



Inox 150L Instantiser - High Speed Mixing available for customer trials and R&D.



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.

Inox Fabrications have a brand new 300L Demo unit available for trials and testing purposes of your product mixing requirements.

Inox Fabrications Australia Pty. Ltd.
52 Yale Drive, Epping, Vic., 3076
P.O. Box 1481, Epping, Vic., 3076
p. 03 9408 6697
f. 03 9408 4471
web: www.inox.com.au



The 150L demo unit is alternatively available for immediate delivery at a competitive price. Usually a 6-8 week delivery time for these units.

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.

Do not hesitate to book with us your request for the use of our 150L Instantiser.

Contact Rob Becher at Inox for availability.

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.

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.

Available finishes:

304 SS or 316 SS construction finished to meet food industry standards.

120 Grit Polished

180 Grit Polished



mixing @ 1000RPM



Instantiser outlet

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