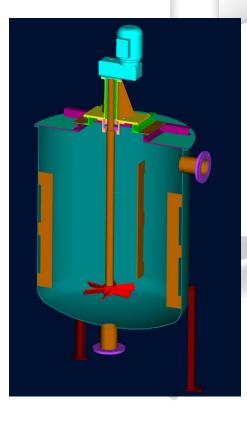
AGITATION AND MIXING OF FLUIDS

Purpose of agitation:

- intensification of transport processes in agitated batch (heat and mass transfer)
- preparation of materials of required properties (suspension, emulsion)



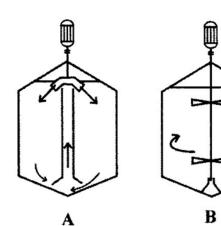
Examples of industrial applications:

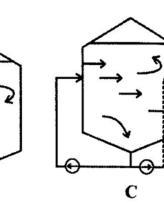
- blending of two miscible liquids as ethyl alcohol and water
- dissolving solids in liquids, such as salt in water
- dispersing a gas in a liquid as fine bubbles, such as oxygen from air in a suspension of microorganisms for fermentation or for the activated sludge process in waste treatment
- liquid-liquid dispersion, such as dispersion of pigment in solvents
- suspending of fine solid particles in a liquid, as in catalytic hydrogenation of a liquid
- agitation of the fluid to increase heat tranfer between the fluid and a coil or jacket in the vessel wall

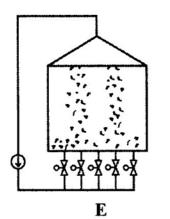
Method of mixing fluids

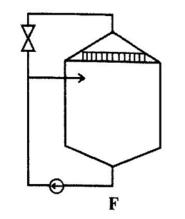


- mechanical mixing (rotating, vibrating)
- hydraulic mixing
- pneumatic mixing
- pipeline mixing (turbulent flow, static mixer)

