barrel mixer / dispenser

Model: AA 50

The unit is ideal for mixing and liquidising directly in the pot or pan for making cake filling and creams, mayonnaise and other similar product. Designed for frequent use with large production.

Processes

- Constant stirring in containers
- Homogenization
- Pumping
- Dissolving
- Deagglomerating
- Dispersing
- Emulsifying

The Disperser is designed to break out the dry ingredients (pigments, dyes and other materials) in liquid to obtain suspensions, emulsions and pastes with a high degree of dispersion. The blade imparts high shear forces to the ingredients being dispersed, breaking them apart. The dissolver distributes the liquid to solids. High Speed Dispersers are perfect for viscous dispersions.

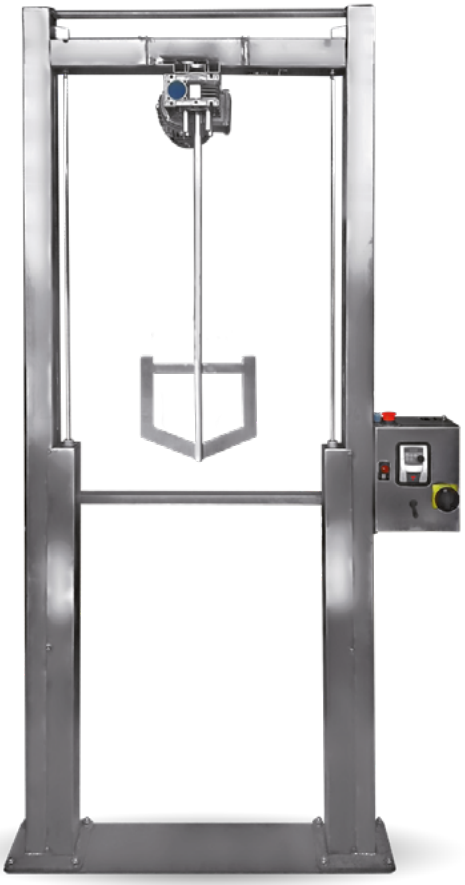
The system allows three processes:

- immersing of solids in a liquid
- mechanical grinding and separation of particle clusters
- the stabilization of newly formed small cells and preventing their re-flocculation (aggregation).

Process is important for the formation of a homogeneous mixture of a single structure with a stable biological activity.

Principle

To use dissolver, we have to lift him and put the container under the dissolver. The stirring unit is located on the frame of device. The mixing is carried out in a closed device. Motor with gearbox is located centrally. The impeller has an adjustable height. Lifting can be pneumatic, hydraulic or electromechanical.

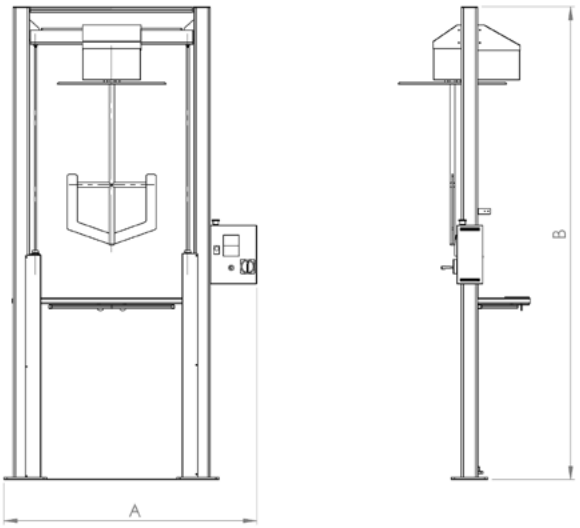


Controlling

Manual control is designed for simpler machines and technological equipment, which the technological process is not complicated and therefore do not need complicated programming. Simple operation using the ON / OFF.

Benefits:

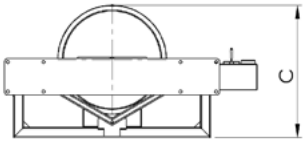
- Versatile - suitable for a wide range of products.
- Universal device .
- Easy to use, easy to cleaning.
- Stainless steel AISI 304, AISI 316.
- The unit is composed designed for batch size from 10-500 L or according the customers needs.
- With a variable by driving motor on frequency conveyor, the speed is continuously adjustable.
- With constant power in the top range of speed and with speed - control, so that disperser is safe against overload.



Options:

- Design to work with vacuum
- Monitoring temperature
- The containers with different size and design, can be provided with jackets for heating or cooling.

Model	AA 50
A: length, mm	670
B: width, mm	1 200
C: height, mm	2 330



NORMIT FOOD, s. r. o.
Pezinská cesta 5104
901 01 Malacky, SLOVAKIA

Skype: manager.normit
Telephone number: +421 902 400 321
E-mail: sales@normit.com
Web: www.normit.com