



BRINE MIXING STATION

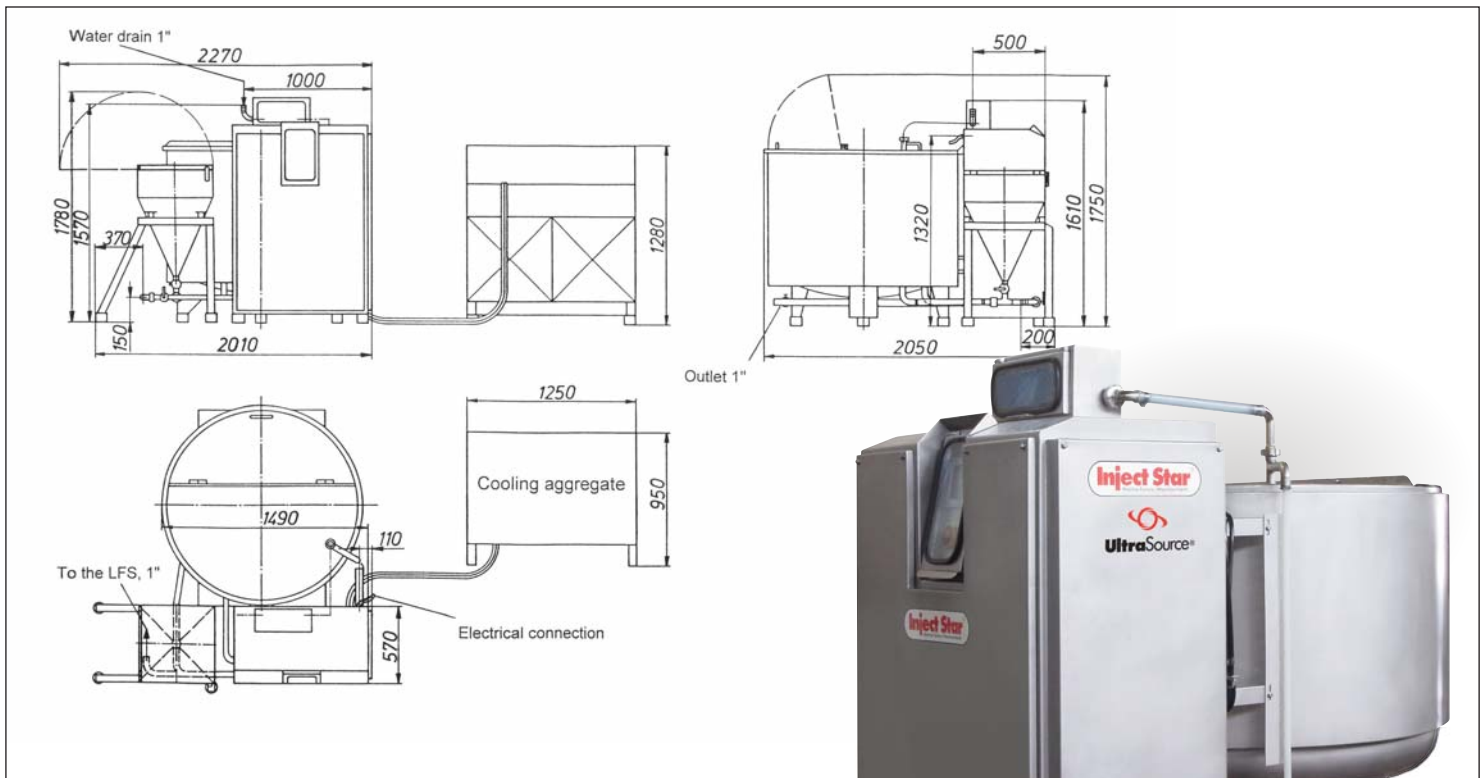
CLB - 1100

Featuring a robust design and ISC-B20 touch screen control, our CLB-1100 brine mixing station is jacket cooled and efficiently mixes up to 1,100 liters of brine. Operators simply add ingredients to the hopper, which are then pumped into the brine mixing tank via the machine's water line. The tank continues to fill with the necessary amount of water to create the ideal mixture. The final blend is continuously circulated throughout the tank.





BRINE MIXING STATION - CLB-1100



Features:

- Stainless steel construction
- 1,100-liter capacity
- ISC-B20 touch screen computer control stores up to 99 product programs
- Double jacketed cooling
- Hermetically sealed cooling aggregate with glycol
- Electronic temperature control
- Filling hopper for additives
- Drain valve enables easy unloading or brine may be pumped to dedicated lines
- Glass gauge for fluid level measuring

Specifications

Speed of mixing system	up to 31 rpm
Machine dimensions	6.7-ft. L x 6.6-ft. W x 5.3-ft. H (2,050mm x 2,010mm x 1,610mm)
Cooling unit dimensions	3.1-ft. L x 4.1-ft. W x 4.2-ft. H (950mm x 1,250mm x 1,280mm)
Electrical	220 volt, 60Hz, 3-phase
Net weight	2,425 lbs. (1,100kg)



**For more information,
call one of our injector
specialists today!**

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