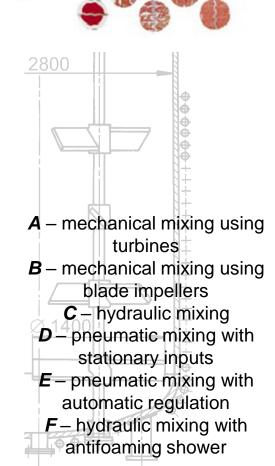


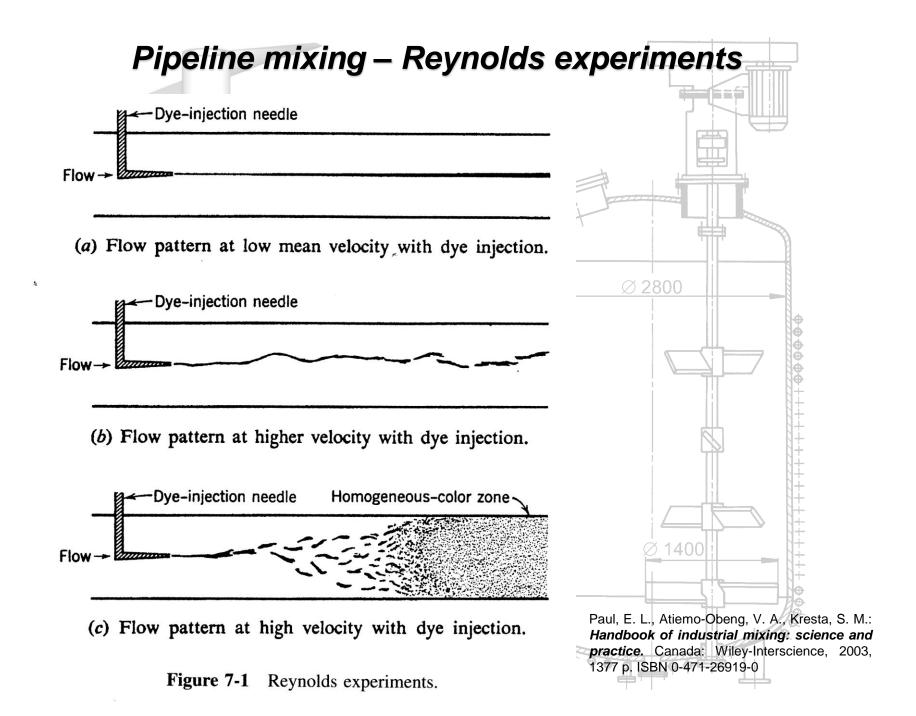


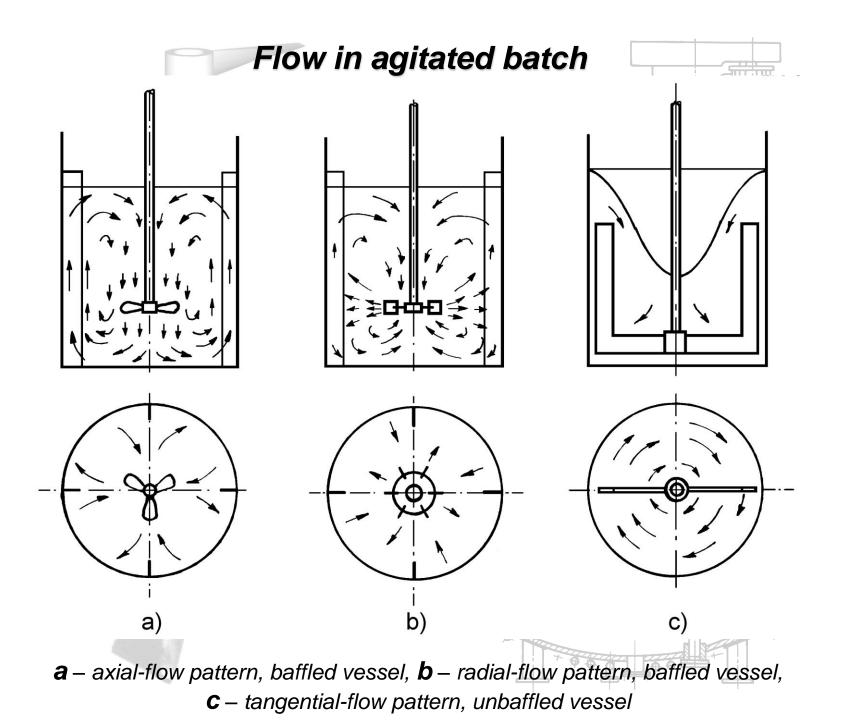


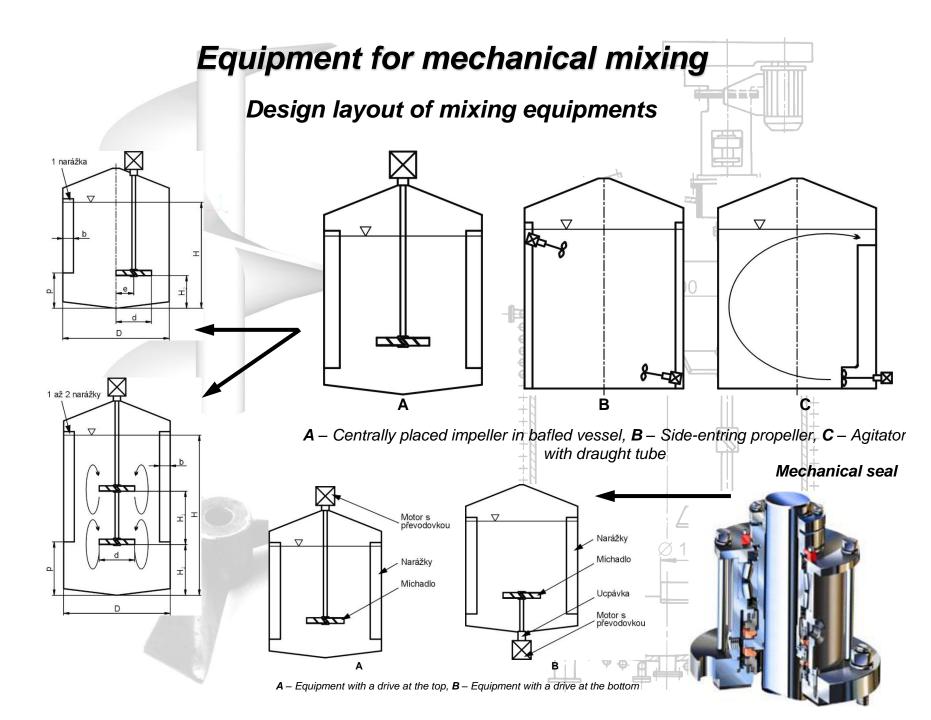


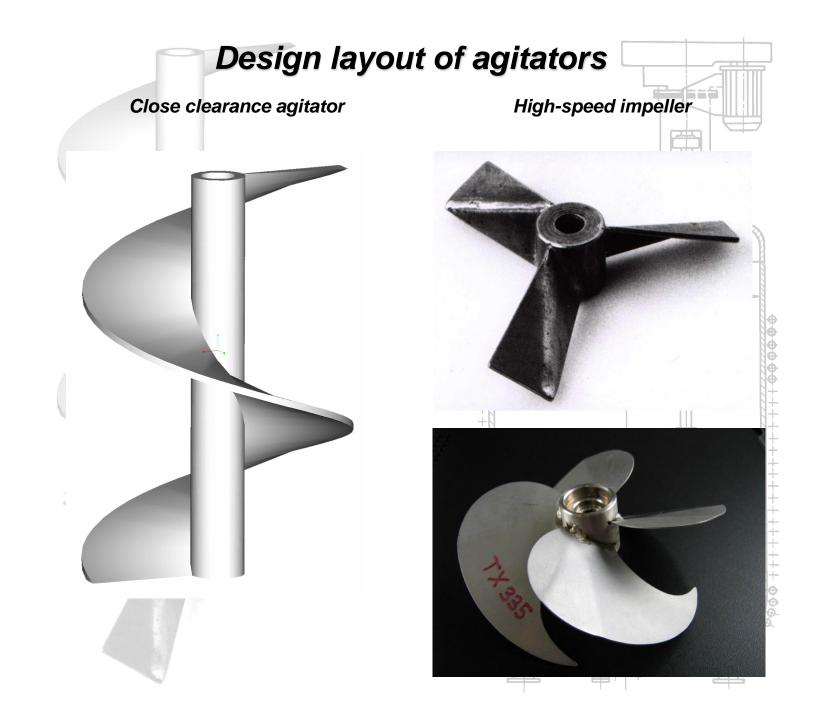
D



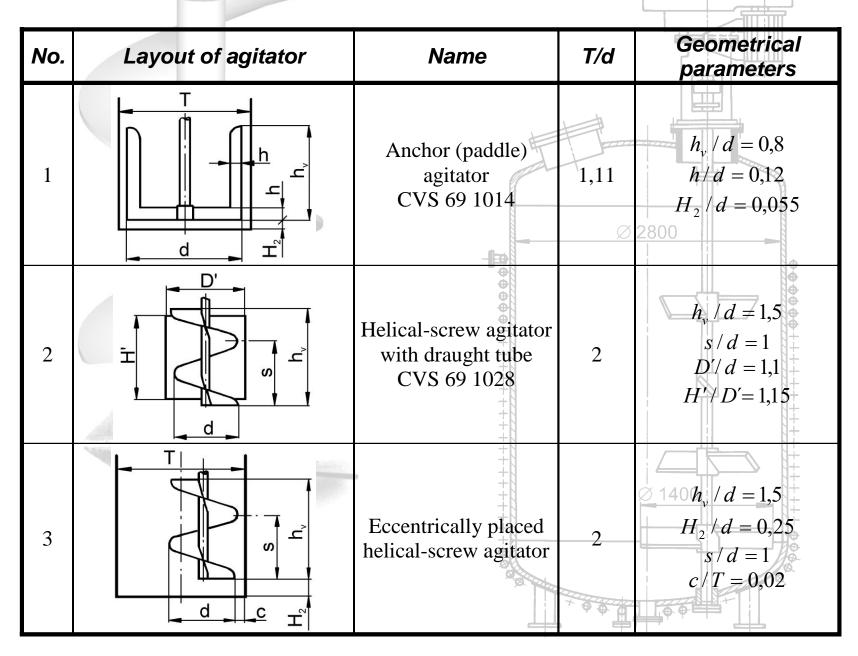


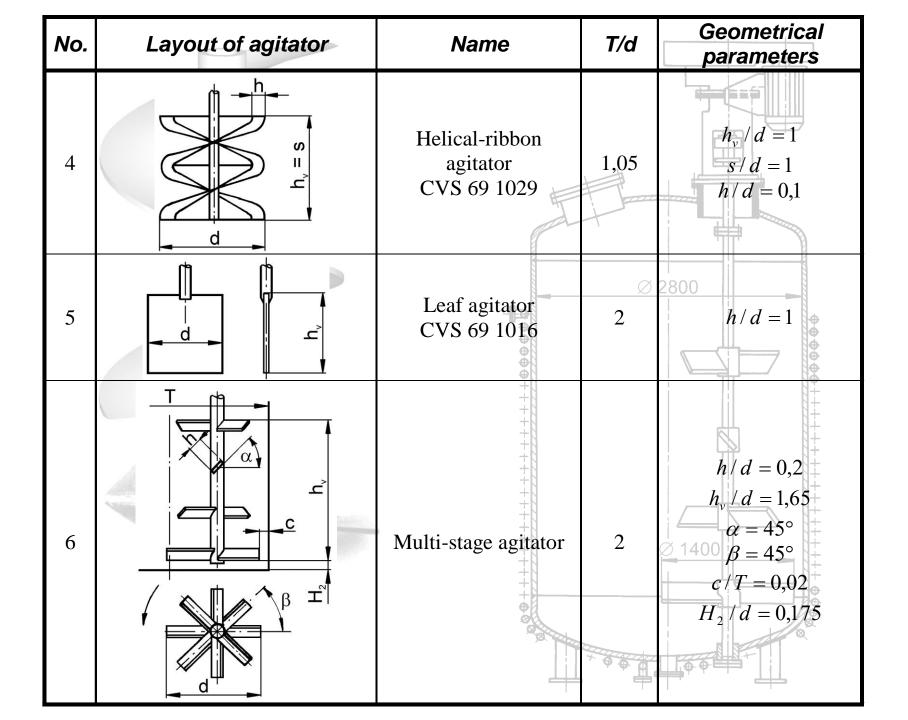




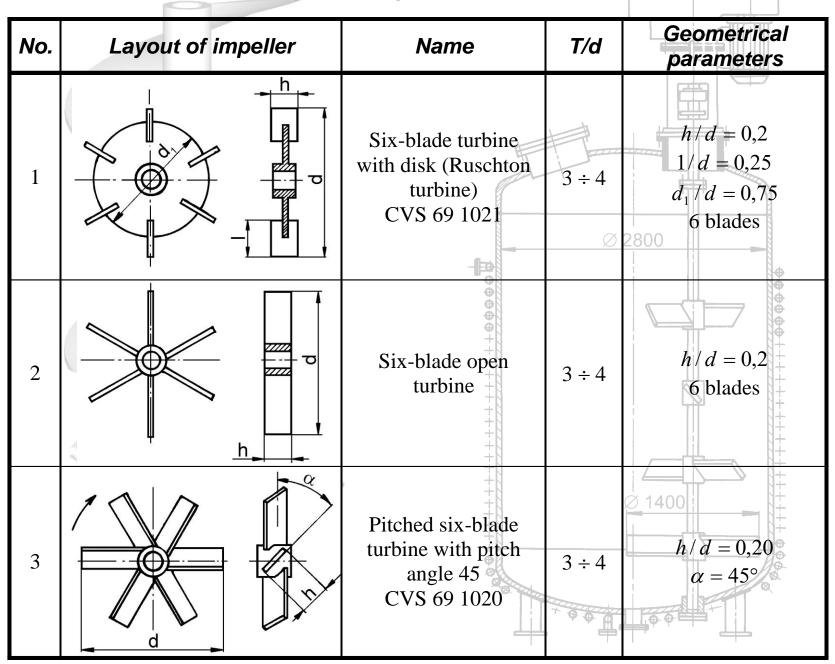


