



Tetra Pak® High Shear Mixer

Batch process units B200-100VA and B200-250VA



Plug and play solution

- No shear and high shear in the same machine
- Gentle blending of particles
- Handles high and low viscosity products
- Indirect heating/cooling by jacket
- Heating by direct steam injection
- Agitator/scrapper
- Low raw material losses
- Vacuum mixing
- Minimal air incorporation
- Compact solution
- Energy efficient
- HMI 15" touch colour screen

Application

This efficient batch process unit is the right choice for producing small batches of high viscosity products and products that require heating and cooling, such as cream cheese, processed cheese, mayonnaise, dressings and sauces. The unit is also suitable for R&D purposes.

Working principle

The main component is a vacuum mixing tank with a bottom-mounted batch turbo unit. The turbo unit is based on a rotor/stator principle, which ensures optimal processing.

Mixing under vacuum deaerates the product and reduces foam-related problems. The vacuum is also used to drive powder and liquid transport into the tank below liquid level. This ensures optimal wetting of powders, improving mixing and promoting high product quality.

The mixing vessel is insulated and equipped with a dimple jacket for indirect heating and cooling. Products can also be heated by direct steam injection.

There are no circulation loops outside the mixer. As a result, when in high-shear mode, the entire mixture is forced through the mixing head up to 30 times more often than in conventional systems with recirculation loops.

Tetra Pak® High Shear Mixer

Technical data

Processing parameters	B200-100VA	B200-250VA
Capacity, l/batch	100	250
Dry matter, %	≤ 80	≤ 80
Viscosity, cP	≤ 100 000	≤ 100 000

Consumption data

Installed power, kW	33/38	40/46
Power supply	3x380-480 V, 50/60 Hz, 80A	3x380-480 V, 50/60 Hz, 100A
Mixing temperature (no vacuum)	≤ 90°C	≤ 90°C
Mixing temperature (vacuum)	≤ 70°C	≤ 70°C
Steam inlet, mm	Ø25 SMS	Ø25 SMS
Condensate outlet, mm	Ø25 SMS	Ø25 SMS
Steam 4-5 bar, kg/h	100	150
Steam quality	Dry & culinary steam	Dry & culinary steam
Cooling water inlet, mm	Ø25 SMS	Ø25 SMS
Cooling water outlet, mm	Ø25 SMS	Ø25 SMS
Cooling water 1-2 bar, kg/h	800	1200
Instrumental air, NI/h	100	100
Air inlet, mm	Ø8	Ø8
Air pressure	6 bar	6 bar
Service water inlet, mm	Ø25 SMS	Ø25 SMS
Service water, l/h	100	120
Product outlet, mm	Ø51	Ø51

Dimensions

Length, mm	2 900	3 010
Width, mm	1 400	1 750
Height, mm	2 100	2 150

Basic unit

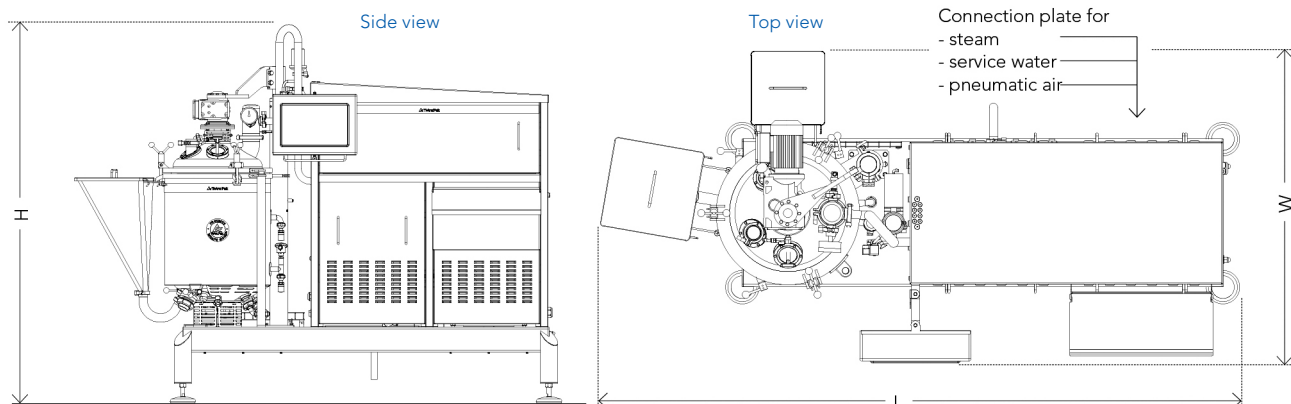
Main components

- Vacuum vessel
- High-shear turbo unit with water flushed seal
- Dynamic stator
- Agitator/scrapper
- Heating and cooling
- Direct steam injection
- Automatic water dosing
- Vacuum pump
- PLC control
- MCC incl. inverters for all motors

Options

- Outlet pump for viscous products

Dimensions



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