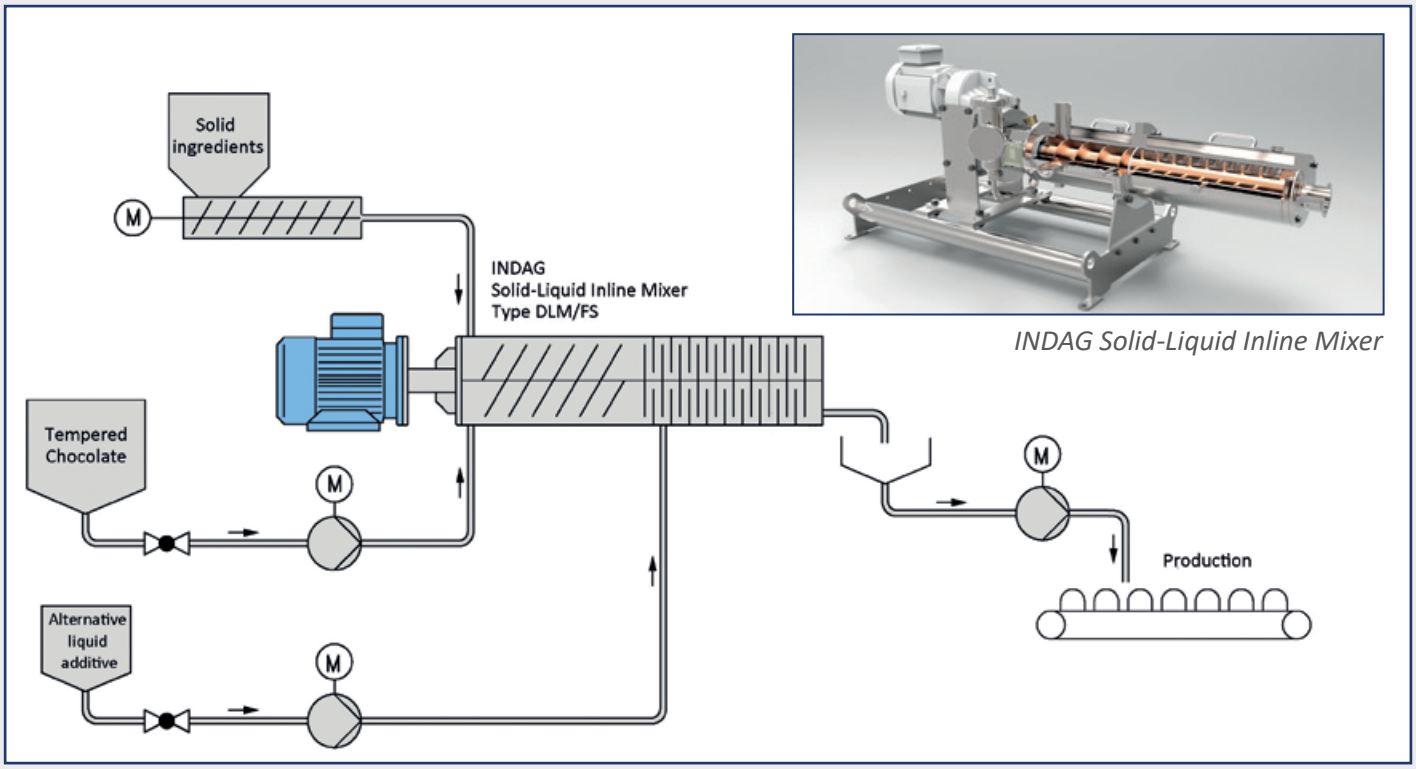
Case No. 108A
Tempered Chocolate with Nuts





Flow scheme example for a „End-of-pipe“ solution right in front of the depositor

INDAG Solid-Liquid Inline Mixer

Process Description

The already tempered chocolate comes directly from the tempering machine with a precise temperature of 31°C. It does not matter in this case whether it is dark, milk or white chocolate.

The solid components come by a loss in weight feeder, dosed very precisely in relation to the chocolate stream. The solid components could be puff rice, nuts, raisins, fruit powder, spices, such as chilly or any other solid material.

Of course, with membrane dosing pumps, liquid flavour or liquid colour could be added simultaneously.

The trick is to mix all ingredients „End-of-pipe“, just before filling. On the one hand, this allows for a very flexible and fast product changeover without discarding a lot of valuable product. More importantly, unlike mixing in the temper, this and all the upstream units, such as pumps, pipelines and valves do not need to be cleaned when changing the additives. This becomes most important in case of including allergens, such as nuts.

