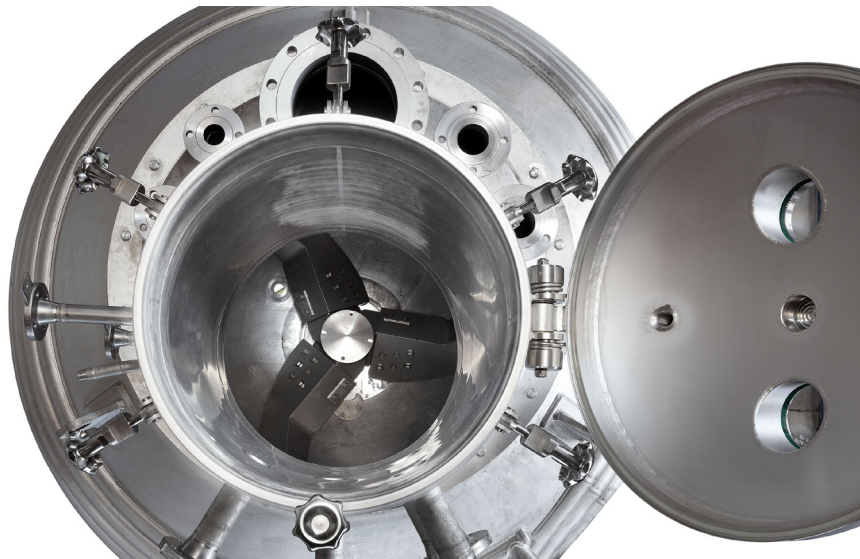


ABB FRANCE - INDUSTRIAL AUTOMATION DIVISION - CELLIER ACTIVITY

Heliglobe

Turbosphere, spherical mixer



The strength of the ABB Heliglobe lies in the special geometry of its mixing elements which ensure an optimal mixing process in a very short time.

The ABB heliglobe is based on the combination of a spherical mixing chamber and a shaft-blade impeller placed in the tank bottom and matching the shape of the lower hemisphere. It enables the efficient mixing of watery to highly viscous products, with the essential following functions:

- heat transfer,
- dispersion of immiscible liquids or solids,
- homogeneisation,
- and dilution.

The ABB Heliglobe can be used in various applications. It is flexible, easy to clean and guarantees high-quality results.

Special geometry

The mixing chamber and the impeller are designed to ensure the best movement of the particles inside the bowl. The impeller geometry is adapted to the shape of the bowl in order to optimise the mixed product volume and lower the wall adhesion and dead zone. Moreover, the movement of the product blend inside the bowl depends on the rotation speed.

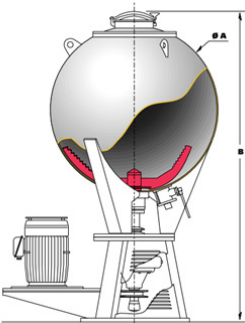
The agitator creates particularly a specific fluid movement which is characterised by a good mixing and homogeneisation of almost all products, regardless of their viscosity.

Application fields

- Grease
- Glues and adhesives
- Miscellaneous chemical products



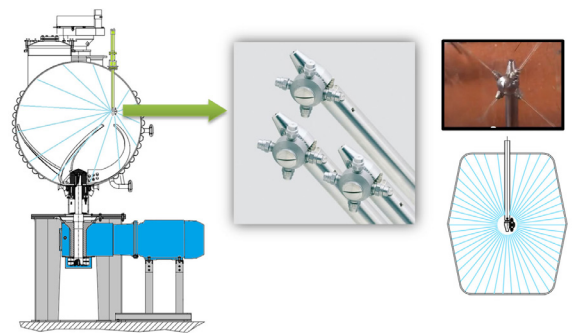
Features and performance

	Capacity	Power (kW)	Speed (r.p.m.)	øA (mm)	B (mm)
	20 l	11	20-200	610	1800
	2 m ³	75	25-110	1750	4100
	4 m ³	110	15-75	2210	4200

Cleaning In Place

The ABB Heliglobe can be cleaned in automatic or manual mode. The geometry of the bowl makes its cleaning easy and cleaning residues are attracted to the bottom of the tank.

The automatic cleaning operation is done with a volumetrical cleaning head without any lubricant. The pressure and the flowrate are calculated according to the product.



Laboratory Heliglobe

A laboratory Heliglobe of a 30 litre capacity is at your disposal in order to test and validate recipes. Please contact us so as to arrange trials.

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