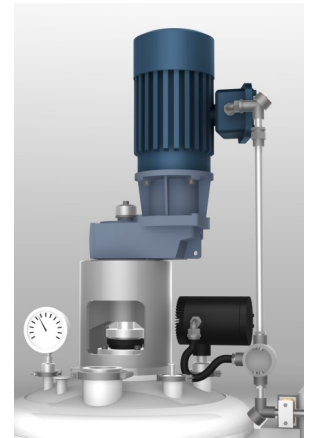
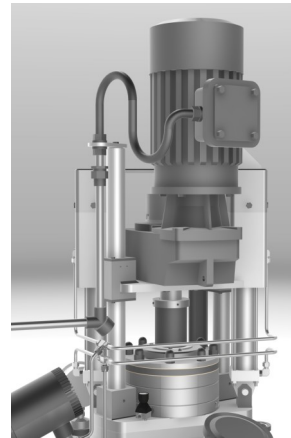


The heart of a Steri Technologies ZWAG filter is the agitator. With the help of the agitator various process functions can be performed, right in the ZWAG filter, without transferring the product. The agitator provides mixing, re-slurrying, cake smoothing, drying and harvesting. We offer electric & hydraulic driven agitators.

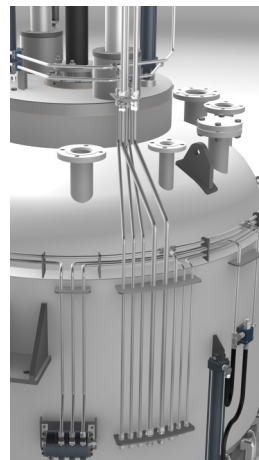
Electric Driven Agitator

The Electric Agitator drive consists of an explosion proof motor mounted to an reduction gear box. The gear box is in turn mounted to a horizontal support plate. The agitator passes through the mounting plate and is connected to the gear box.



The electric motor can be driven by a VFD providing accurate speed control (usually 0-40 rpm) in either forward or reverse directions. Directional control, combined with an optimized blade design, allows cake smoothing, mixing and discharge.

Hydraulic Driven Agitator



The hydraulic Agitator drive consists of hydraulic motor mounted to reduction gear box. The gear box is in turn mounted to a horizontal support plate. The agitator passes through the mounting plate and is connected to the gear box.

The hydraulic motor is powered through flow and directional control valves providing accurate speed control (usually 0-40 rpm) in either forward or reverse directions. Directional control, combined with an optimized blade design, allows cake smoothing, mixing and discharge.