



FrymaKoruma InMixx 1300

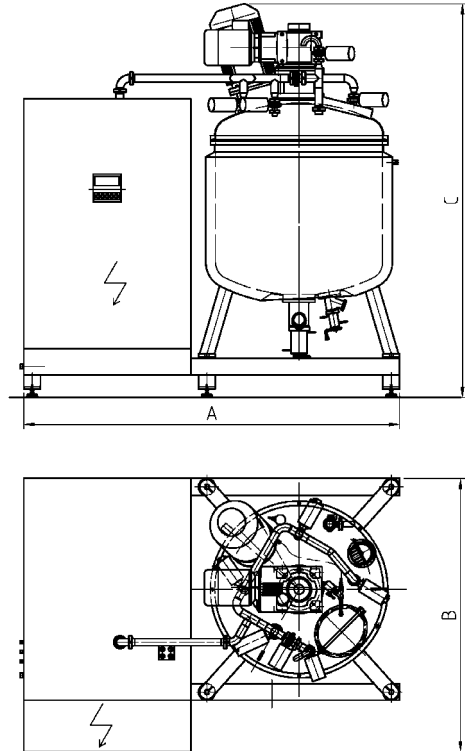
The Vacuum Mixing and Dispersing Unit

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. 600 l	max. 1100 l	total 1300 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 50 DN 50
Product outlet	flash seat valve		DN 80
Dissolver	30 kW	200 - 1000 rpm / 50 Hz	
Scraper agitator	5,5 kW	max. 25 rpm / 50 Hz	
Vacuum pump	3 kW		
Dimensions (approx.) [mm]	A = 3000	B = 2100	C = 3100
Weight (approx.) [kg]	3000		

technische Änderungen vorbehalten

© 2005 Romaco AG

FRY_4EN_KX 1300_0905