

Innovative Techniques for the Thermal Food Processing



Dispersion Mixer

Technical Data

- Application:** Preparation of thickened soups, sauces or starch preparations, ketchups, dressings, marinades
- Mode of Operation:** The kettle will be filled manually or by using a lifting / tilting device. The anchor type agitator caused a constant moving of the product. By additionally using of the high-speed dispersing agitator the product will be homogenised. The emptying of the kettle will be done into an Euro-standard bin via discharge valve. Connection of a pump is also possible.
- Heating System:** Saturated steam max. 1 bar
Heating through a double shell at the conical bottom (option)
- Control System:** Infinitely variable speed control of the agitators by using frequency converters (option),
Temperature and cooking time regulation (option),
Water dosage device for hot and cold water (option)
- Equipment:** Kettle with conical bottom
Cooking kettle with conical bottom,
Collapsible cover and grid,
Anchor type agitator with wall scrapers made of Teflon[®],
High-speed dispersing agitator bottom mounted,
Operating platform, control panel
Water dosage device with spray device (option),
Double shell for heating (option),
- Standard Sizes:** 400, 800 und 1.200 liter total volume



Inside view with dispersion and anchor type agitator