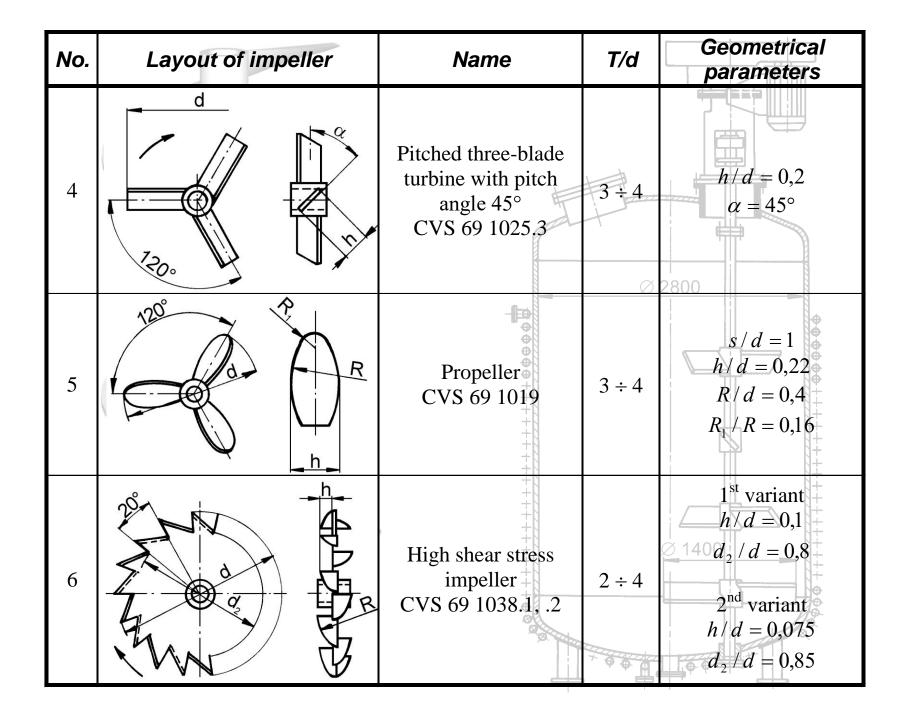
Maine type of close clearance agitators

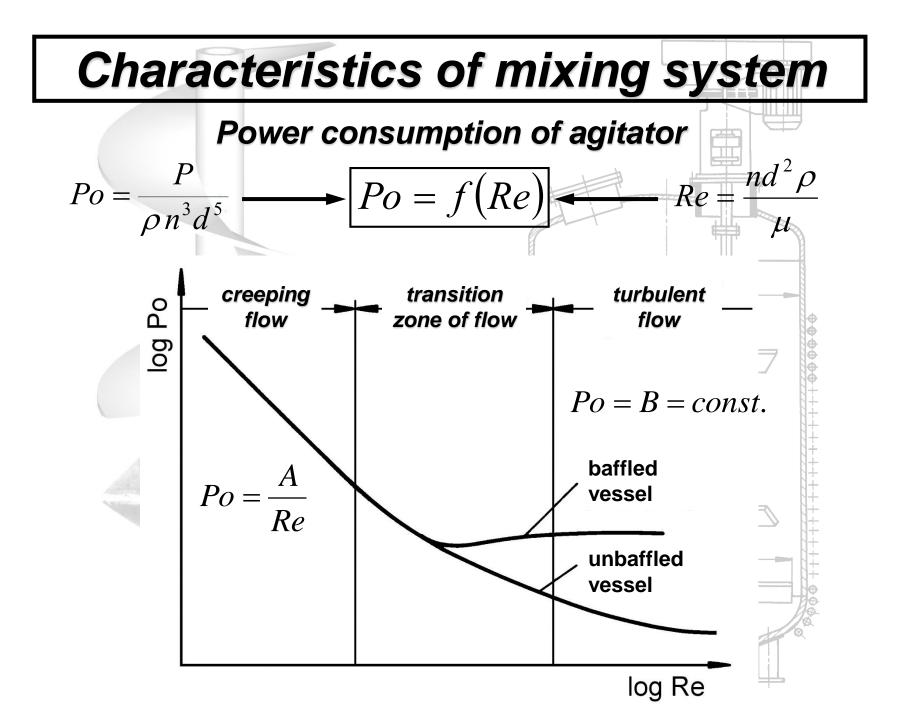




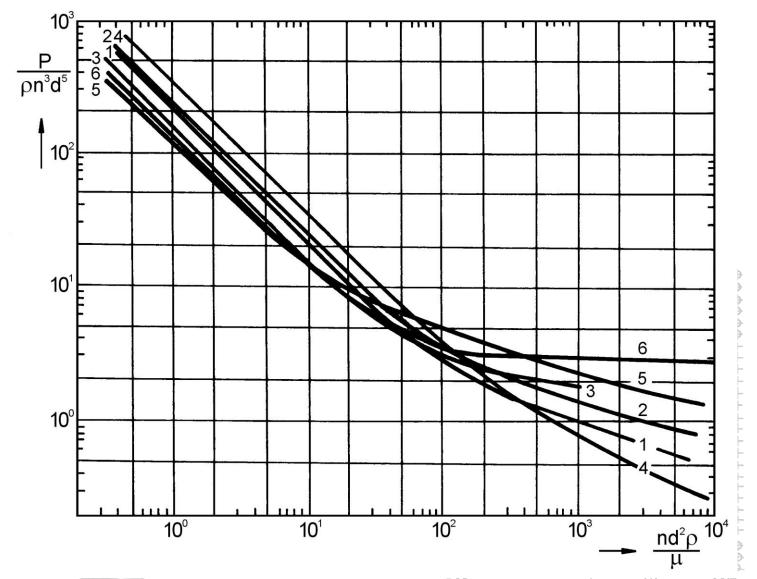
Main type of high-speed impellers



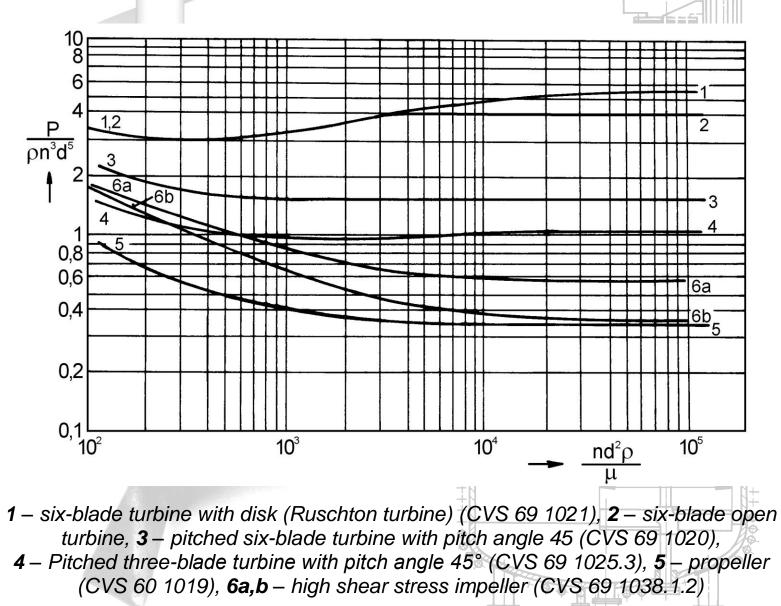




Power characteristics of close clearance agitators



