



## POWDER MIXER

The FH SCANDINOX powder mixer is a specially developed mixer that ensures fast and effective suction and the best possible dispersion and mixing of solids and liquids in order to obtain a homogeneous recombined product.

The mixer is built on a stainless steel frame mounted on four sanitary machine feet.

### EFFICIENT DISSOLUTION

The mixer includes an 80 litre stainless steel funnel and a self-priming centrifugal pump.

The solids are drawn from the funnel and are dissolved when they pass through the pump casing. To achieve the best possible dissolution, it is recommended to recirculate the product over a stainless steel tank (batch production) until the solid / powder product has been suctioned. When the solid product has been completely incorporated into the liquid fluid, continue recirculating the product for a while.

Butterfly valves are placed between the mixer and the funnel with fluid entry to control the required amount of powder and fluid and prevent air from entering the process. The mixer can be supplied with a stainless steel bag table that can be rotated 360° around the edge of the funnel.

All parts that come into contact with the product are manufactured in stainless steel AISI 316L.

### APPLICATIONS

- Dairy
- Ice cream
- Margarine
- Other foods
- Beverage

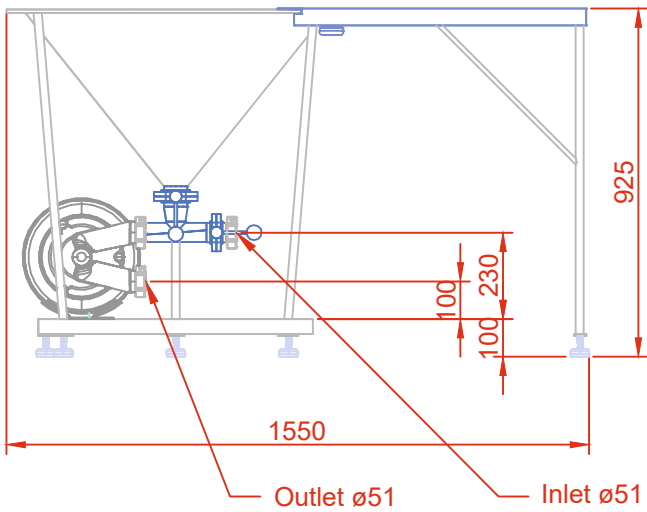
### DRY INGREDIENTS

- Milk powder
- Chocolate powder
- Egg powder
- Whey powder
- Salt
- Sugar
- Vanilla

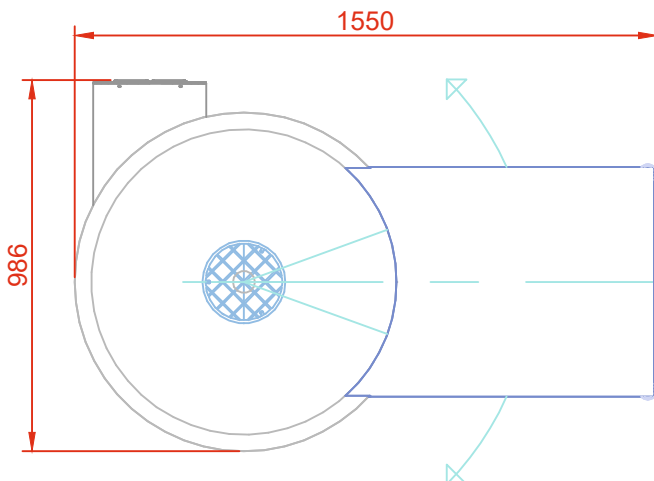
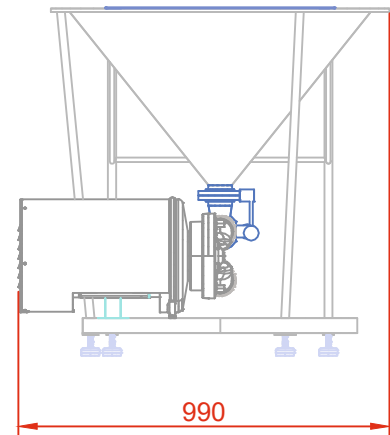
**TECHNICAL DATA**

- Circulation capacity: 16,000 – 25,000 l/hour
- Powder quantity  
(depending on powder type): 500 – 3,000 kg/hour
- Solid dry materials: 50% (max.)
- Motor power rating: 3 – 5.5 kW

(The mixer can be supplied in other sizes; please contact us with your requirements.)



Suction length on pipe max. 3 meter



Bag Table can be rotated 360°