Advantages

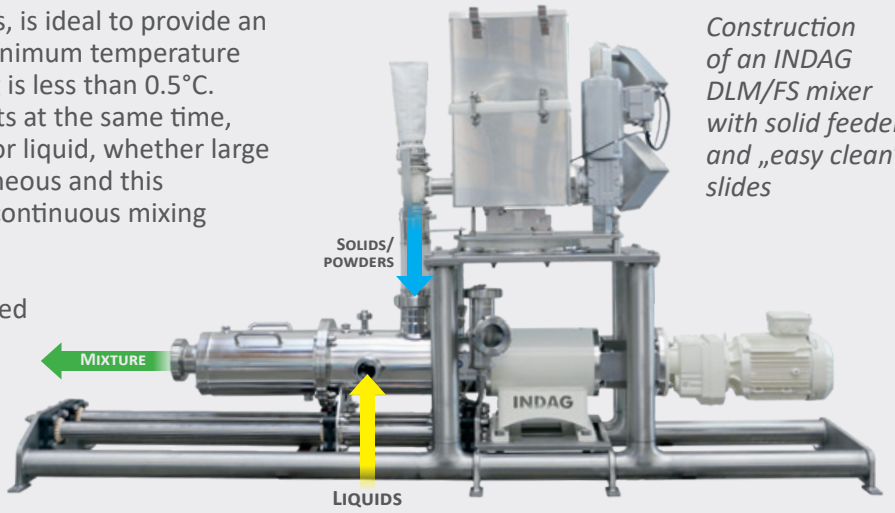
- **Highest flexibility for customer in changing recipes;**
- **„End-of-pipe mixing“ enables customer to renounce on temper cleaning;**
- **Best way to mix solids into a high viscous mass continuously;**
- **Temperature increase below 0.5°C while mixing;**
- **Closed hygienic design, easy to clean, suitable for CIP cleaning;**
- **Mixing of allergens at the very end of the process.**

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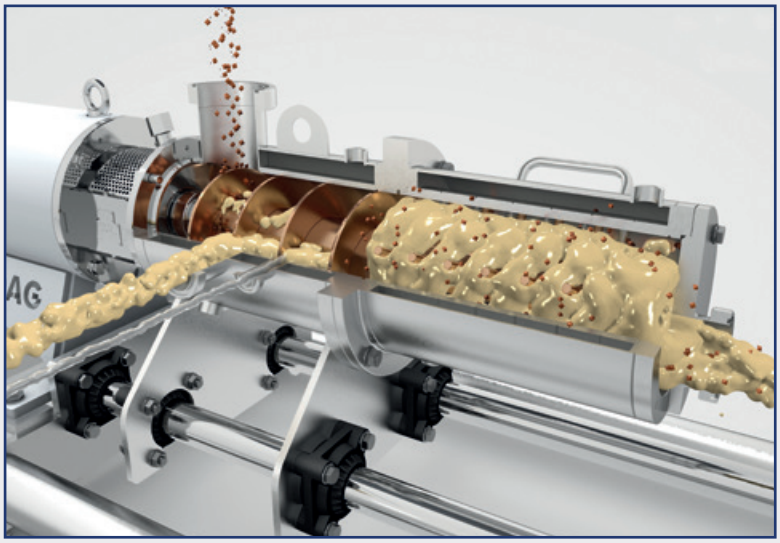


The INDAG Solid-Liquid Inline Mixer DLM/FS mixer for challenging but very sensitive mixing tasks, is ideal to provide an absolutely homogeneous mixture with minimum temperature input. The temperature rise during mixing is less than 0.5°C. The possibility to mix almost all ingredients at the same time, regardless of the quantity, whether solid or liquid, whether large particles or fine powders always homogeneous and this in only one machine, is almost unique in continuous mixing technology.

All mixers in this branch are double jacketed to heat up the mixer before system start. Mixers are available in hygienic execution and are equipped with a solid shaft seal with long lifetime.



Construction of an INDAG DLM/FS mixer with solid feeder and „easy clean" slides



INDAG Solid-liquid Inline Mixer during a mixing operation



Alternative mixing elements

Comparable applications with a similar processes and same mixer

- Tempered Nougat + Various Ingredients
- 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
- Sugar-Egg-Foam with Nuts, Dry Fruits or Chocolate Pieces
- Peanut Butter with Nuts, Dry Fruits or Chocolate Pieces

NORTH AMERICAN PROCESS, INC.
d/b/a INFINI-MIX Process Solutions
811 East Maple Avenue
Mora, MN 55051
(855) PROCESS (776-2377)
Sales@naprocess.com
www.WeMixStuff.com

INDAG
Maschinenbau GmbH
The FlowMix®-Company