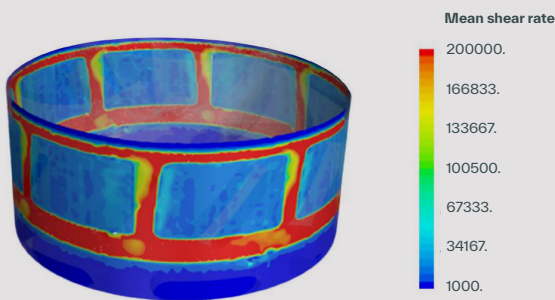


MixSing Pilot

Key benefits

- Flexibility in production
- Small scale batches
- Nitrogen purge/blanket
- Noise <78 dB(a)
- Improved ergonomic
- Hygienic design
- CAPEX & OPEX optimised
- EHEDG, EC 1935 and CE marked

Shear performance 2600 rpm



Operations

Creating the perfect suspension without particle separation or the quintessential emulsion, the MixSing caters for your needs.

The impeller vortex effect forces the ingredients through the impeller / stator construction where the product will be exposed to high shear forces up to 200,000 s⁻¹ reducing the size of the particles.

The high shear unit is designed for operation between 300 - 3600 rpm.

Design basis

Computational Fluid Dynamics form the basis of the design development and optimisation.

Experienced resources created a virtual model and arranged a simulation of flow & shear patterns, vacuum effect on flow, cavitation risk, visualisation of flow, shear, CIP-ability, baffle design, wear and strength analyses. A physical unit was tested for operational performance to confirm the advanced and optimised design.



The power of simplicity

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Application integration

Batch, in-line or continuous mixing – no limitation. Designing the right process for your product recipe and adapting it as your process needs changes, the MixSing facilitates your requirements.



Dairy

- Recombined milk products
- Flavoured milk
- Infant formula
- Nutritional Ice cream
- Protein Standardisation
- Fat filled products
- Cappuccino foamer
- Non-dairy creamer
- Condensed milk
- Sweetened condensed milk

Contact us for other applications



Beverage

- Sugar dissolvers
- Syrup preparation
- Stabiliser blends
- Juices and nectars
- Smoothies
- Soft drinks
- Whey based drinks
- Sports & energy drinks
- Sport energy gels



Prepared food

- Sauces
- Mayonnaise
- Mustards
- Ketchup
- Dips
- Salad dressings
- Fruit preparations
- Hummus
- Puree



Personal care

- Gels
- Creams
- Soap and gels
- Shampoo
- Lotions

Design

- Mixer system
 - Standard motor
 - Frequency inverter
 - Shaft seal and drive
 - Impeller & stator system
- Vacuum system
 - Liquid ring pump
 - Frequency inverter
 - Service water
- Scraper-agitator
- Pressure sensor
- Product inlet/outlet valve
- Ingredients hopper (2pcs.)
- Minor ingredients hopper
- Ingredients valve(s)
- Level switches
- Manway with safety switch and linear electrical actuator for lifting
- Handle for tipping (1pcs.)
- Non-foam inlet
- Sight glass with lamp
- Sight glass with wiper
- Adjustable feet
- Other – client requirements

Technical data

	Unit	Pilot
Power installed	kW	15
CIP	m ³ /h @ 2 bar(g)	Manually
Service water	l/h	300
Built-in tank volume	l	50
Dimensions HxWxD	m	Open 2.6x 1.2x 1.6
		Closed 2.0x 1.2x 1.6
Shipping weight	kg	750
Shipping volume	m ³	4

*customisation/products can alter values