



# **INSTANTISER<sup>(tm)</sup>**

**High speed, high shear mixing**

- 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.



Enquire about **FREE** product trials with our 150L Demo Instantiser.



**Applications:**

**Dissolve:**

Stabilising (xanthan) 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.

