

What are those Steridose Sanimixers doing in a whiskey distillery?

Frank Sequino - Sales Manager USA

CASE : One of our OEMs came to us with a problem...um, an opportunity. A well-known distillery was redesigning their touring area and tasting room to provide a more visitor-friendly experience. They needed mixers but, they had some very specific requirements.



REQUIREMENTS

The design of the touring area and tasting room included 4 new tanks with clear tops that would protrude through the floor, allowing the viewer to look down into the tank and see a part of the process taking place. The process required mixing but, the distillery's designers did not want the mixers in the headspace for several reasons.

- noise in the touring room (can you imagine trying to carry on a conversation over the constant hum of 4 mixers?)
- heat in the touring room (what if someone touched the mixer and burned their hand?)
- mechanical seals or stuffing box leaking into the touring room (yeah, that would look and smell good!)
- limited space between the tanks and the ceiling

HOW THAT LED TO A BOTTOM-MOUNT MAG MIXER

This eliminated top entry mixers. Their design included a bottom entry mixer which solved some of their problems but, created others. The process had a high percentage of

solids, which is not ideal for mechanical seals. The distiller was also worried that the solids would build up in the mixer mounting nozzle of the bottom entry mixer. Enter Steridose. A bottom mount mag mixer does not have a nozzle or a seal and, it's out of the headspace.

FINDING THE RIGHT MIXER

As always, we still had to be sure that we could address the process requirements. The application was to keep the mash (essentially, crushed corn and water) suspended and to aid in heat transfer (there were heating coils inside the tanks). Since these are both flow-driven requirements, we were able to size the mixers using well-established sizing techniques. The end user loved this solution and the OEM gave us an order for 4 Sanimixers®. The Steridose Sanimixer® is the Sterimixer®, minus some features that are essential for pharma customers but, not required by food customers. More information on the Sanimixer® can be found here: <http://www.steridose.com/products/sanimixer/>.

TAKEAWAY

Customers in non-traditional Steridose markets also have pain points that we can address.



About us

Steridose is a global brand manufactured at the IDEX Material Processing Technologies plant in Canada. We are highly specialized in the design, development and manufacturing of magnetic coupled mixers and radial diaphragm valves.

Steridose is part of IDEX Corporation, with regional offices in key locations around the world.

Steridose is represented in important certifying and standards organizations, most notably and relevant to the pharmaceutical industry, ASME BioProcessing Equipment standards committee (BPE). We help develop the standards and Good Manufacturing Practices that minimize risk for process interference.

Steridose partners with the best distributors and representatives in the industry all over the world. Together we become the perfect mix; a premium product with global references combined with local presence for product and application support.



www.steridose.com

