

## BLENDING AND MIXING SYSTEM

### - SMP -



### APPLICATIONS

- Reconstitution of milk derived products
- Fortification and standardization of liquid milks
- Sugar dissolving
- Incorporation of stabiliser
- Brine preparation
- Manufacture of pizza sauce
- Blending of salt and oil
- Reconstitution of egg white
- Preparation of food sauces
- Dissolving of detergent pellets...

### FEATURES

- Simple and robust mixing system for a rapid and homogeneous result
- Production economies due to reduced handling and product losses
- Simple for a wide range of applications
- Easily installed in existing lines
- Range of model sizes up to :
  - ⇒ 9.500 kg/hr (powder)
  - ⇒ 34.000 l/hr (liquid)

### TECHNICAL SPECIFICATIONS

- Leakproof by means of mechanical seal and 'O' Ring gasket
- 50 liters, 60° conical funnel
- Tangential liquid inlet diffuser
- Open turbine with inverted blades
- Pulleys and belt drive on models 50 and 150
- Motor 230 or 400 V class F
- Protected shaft
- Conformity with CE directives
- Construction :
  - ⇒ All contact parts in stainless steel 1.4401 (316)
  - ⇒ Gaskets in EPDM
- Finish :
  - ⇒ Internal, polished to grit 400
  - ⇒ External, satin
- With clamp connections

### Installation Examples

