

Background

The food industry uses additives with a very strong colour or flavour that are often blended into a product with a high viscosity. Traditionally, this is mixed in a mixing tank and transferred to the filling machine, resulting in contaminated equipment and long pipes. When changing to different product, the industry faces product loss and long cleaning times. Examples are mint oil or concentrated orange flavour blended into chocolate or fondant.

The Challenge

How to mix a low viscosity concentrated and contaminating additive product into a high viscosity product stream with minimal product loss and minimal cleaning time when changing products.

Design

The mixing elements used are very suitable for mixing of high or low viscosity products with a small dosing ratio. The number required is based on a performance calculation. The element chain itself is retained in the mixer housing and can be fully removed. The tailor made injection point offers a centreline injection and is designed to prevent dead spots. Optionally reducers are supplied to connect to the line size of the customer.

Solution

The PRIMIX sanitary additive mixers offers an easy to operate solution for inline mixing of concentrated liquid additives into for example chocolate or fondant. The removable injection point is designed for the application and the connections used for the mixers are mostly DIN11851 and triclamps. Optionally a jacked is supplied for warm water. The internal volume of the mixer is typically < 1 litre, so waste of product is minimal. The mixer elements are electro-polished and is suitable for CIP cleaning

PRIMIX offers a full mechanical and performance guarantee with a low pressure drop. For more information contact us.



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