

# QUADRO YTRON®

LIQUID BLENDING • SOLIDS SUSPENSION

• IN-TANK SIDE ENTRY MIXING



Local Representative

# QUADRO YTRON® C-Type Jet Mixer

**E**liminate 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.



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