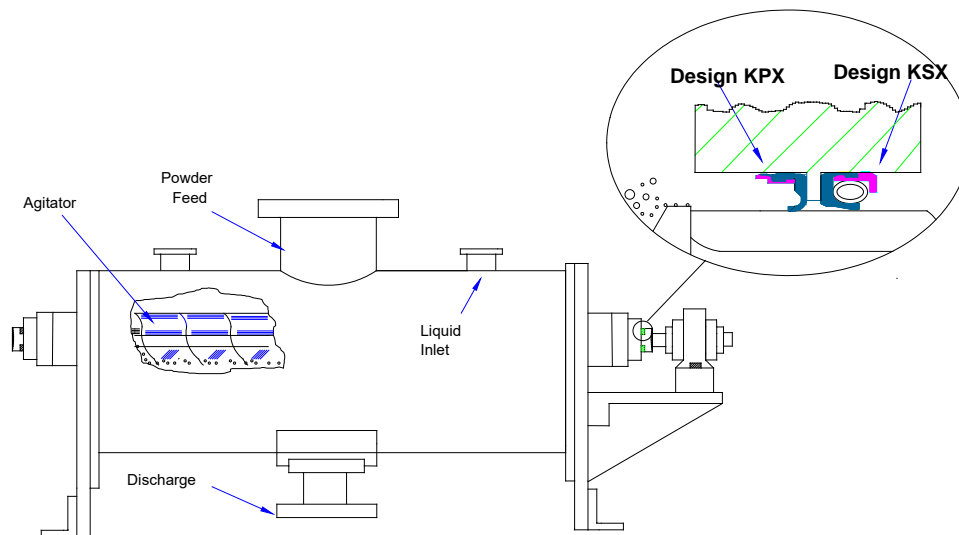


BAL SEAL® SPRING-ENERGIZED SEALS IN DRY-POWDER LIQUID MIXERS

Food and chemical processing industries use rotary mixers to blend powders and liquids. Typically, dry-powder liquid mixers introduce dry and liquid components by separate inlets for agitation. The agitator, fitted with adjustable blades, scoops and mixes the components for thorough and accurate blending.

Keeping the mixing media separate from the environment is important. Two Bal Seal® spring-energized seals are shown below: a KPX series seal contains the product, and a KSX seal excludes environmental contaminants.



Operating Parameters

Pressure: Atmospheric to 15 psi differential (1.1 kg/cm²)

Speed: Variable

Temperature: 0°F to 300°F (-18°C to 149°C)

Media: Blending chemicals (powders, pigments and paste)

Additional: Low friction

Seal Selection: KPX and KSX

Features:

- Bal Seal spring-energized seal series KSX and KPX selected for their excellent press-in metal locking ring retention system
- Excellent sealing performance in separating the mixing media from the environment
- Patented, Bal Spring® canted coil spring energizer provides near-constant force for long seal life
- Filled PTFE seal materials operate unlubricated and are FDA compatible

For more information or technical assistance, contact a technical sales representative.

PATENTS: The items described in this page include products that are the subject of issued United States and foreign patents or products where patents are pending, including the following: Patents 6,641,141 B2; 7,210,398 B2; 6,161,838; 5,992,856; 5,134,244

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