

# INOX

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## Instantiser - High Speed Mixing

### Dissolve, Dilute, Disperse, De-Aerate, Rehydrate. 100L to 5000L Volume Capacity.

Inox Instantisers rapidly dissolve and disperse viscous solids, semi solids and powders more effectively than any other system.

A specially designed impellor system combined with an appropriate vessel shape, produce a high level of turbulence to dissolve and disperse almost any food product in the most efficient and thorough manner available.

Inox Instantisers can dissolve soluble products in less than 5 minutes for complete hydration, total liquefaction & no 'burn-on' as with conventional systems.

Inox Instantisers are designed & manufactured in Australia to the highest standard by engineers who will personally assist to optimise your design, installation & maintenance requirements.

#### **Applications:**

##### Dissolve:

Stabilising gums and emulsifiers such as sugar, CMC, guar & gelatine.

Hard or frozen products such as butter, frozen cream, caseinates, juice concentrates & whey solids.

Sugars, dextrose & lactose.

##### Dilute:

Such products as tomato paste for sauces or concentrated fruit purees for pastries & puddings.

##### Disperse:

Powders such as flour or cocoa powder.

##### De-aerate:

Rework ice cream for re-use or refreeze.

##### Rehydrate:

Powdered eggs, milk, whey, & potato for dips & batters.

#### **Available finishes:**

304 or 316 S/S  
construction finished to  
meet food industry  
standards.

120 Grit Polished

180 Grit Polished

Glass Bead

#### **Sizes available:**

Capacities from 100L to 5000L  
& are available with either  
direct coupled motordrive or  
in a low line design with motor  
mounted to side of unit.

#### **Options:**

- Custom designed instantisers are available.
- In-line operation allowing continuous addition of ingredients from the top with continuous discharge from the agitator element.
- C.I.P. spray head assembly.
- Standard mechanical shaft seal arrangement or 'flush' seal type.
- Two impellor sizes.
- Swept surface agitator for further processing of the product.
- Heat transfer surface with cavity plate walls & bottom for heating or cooling.
- Insulated tank body with 50mm heavy density fibreglass cased in stainless steel.



Contact Inox Fabrications for further information regarding special mixing equipment, process and design solutions.

For more up to date information on recent events visit our website at:  
[www.inox.com.au](http://www.inox.com.au)



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