

## Solid/liquid blender

### ***I Application***

The solid/liquid blender is designed for the dissolution of solids in the applications of the food-processing, cosmetics, pharmaceutical and chemical industries. Dissolution of sugar for the beverage production, milk reconstitution, syrup production, brine preparation, yogurt and other milk product premixtures and ice-cream production are some of its applications.

### ***I Operating principle***

It is a recirculation system for dissolution of solids. The product is recirculating while the solids are manually or automatically added through the hopper of the blender. Several preparation tanks can be connected to the blender by means of a manifold.

### ***I Design and features***

The Standard unit consists of the following elements:

- Stainless steel tank with a folding lid on the upper part.
- Blender.
- Blender feeding pump (centrifugal or positive displacement pump).
- Manual butterfly valves.
- Control panel to control and protect the blender and the pump.

Flow of liquid: up to 65000 l/h

Suction of solids: approx. up to 7500 Kg/h



# Solid/liquid blender

## I Connections

Product entry : clamp (dimensions according to the model of Blender)

Product discharge: clamp (dimensions according to the model of Blender)

## I Materials

Parts in contact with the product:

AISI-316L

Gaskets:

EPDM

Blender mechanical seal (standard):

C / StSt / EPDM

Internal surface finish:

mirror polish, Ra < 0.8

## I Options

Mechanical seal: SiC/C, SiC/SiC, TungC/SiC .

Cooled mechanical seal.

Gaskets: Vitón®, PTFE

Connections: DIN, SMS, RJT, ....

Automation: hopper level sensors and automatic valves.

PLC to programme recipes.

Various levels of automation.

Vibrator on the blender hopper.

CIPable design.

Heating or cooling jackets.

Heat exchanger.

Manifold allows to work with two or more tanks.

Automatic powder dosification.



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