

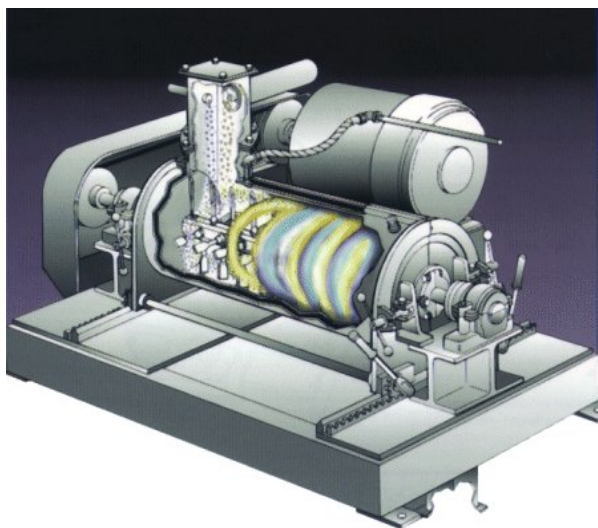
**Case study:**

**Continuous mixing of food short mixtures**

A pharmaceutical product has to be wetted with water under vacuum, must be homogenised, and sterilised by means of heating up the product under vacuum for 1,5 hours. The temperature of the product must be equal through the whole batch. After each batch the unit must be cleaned with an automatic CIP system



APPLICATION	:	<b>Dispersion</b> - Shortening into food mix.						
PRODUCT	:	Prepared food mix with additives.						
REQUIREMENTS	:	Continuous dispersion of shortening into food mix, producing lump-free homogeneous product prior to packaging. Capacity: 180 kg/minute (10,800 kg/h).						
SOLUTION	:	Turbulizer, Model TS-20						
RESULTS	:	Stainless Steel Turbulizer (304 SS) in all product and non-product contact areas, equipped with 30 kW drive at 840 rpm final speed. Liquid coupling installed for direct addition and dispersion in the Turbulizer. Shortening addition is approximately 12 % by weight.						
TYPICAL CAP.	:	<table border="0"> <tr> <td>TCS-8:45 kg/min ( 2,700 kg/h)</td> <td>Motor: 7.5 kW</td> </tr> <tr> <td>TS-14:160 kg/min ( 9,600 kg/h)</td> <td>Motor: 18.5 kW</td> </tr> <tr> <td>TS-20:315 kg/min (18,300 kg/h)</td> <td>Motor: 37 kW</td> </tr> </table>	TCS-8:45 kg/min ( 2,700 kg/h)	Motor: 7.5 kW	TS-14:160 kg/min ( 9,600 kg/h)	Motor: 18.5 kW	TS-20:315 kg/min (18,300 kg/h)	Motor: 37 kW
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This ultra rapid high impact mixer is giving optimal results for continuous mixing.

Compact design with minimal space requirements is an important advantage.