

INOX

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Low Level Instantiser - Agitator and Impellor

Two mixing applications.

Easy mobility and operator product addition.

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.

Pictured is the recently developed mobile 'low level' Mixer and Instantiser which incorporates a jacketed vessel and scraped surface agitator for efficient heat transfer and product particulate suspension

coupled with an impellor mounted in a lower sump which is used for the more turbulent mixing processes. In some products a good level of shear is also achieved using this design. Product recirculation can also be easily designed into the system. The removable loading table is easily mounted on the side of the unit where a hinged lid and safety grating allow for easy product addition. The height of the unit is 1 metre at the loading table for manual loading and the lower frame is designed so as a fork lift can easily lift the unit for mobility.



Features:

- Removable loading table and trolley.
- Easy operation and control.
- Various agitator designs.
- Dimple plate heated.
- Specially designed paddle agitation for gentle product handling.
- Available with built in CIP sprayball.
- Standard or 'flushed' type mechanical seal.
- Easy removable guards for access to motor and timing belt pulleys.
- Dust extraction cone.

Sizes available:

500 Litre
Others sizes and designs available upon request.

Available finishes:

304 or 316 S/S construction.
120 Grit Polished
180 Grit Polished
Glass Bead



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