1 – anchor agitator (CVS 69 1014), 2 – helical-screw agitator with draught tube (CVS 69 1028), 3 – eccentrically placed helical-screw agitator, 4 – helical-ribbon agitator (CVS 69 1029), 5 – leaf agitator (CVS 60 1016), 6 – multi-stage agitator



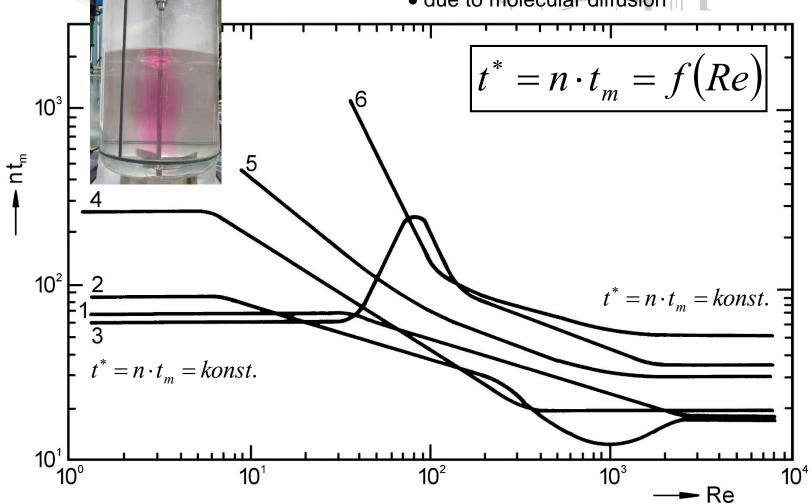
Power characteristics of high-speed impellers operated in baffled vessel

