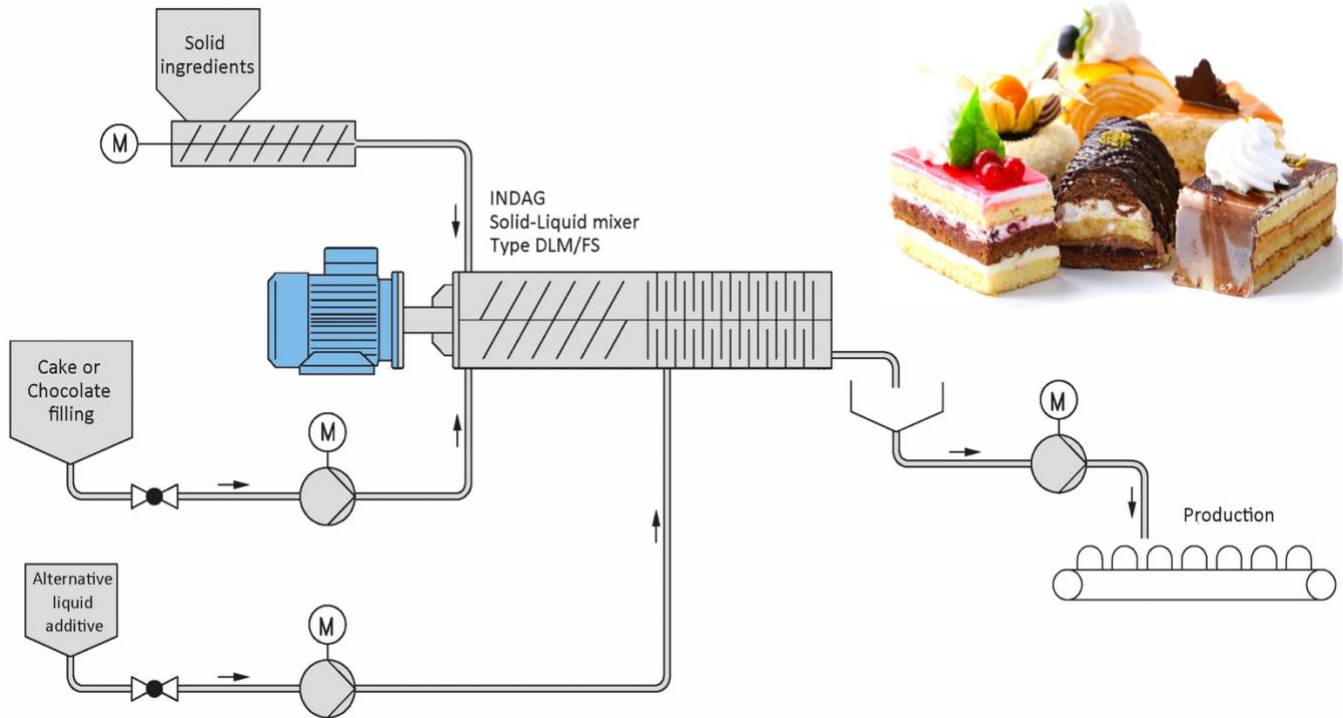


CASE STUDY

Cake & Fillings with Inclusions



PROCESS DESCRIPTION

The liquid product with high fat and sugar content is fed via an external pump into the inline solid-liquid mixer. Often the product has a gas content of a few percent to make the product creamier. The solid ingredients are fed by a loss in weight feeder (dosing scale) into the INFINI-MIXER inline solid-liquid mixer. The rotating mixer feeds the product through a helical screw and mixes by rotor and stator elements at the same time.

The mixing process is very gentle. The fat and sugar based mass is very temperature sensitive, so that a temperature increase above 1°C during mixing is not permissible. Liquid additives such as aroma or color can optionally be pumped into the mixer via additional inlets.

The product leaves the mixer on the face side. It is mixed gently, homogeneously and almost pressureless. The rotor-stator clearances are designed according to the particles. This ensures the perfect mixture for every application.

The installation of the mixer is directly upstream of a filling line. We call it “end of pipe mixing”. If “end of pipe mixing” is not possible, a pump is needed on the discharge of the mixer to feed the product to next process step.

In case of manual cleaning, INFINI-MIX can offer “Easy Clean” slides for the mixer casing. This enables a very short and easy manual cleaning and/or inspection procedure. Of course, all INFINI-MIXERS are fully CIP-able.

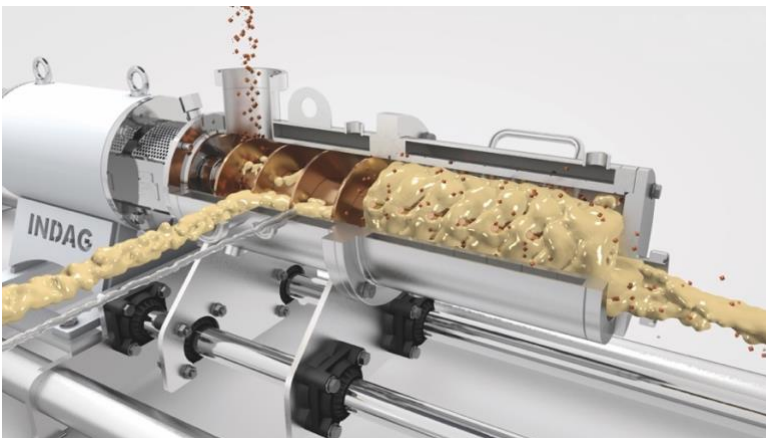
Production capacities vary from a 100s of kilogram per hour up to 7+ tons per hour.



Construction of an INFINI-MIXER with solids feeder and “easy clean” slides

THE INFINI-MIX ADVANTAGE

- Highest flexibility with customers with changing recipes
- “End of Pipe Mixing” minimizes the cleaning effort on recipe changes.
- Compact and very efficient mixing head minimize wasted product during the product change.
- Temperature Increase below 0.5°C while mixing.
- Very gentle mixing. The structure of the peanut butter is not negatively affected by the mixer.
- Closed Hygienic Design, Easy to Clean & Suitable for CIP and/or hot oil flush.
- Ideal for mixing allergens at the very end of the process.



Comparable Applications with a Similar Mixing Solution

Tempered chocolate with nuts, dry fruits or chocolate pieces
Marshmallows with nuts, dry fruits or chocolate pieces
Ice cream with nuts, dry fruits or chocolate pieces
Nougat with nuts, dry fruits or chocolate pieces
Peanut Butter with “crunchies” and other inclusions

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