MixSing Process

Key benefits

- Stable emulsion
- Products with particles
- High viscosity products
- Noise <78 dB(a)
- Low utility consumption
- · Hygienic design
- · Ease of maintenance
- CAPEX & OPEX optimised
- EHEDG, EC 1935 and CE marked



Shear performance 2600 rpm

Mean shear rate

200000.

166833.

133667. 100500.

100000

67333.

34167.

1000.

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 $\rm s^{-1}$ 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 optimization.

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.





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MixSing Process

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

- Processed cheese
- Beverage
- Sport energy gels



Prepared food

- Mayonnaise
- Mustards
- Ketchup
- Dips
- Hummus
- Salad dressings



Personal care

- Gels
- Creams
- Soaps
- Shampoo
- Lotion



Contact us for other applications

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 outlet valve
- Powder valve(s)
- · Level switches
- Manway
- · Non-foam inlet
- CIP spray balls (2 pcs.)
- Sight glass with lamp
- Sight glass with wiper
- Adjustable feet
- · Other requirements

Technical data

	Unit	500	1500	3000	6000
Power installed	kVV	15-22	28-51	38-63	55-120
CIP	m ³ /h @ 2 bar(g)	12	12	12	12
Service water	l/h	350-1500	350-1500	350-1500	350-1500
Compressed air	nl/min @ 7 bar(g)		Negligble comsumption variable with production		
Steam jacket	kg/h (peak)	200 (500)	500 (1000)	750 (1250)	1000 (1500)
Direct steam	kg/h @ 3 bar(g) (nozzles)	250 (1)	500 (2)	750 (3)	1000 (4)
Cooling water	m ³ /h @ 2 bar(g)	10	10	20	20
Dimensions HxWxD	m	3.2×1.1×1.2	3.9 x 1.4 x 1.5	4.5 x 1.8 x 1.8	5.3x2.2x2.3
Shipping weight	kg	712	1230	1795	3045
Shipping volume	m³	6	11	19	36

*customisation/products can alter values



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