

INOX INSTANTISER



CLEAN DESIGN
DESIGNED FOR ERGONOMIC & SAFE LOADING
MOBILE
RANGE OF MIXING ABILITIES



MIX INSIDE THE SQUARE



xanthan gums
thickeners

skim milk
dairy powders



whey powders
proteins

Lactoferrins



0-1400 RPM
flexible control

batter, sugars,
confectionary

Mixing with an INOX Instantiser results in improvements to the look, taste and feel of the food product which, in turn improves market appeal and customer satisfaction.

Reduced particle size of the mixture is directly related to the appearance and consumer taste experience.

INOX Instantisers are highly effective at eliminating lumps and providing fast, homogenous mixtures.

The Instantiser system is specifically designed for the food industry.



**THE FOOD INDUSTRIES
RELIABLE AND EFFECTIVE
LIQUID - POWDER MIXING
SOLUTION
FOR DAIRY, BEVERAGE,
PHARMACEUTICAL AND
SPECIALTY FOOD PRODUCTS.**



read on to learn why the INOX Instantiser is a food industry design masterpiece



We really have thought of everything.

1



All external flat surfaces are gapped with stand offs to allow effective cleaning.

2



Outlet valve handle conveniently located for easy operation.



Outlet Neck tube to the outlet valve is as short as possible to minimise the 'dead leg'.

3

Ergonomic and safe loading height, fitted with hygienic safety grate and lid seal.



4

Standard Instantiser impellor can be fitted with chopping blades. Impellor options are available and are easily changeable. Standard mechanical seal and stationary seat available ex-stock.



5

removable CIP Sprayball with external direction visual indicator



6

Place product bags or recipe documentation on cabinet. Neatly store electrical cable and plug.



7

Easily accessible cabinet houses electrics and drive motor



8

Mobile flexibility and ability to be safely picked up with forklift.



9

SIMPLE CONTROL LAYOUT



10

Engineered and Quality MADE in AUSTRALIA by INOX.



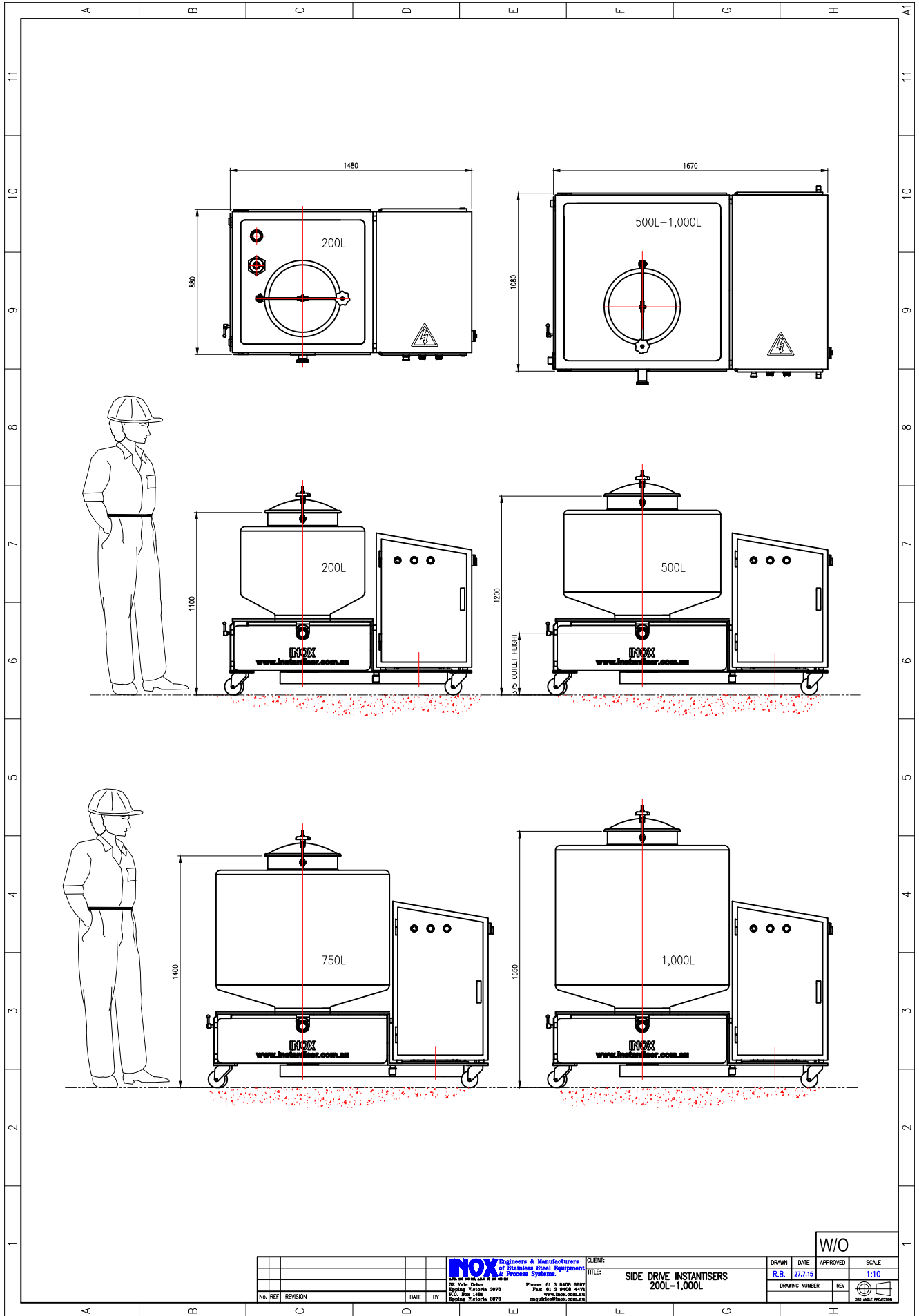
Side Drive version available in sizes: 100L, 200L, 300L, 500L, 750L, 1,000L, 1,500L and 2,000L.



INOX

INSTANTISER

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CLIENT: TITLE: SIDE DRIVE INSTANTISERS 200L-1,000L

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