



# FrymaKoruma InMixx 200

## The Vacuum Mixing and Dispersing Unit

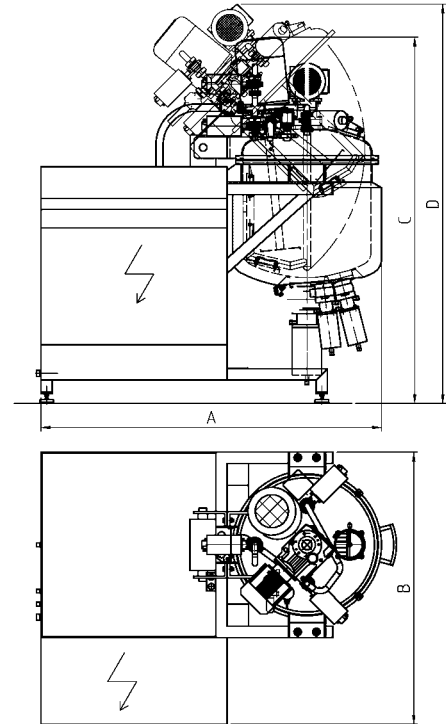
### Economical production of liquid, viscous and pasty products.

The FrymaKoruma InMixx is a mixing and dispersing unit for the manufacture of semi-solid products within a wide viscosity range. It is particularly adapted to the most viscous products and those with a high proportion of solid ingredients.

Its ease of use, rapid batch times and high versatility are features which recommend the InMixx to customers in the food and chemicals industries.

### Key Benefits:

- ◆ reduction of production times up to 60 %
- ◆ highest flexibility for product and process requirements
- ◆ aseptic design for fast and efficient cleaning
- ◆ batch-to-batch consistency and high reproducibility
- ◆ ergonomic operation and handling
- ◆ perfect deaeration of the product
- ◆ range of tools ensures maximum process versatility



A Unit of Robbins & Myers, Inc.

technische Änderungen vorbehalten

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Processing vessel volume	min. 100 l	max. 180 l	total 200 l	
Pressure resistance	vessel vacuum tight -1 to 0 bar		double jacket pressure tight max. +6 bar	
Product inlet	feed stud with valve	dry ingredients liquid ingredients	DN 40 DN 40	
Product outlet	flash seat valve		DN 50	
Dissolver	7,5 kW	300 - 1500 rpm / 50 Hz		
Scraper agitator	2,2 kW	max. 32 rpm / 50 Hz		
Vacuum pump	1,5 kW			
Dimensions (approx.) [mm]	A = 1900	B = 1500	C = 2000	D = 2200
Weight (approx.) [kg]	1000			

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