



FrymaKoruma MaxxD 200

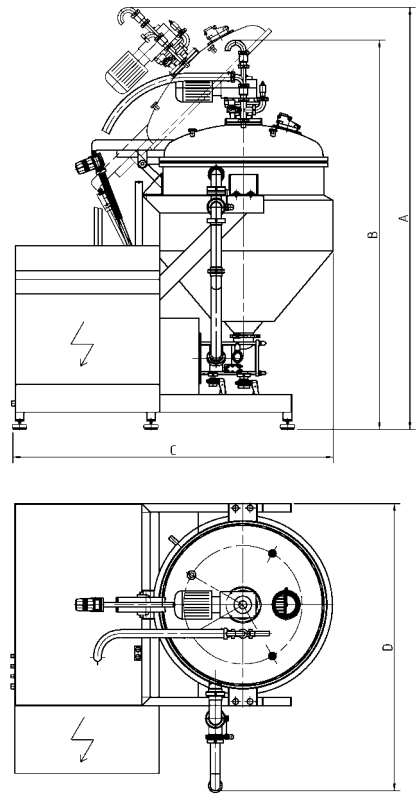
The Vacuum Processing Unit with exchangeable Homogenizer

Unbeatable batch times at perfect product quality

The FrymaKoruma MaxxD is a vacuum processing unit for the food and cosmetic industry. Due to its wide ranges of features its ideal for the manufacture of different products with a wide variation of processing requirements. It is used for the manufacture of all semi-solid products such as suspensions, emulsions and gels up to a viscosity of 80.000mPas. The exchangeable homogenizer allows to use the perfect tool for each product.

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



A Unit of Robbins & Myers, Inc.

Processing vessel volume	min. 30 l	max. 160 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 50 DN 50	
Product outlet	circulation pipe with three way valve		DN 65	
Homogenizer	18,5 kW	600 - 3000 rpm / 50 Hz		5 – 25 m/sec
Scraper agitator	1,5 kW	max. 32 rpm / 50 Hz		
Vacuum pump	1,5 kW			
Dimensions (approx.) [mm]	A = 2200	B = 2140	C = 1900	D = 1500
Weight (approx.) [kg]	1000			

technical data subject to modification

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