

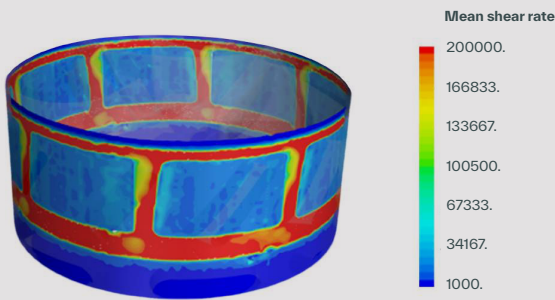
MixSing Vortex

Key benefits

- Stable powder introduction
- High flow
- Improved ergonomic
- Noise <78 dB(a)
- High outlet pressure
- Hygienic design
- Ease of maintenance
- 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.

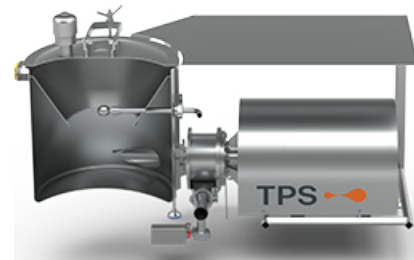
The impeller vortex effect forces the ingredients through the impeller / stator construction where the product will be exposed to high shear forces up to 200,000 s⁻¹ reducing the size of the particles.

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.



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.



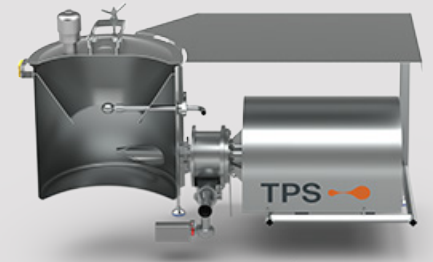
Dairy

- Recombined milk products
- Flavoured milk
- Ice cream



Beverage

- Sugar dissolvers
- Syrup preparation
- Stabiliser blends



Contact us for other applications

Design

- Mixer system
 - Norm motor
 - Frequency inverter
 - Shaft seal and drive
 - Impeller & stator system
- Product inlet/outlet
- Injector
- Pump protection shield
- Table with frame (optional)
- Adjustable feet
- Powder hopper
- Mesh
- Service valves for water flush
- Other requirements

Technical data

	Unit	Vortex
Power installed	kW	11-18.5
CIP	m ³ /h @ 2 bar(g)	6
Service water	l/h	60
Built-in tank volume	l	75
Dimensions HxWxD	m	1.0x 1.2x 1.8
Shipping weight	kg	250
Shipping volume	m ³	3

*Typical capacity <100 kg/min of skimmed milk powder

*Customisation/products can alter values