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.

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.

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

4. Standard instantiser impeller can be fitted with chopping blades. Impeller 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.

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