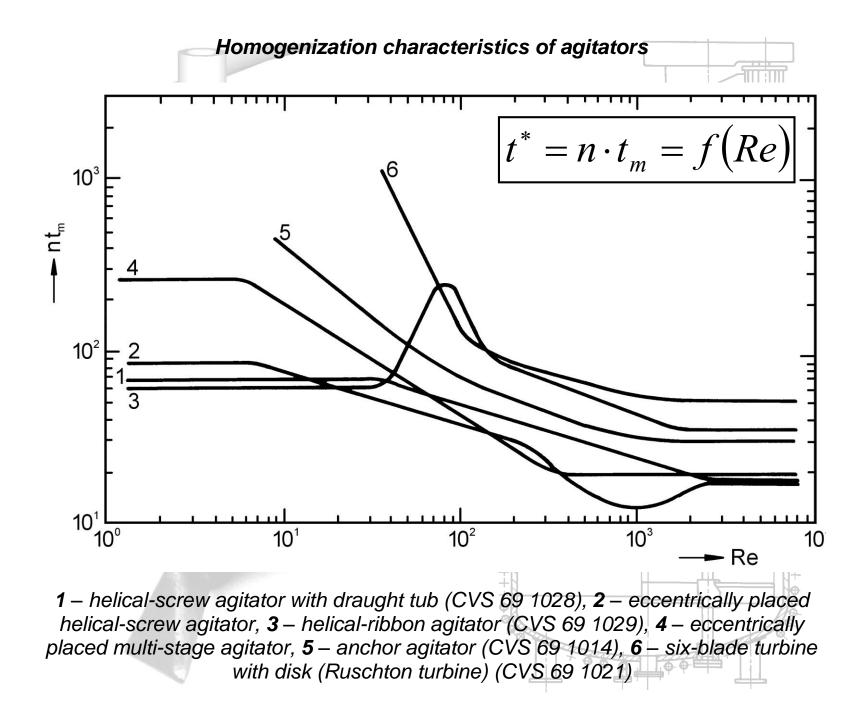
Blending effect of agitator

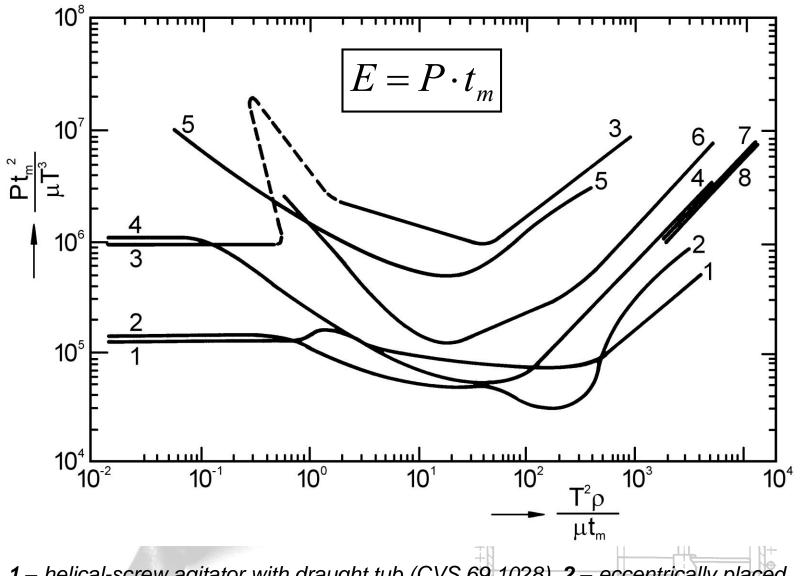
During homogenization (or blending) of miscible liquids are compensated temperature and concentration differences in agitated batch.

Homogenization of miscible liquids: • due to recirculation flow (convective diffusion)

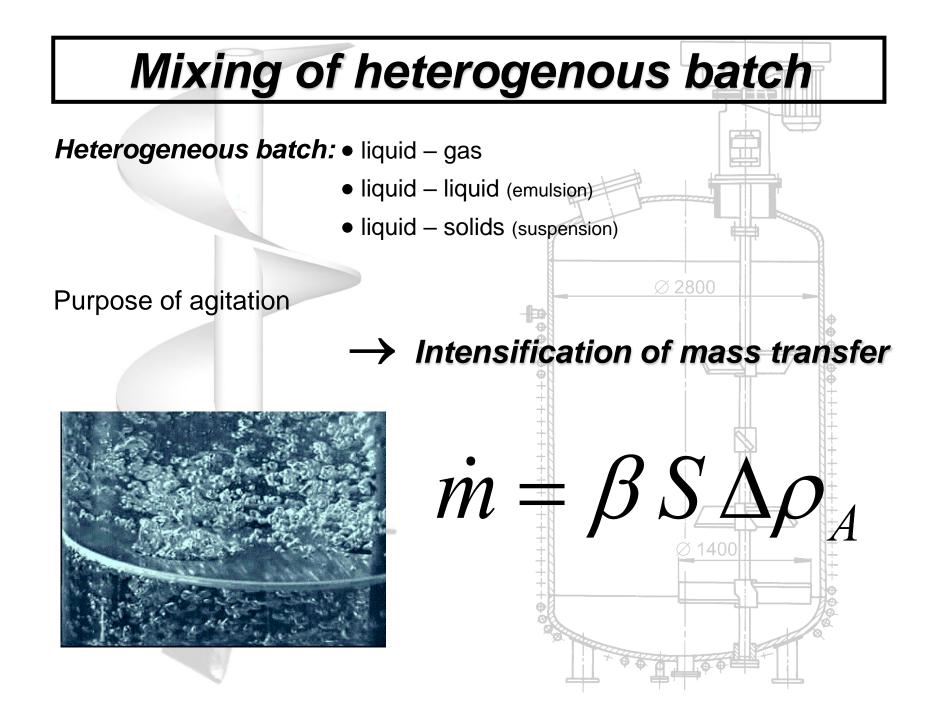
- due to turbulent flow (turbulent diffusion)
 - due to molecular diffusion

