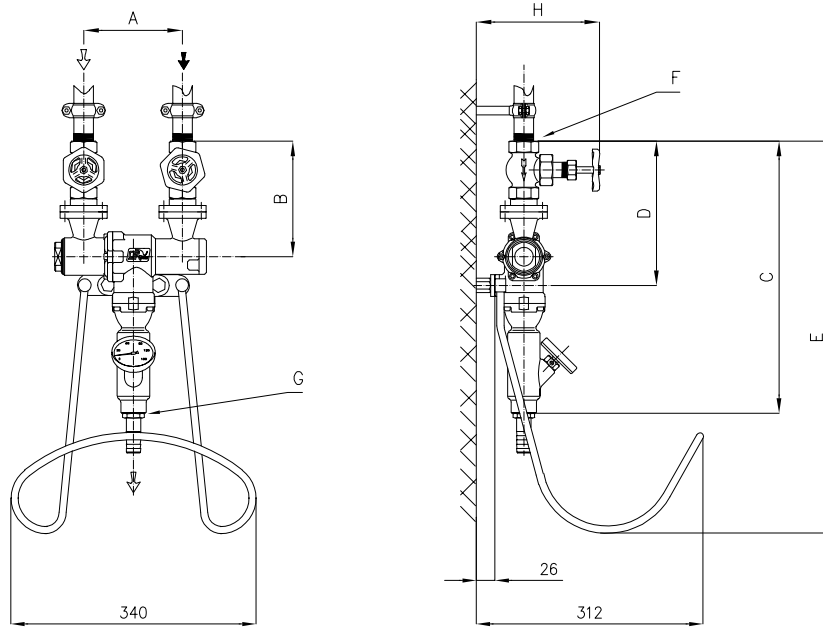
Holes in the side of the piston are exposed to allow water to enter the chamber (F) and mix with the steam.

If at any time the water pressure fails or the outlet is closed, steam pressure causes the piston to move to the right and the steam inlet valves closes.

Non return valves (D) are fitted in the inlet connections to prevent water entering the steam supply, and vice versa.

CSFinoxGroup
FLOW TECHNOLOGY COMPONENTS

DIMENSIONI D'INGOMBRO OVERALL DIMENSIONS



TIPO TYPE	A [mm]	B [mm]	C [mm]	D [mm]	E [mm]	F	G	H	PESO [Kg] WEIGHT [Kg]
M34	137	143	361	189	576	3/4" G	3/4" G	172	6.6
M114	196	211	530	275	658	1" 1/4 G	1" 1/4 G	208	14.6

ACCESSORI ACCESSORIES



SELLA REGGITUBO
(tondo AISI 304)
HOSE HANGER
(round Ø AISI 304)



TUBO GOMMA VAPORE
(Press. di lavoro 15 Bar-110°C
Press. di esplosione 45 Bar-110°C
3/4" (Ø 19x30) - 1" (Ø 25x38))
STEAM HOSE
(Working pressure 15 Bar-110°C
Explosion pressure 45 Bar-110°C
3/4" (Ø 19x30) - 1" (Ø 25x38))



PISTOLA A GETTO REGOLABILE RB 65
(Scocca antishock
Getto regolabile a leva
Temperatura max. 80°C)
SPRAY GUN RB 65
(Antishock body
Adjustable spout with lever
Max. temperature 80°C)



COPPIA VALVOLE ACQUA - VAPORE
(Temperatura max. 120°C)
WATER/STEAM VALVES
(Max. temperature 120°C)



AVVOLGITUBO INOX
STAINLESS STEEL HOSE REEL