

Food mixer, additives with strong flavour or colour can be easily mixed into the main product with minimal cleaning required in product change over

Background

In the food industry additives are used with a very strong colour or flavour and often blended into a product with a high viscosity. Traditionally this is mixed in a mixing tank and transferred to the filling machine contaminating equipment and long pipe-runs. When changing to another product, the industry faces product loss and long cleaning times. Examples are mint oil or concentrated orange flavour blended into chocolate or fondant.

The Challenge

How to mix a low viscosity concentrated and contaminating additive product into a high viscosity product stream with minimal product loss and cleaning time when changing product.

Design

The mixing elements used are very suitable for mixing of high / low viscosity products with a small dosing ratio, the number required is based on a performance calculation. The element chain itself is retained in the mixer housing and can be fully removed. The tailor-made injection point offers a centre line injection and is designed to prevent dead spots. Optionally reducers are supplied to connect to the line size of the customer.

Solution

The Primix food additive mixers offers an easy to operate solution for inline mixing of concentrated liquid additives into for example chocolate or fondant. The removable injection point is designed for the application and the connections used for the mixers are mostly DIN11851 and tri clamps. Optionally a jacked is supplied for warm water. The internal volume of the mixer is typically < 1 litre, so waste of product is minimal. The mixer elements are electro-polished and is suitable for CIP cleaning

