



# FrymaKoruma InMixx 1800

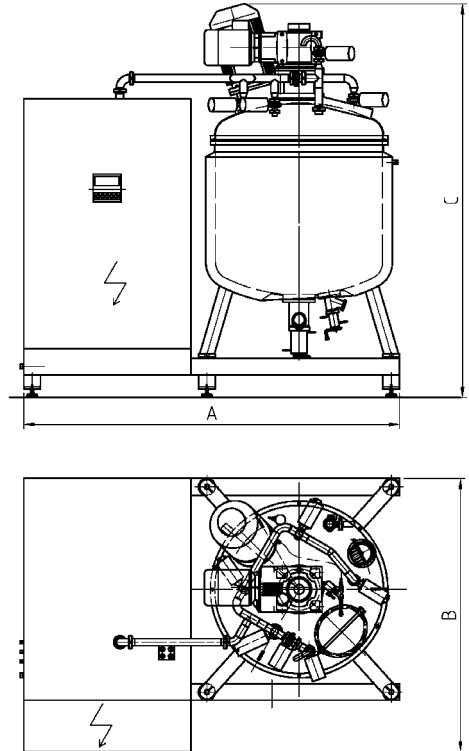
## The Vacuum Mixing and Dispersing Unit

### 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. 600 l	max. 1500 l	total 1800 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 = 3400
Weight (approx.) [kg]	3800		