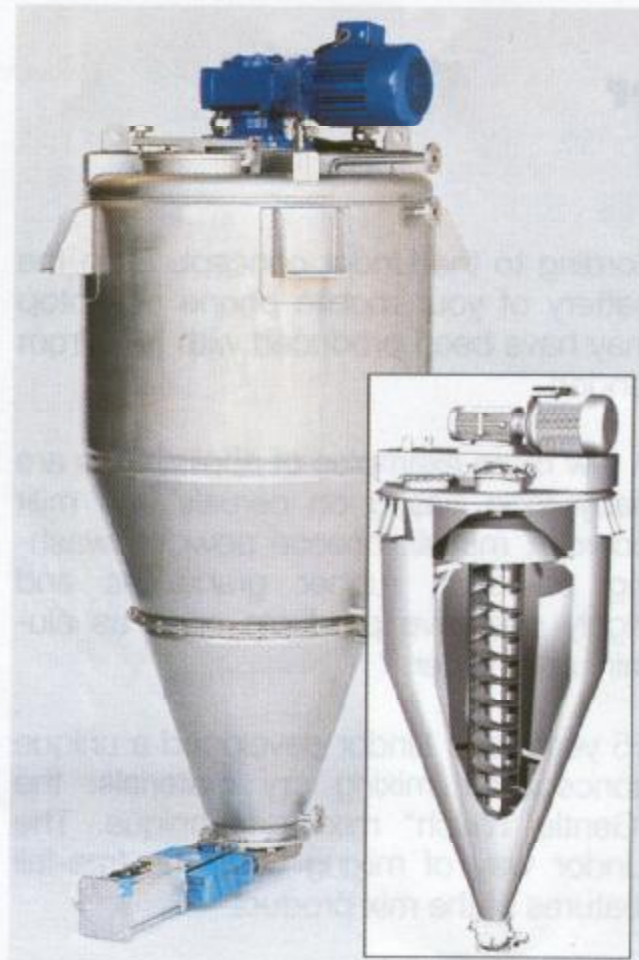


Size Does Matter!!!

Doetinschem. The Netherlands – **Hosokawa Micron** have delivered one of the largest powder homogeniser in their long history for use in the food industry. The 100,000 litre stainless steel vessel handles 45 tonnes of product and gently but thoroughly mixes this in a 20 minute cycle time. Typical applications include the blending of flour, salt, milk powder and additives as used in bakery pre-mix.

This homogeniser is one of Hosokawa's Centro Screw Mixer (CM series) which has a central vertical screw located in a guiding pipe and powder is conveyed from bottom to top section where there is a special dispersion hood or guiding cone to ensure good product distribution.

The high circulation speeds in combination with this dispersion hood and partially conical shaped mixing vessel guar-



antees mass flow with good and fast homogenisation.

Hosokawa were chosen for this application following successful trials in their Doetinchem test house in Holland where there is now a new 2000 litre CM Homogeniser installed for customer trials and product evaluation. Prior to delivery the full size unit was FAT tested at the Doetinchem works before customer acceptance.

The Hosokawa CM Mixer can be used for mixing powders with powders and powders with liquids. With a working capacity from 50 - 100% of filling rate without losing its mixing accuracy the CM Mixer is flexible in process operation.

Highly suited to mixing fragile components, mixing in the CM homogenizer is accomplished with minimal energy input and without generation of heat and without damaging product structures.

The Hosokawa CM Mixer offers fast a full discharge with residue levels after discharge as low as 0.01% achievable (depending on product).

Web: www.hosokawamicron.com

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