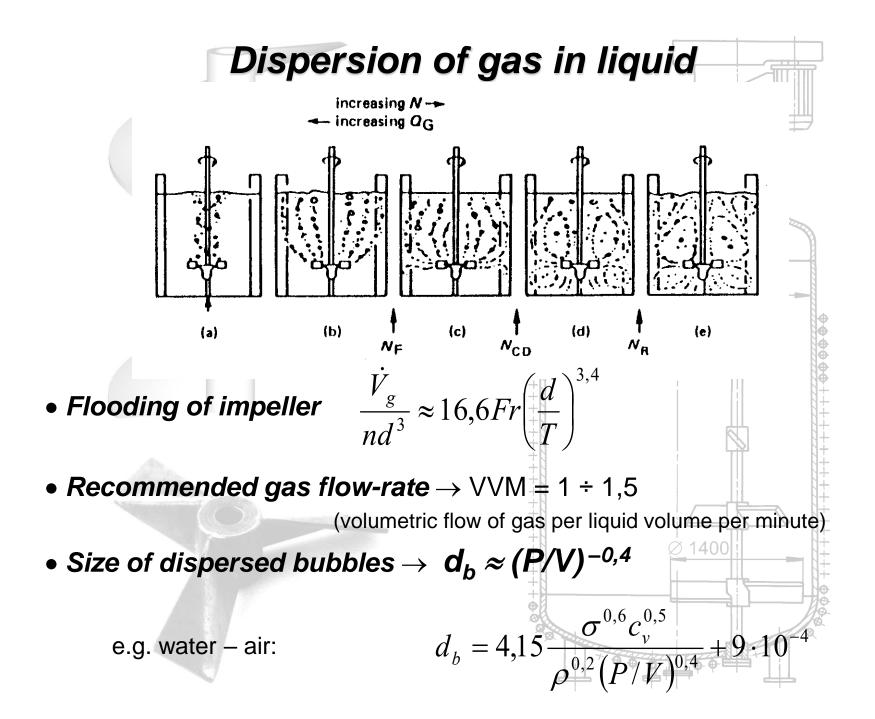


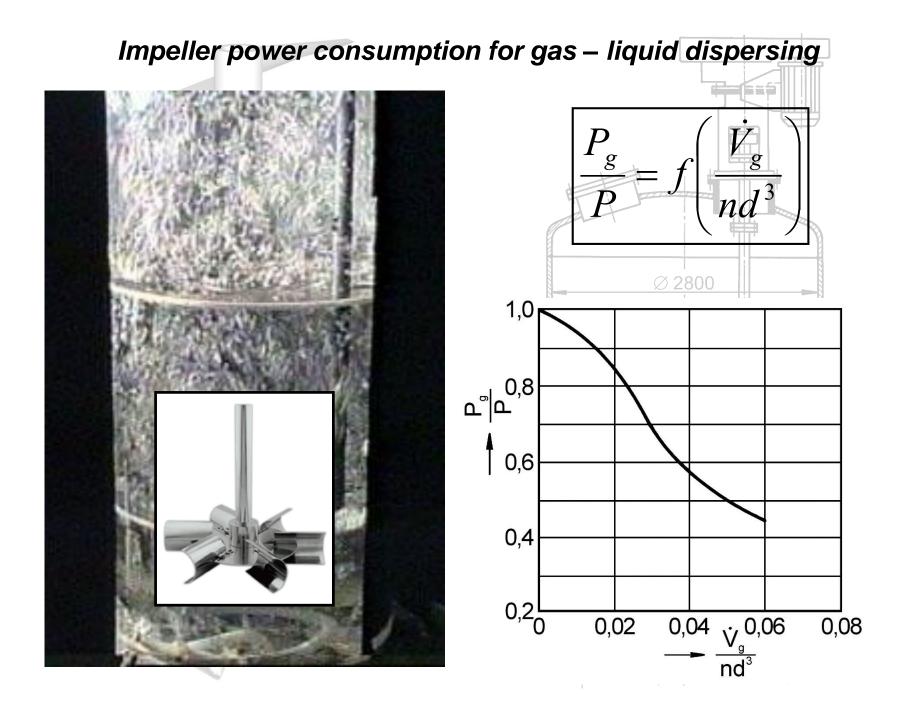




1 – helical-screw agitator with draught tub (CVS 69 1028), 2 – eccentrically placed helical-screw agitator, 3 – helical-ribbon agitator (CVS 69 1029), 4 – eccentrically placed multi-stage agitator, 5 – anchor agitator (CVS 69 1014), 6 – six-blade turbine with disk (Ruschton turbine) (CVS 69 1021)



