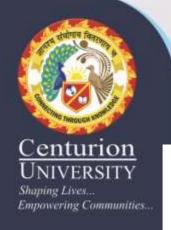
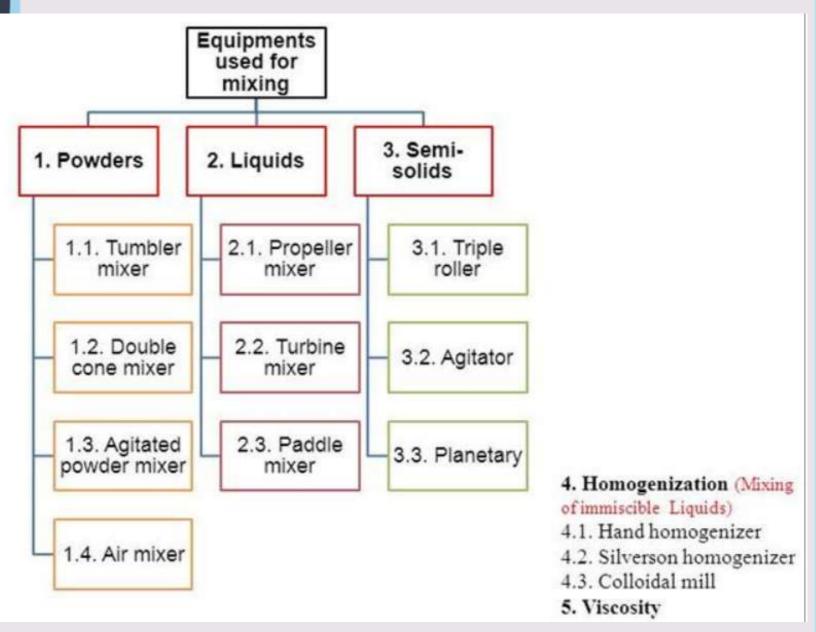


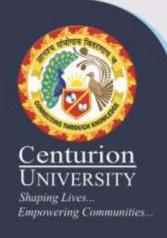
Liquid Mixing

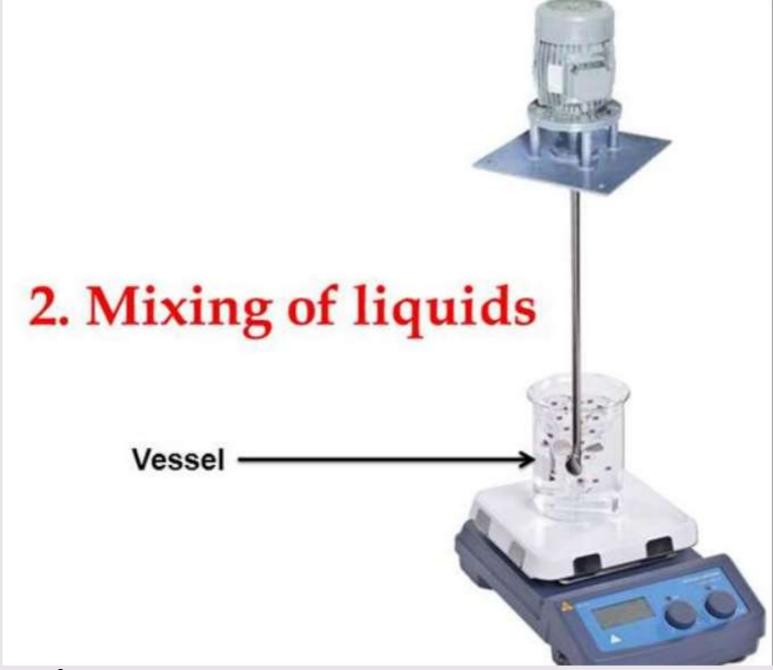
Ms. Shubhashree Das

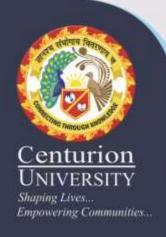
Assistant Professor
School of Pharmacy
Centurion University of Technology and Management
Balasore
shubhashree.das@cutm.ac.in

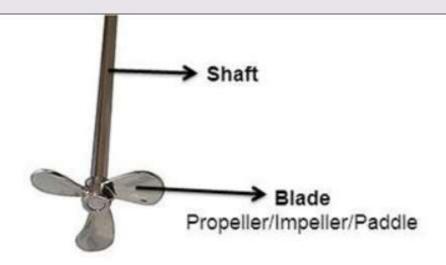




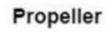






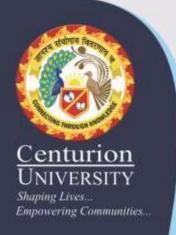






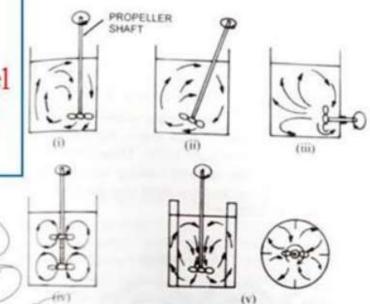


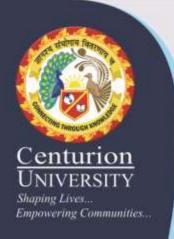




2.1. Propeller mixer

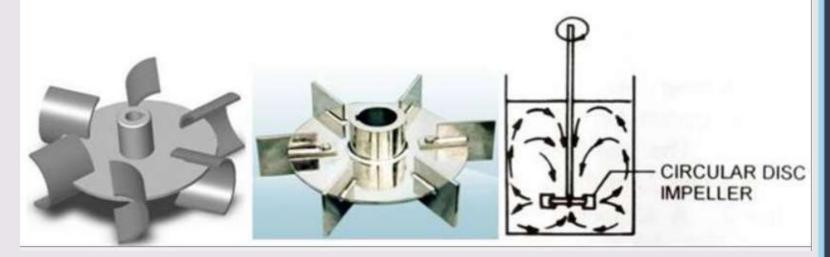
- 1. It consists of a vessel and propeller.
- The propeller operates at a speed up to 8000 rpm.
- During mixing of liquids air get entrapped and leads to the formation of vortex. These can be avoided by making the following changes in the position of propeller shaft
 - i. Offset from the centre
 - ii. Mounted at angle
 - iii. Enter the side of the vessel
 - iv. Using push pull propeller
 - v. By the use of baffles

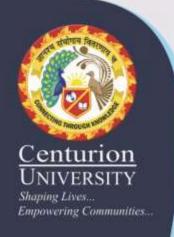




2.2. Turbine mixer

- 1. It consists of vessel and a circular disc impeller
- A number of short, straight or curved blades are attached to it.
- The turbine mixer is used for mixing of more viscous liquids. E.g. syrups, liquid paraffin, glycerine etc.,





2.3. Paddle mixer

- 1. Flat blades are attached to a vertical shaft and rotates at a low speed of 100 rpm.
- 2. For mixing of low viscous liquids simple flat paddles are used. But for mixing high viscous liquids, the **big** paddles are used.



