



FrymaKoruma InMixx 400

The Vacuum Mixing and Dispersing Unit

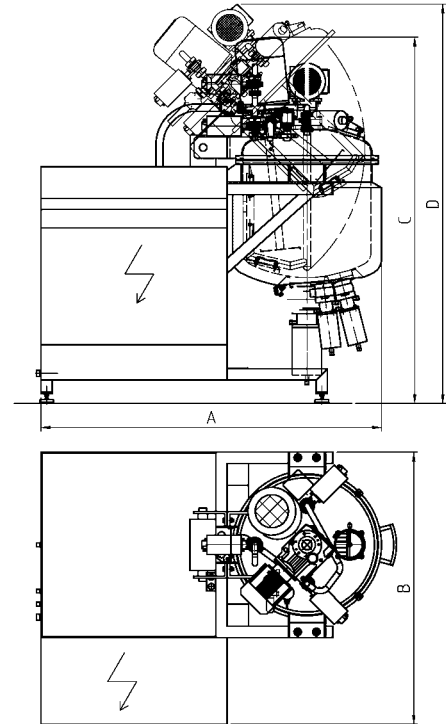
Economical production of liquid, viscous and pasty products.

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.

Processing vessel volume	min. 170 l	max. 300 l	total 400 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	11,0 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 = 2100	B = 1700	C = 2300	D = 2500
Weight (approx.) [kg]	1200			

technische Änderungen vorbehalten

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