

### I Application

For the winemaking industry.  
Maintenance of solids in suspension.  
Coupage (wine blending).  
Gasification (SO<sub>2</sub> or CO<sub>2</sub>).  
Temperature homogenisation.

### I Operating principle

The design of the agitator is based on the shaft that slides through a full bore valve into the tank and a propeller that opens automatically when started. The agitator shaft is provided with a C/StSt/EPDM mechanical seal.

### I Design and features

The CPG wine agitators are designed for installation in tanks full of product by means of a full bore valve without losing product and without special tools.  
The standard mixing element is folding propeller Type 12.  
Electric motor 3 ph, 230 V/ 480 V $\Delta$ , 60 Hz, IP 55, 1740 rpm.  
Manual deaeration valve.  
Standard connections: Clamp.

DIN connection



### I Materials

Parts in contact with the product	AISI 304
Gaskets	FPM
Mechanical seal	C/StSt/EPDM
Surface finish	Matt

Folding propeller



### I Options

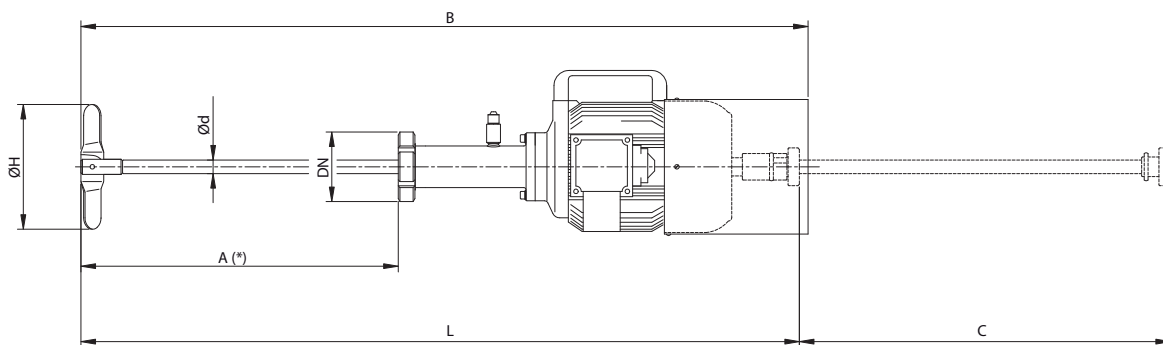
Stainless steel trolley.  
Valve for product injection, drainage or sampling.  
Mechanical seal TuC/TuC/FPM.  
Female connection to the motor.  
Control panel and protection in compliance with the EC standards.  
Special shaft length.  
Different types of connections.



**I Technical specifications**

Model	Power [HP]	Speed [rpm]	Tank volume [US gal]
<b>CPG-211A</b>	1.5	1740	5283
<b>CPG-211B</b>	1.5	1740	6604 - 13208
<b>CPG-330</b>	4	1740	13208 - 26417

**I General dimensions**



Model	Dimensions [mm]				Agitator shaft [mm]		Propeller Type 12	Weight [lbs]
	A	B	C	Ø DN	Ø d	L	Ø H	
<b>CPG-211A</b>	16.73	37.8	19.48	2"	0.7	37.4	6.10	37.5
<b>CPG-211B</b>	16.73	37.8	19.48	2"	0.7	37.4	6.10	37.5
<b>CPG-330</b>	18.3	46.26	22.04	3"	0.98	45.07	7.87	88.2

(\*) Maximum length for models CPG-211A and CPG-211B is 25,59 inches and 27,56 inches for CPG-330.