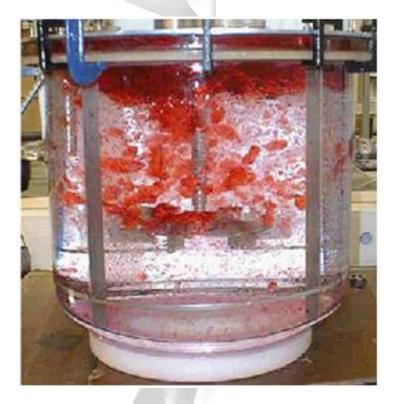


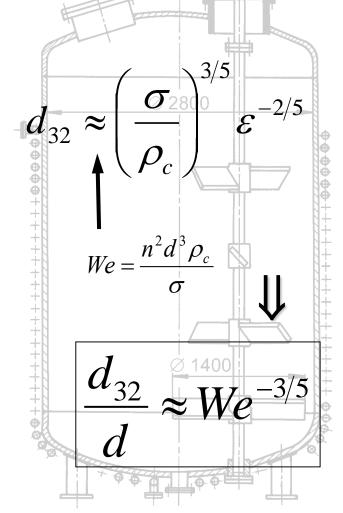


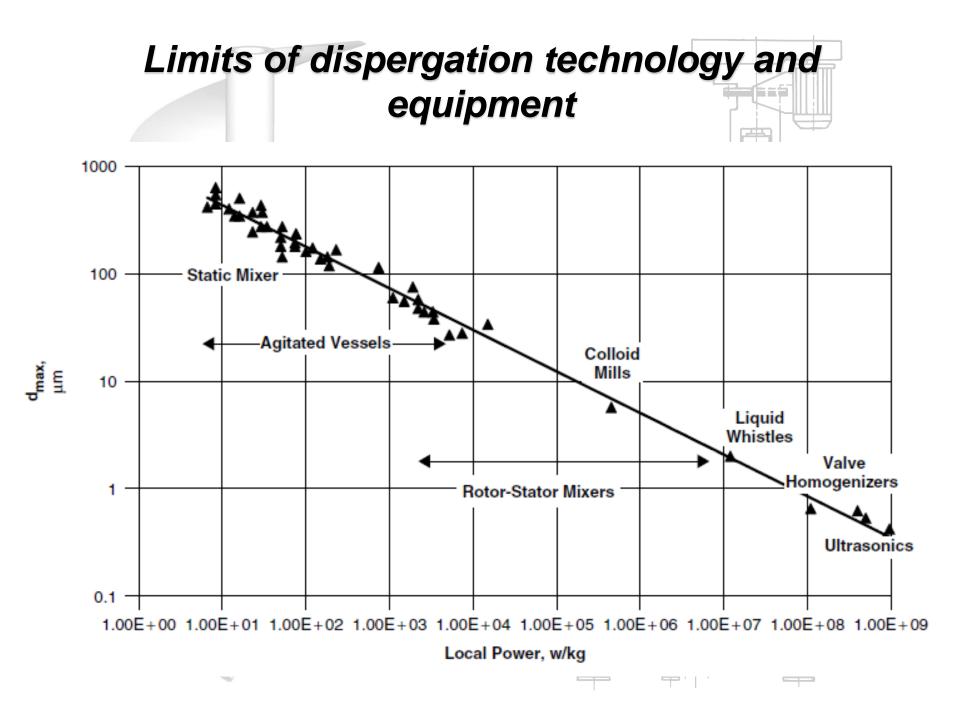
Dispersion of liquid – liquid systems

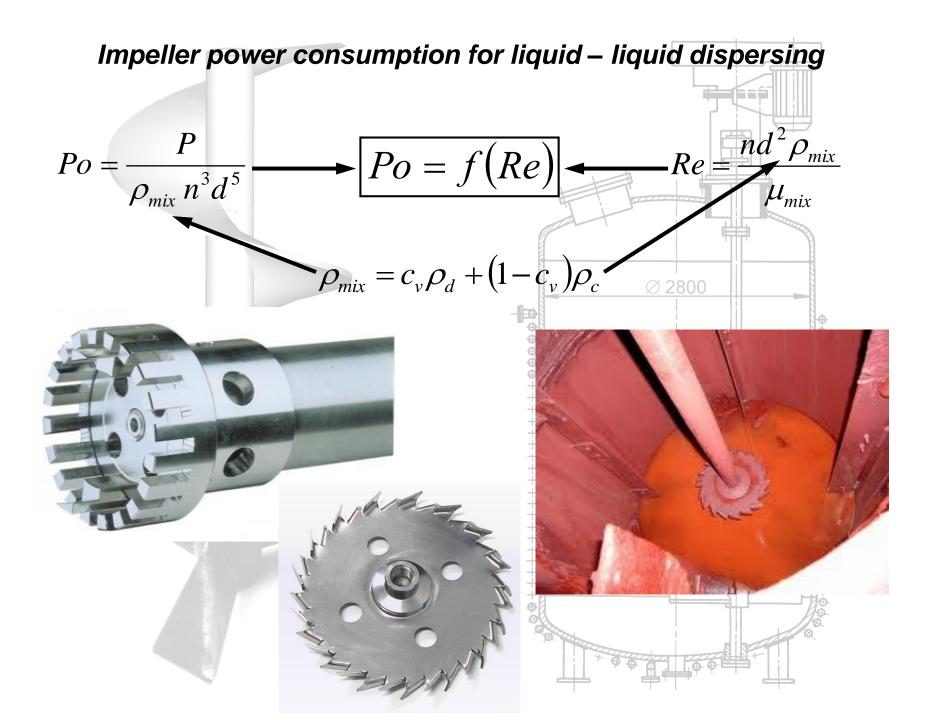
(preparation of emulsion)

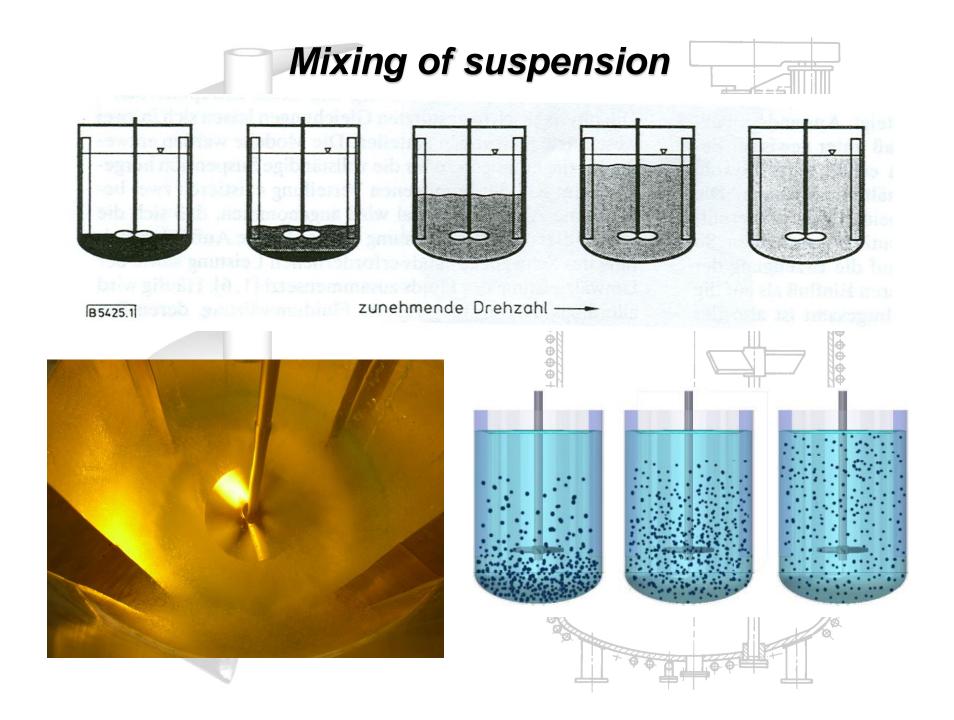
Size of dispersed liquid drops → balance of dynamic and surface forces

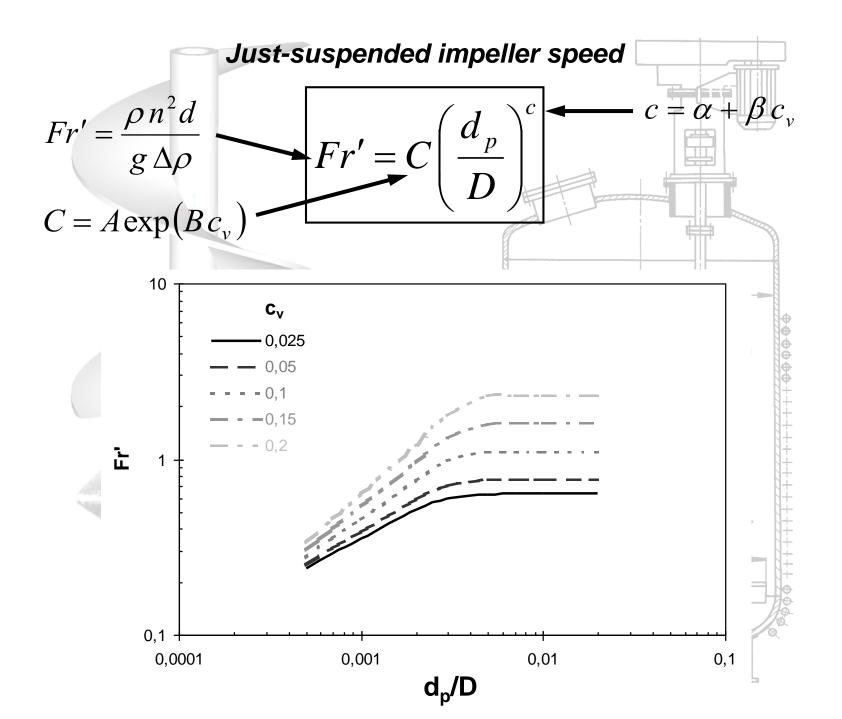


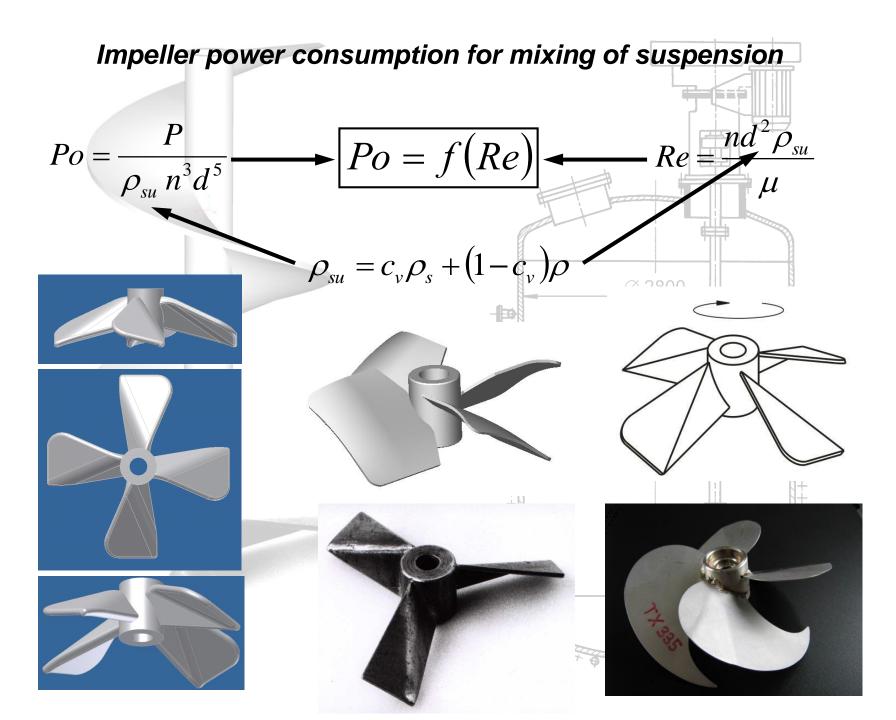


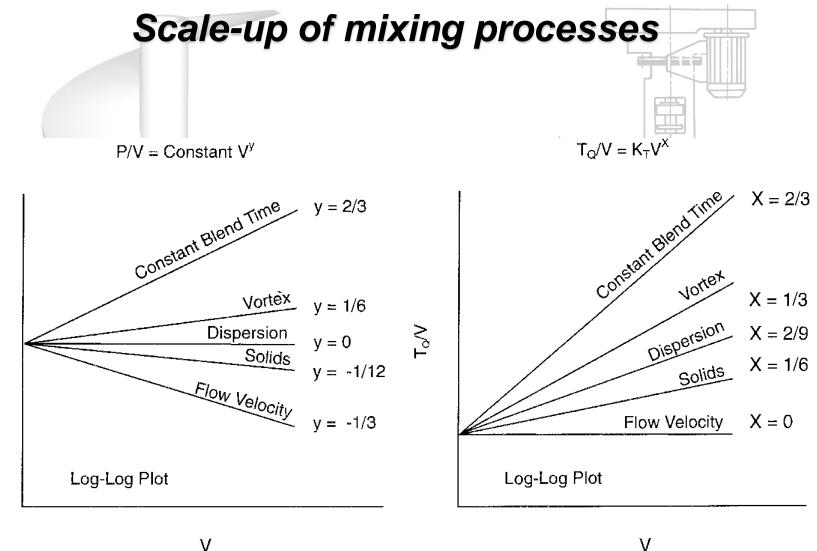




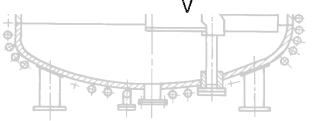








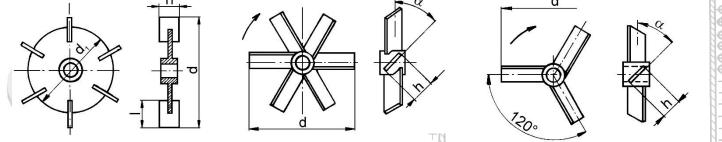




ΡZ

EXAMPLE: Blending efficiency of impellers

Select type of high-speed impeller with minimum energetic requirements for continual blending (homogenization) of two miscible liquids A + B (μ = 5 mPa·s, ρ = 1100 kg·m⁻³) with flow rate of mixture 10 l·s⁻¹. For suitable degree of homogenization must be residence time of liquids in equipment 5 x longer than blending time. Mixing equipment has standard geometrical configuration (baffled cylindrical vessel with diameter *T* = 1200 mm, *T/d* = 3.3; H_2/d = 1, *H/T* = 1).



Dimensionless blending time of high-speed impellers in turbulent flow regime

Type of impeller	T/d_	H ₂ /d	<u> </u>
Six-blade turbine with disk (Ruschton turbine), CVS 69 1021	3.3++++	1	⊘ 1400 51.8
Pitched six-blade turbine with pitch angle 45, CVS 69 1020	3.3	1	53.1
Pitched three-blade turbine with pitch angle 45°, CVS 69 1025.3	3.3		60.5