

**DYNAMIC
FRUIT MIXING AND
DOSING SKID**



FRUIT DOSING AND DYNAMIC MIXING. THIS SKID BASED SYSTEM DOSES AND DYNAMICALLY MIXES FRUIT INTO YOGHURT IN A CONTINUOUS PROCESS.

THERMAFLO
LIQUID FOOD PROCESS SYSTEMS
www.thermaflo.co.nz

DESIGN
FABRICATION
ELECTRICAL
AUTOMATION
INSTALLATION
COMMISSIONING

OVERVIEW



Specially designed mixing flights give a thorough mix with minimal shear



Features:

- » Compact, skid mounted, pre-wired and pre-programmed for quick installation
- » Yoghurt supplied with a volume controlled pump including a balance tank and flow meter
- » Fruit supplied with a volume controlled pump for highly accurate dosing to achieve minimal giveaway
- » Water flush program allows hygienic fruit changes mid production without CIP downtime
- » Included CIP booster pump for additional mechanical action mixer cleaning
- » HMI with recipe screens and PLC control

Options:

- » Fruit hopper or debagging table for fruit supply



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SPECIFICATIONS

	2000 L/hr	4000 L/hr	6000 L/hr
Processing capability	Variable speed up to 2,000 litres per hour of product	Variable speed up to 4,000 litres per hour of product	Variable speed up to 6,000 litres per hour of product
Instrumentation and Control Panel	• Yoghurt and Fruit Line Flow Meters • VSD on pumps • Level transmitter on balance tank • Full PLC and HMI • CIP program dedicated to the mixer • Water flush program • VSD controlled dynamic mixer motor		
Options	• Fruit hopper or debagging table for fruit supply		
Construction	Skid and framework made with stainless steel 304, pipework, chambers and balance tank made with 316 stainless steel		
Pumps	Stainless steel 316 sanitary pumps		
Valves	Fully automated stainless steel 316 sanitary design valves		
Electrical Supply	380/415V, 3 Phase, 50 Hertz		
* Static Mixing Solutions also available			

BENEFITS

- » Specifically designed to accurately dose and mix expensive fruit puree into viscose yoghurt bases.
- » Easy to change from one fruit blend to another, plus fully CIP able to maintain your plant in a hygienic condition.
- » This is fully automated with accurate control on blend ratios and product recipes.



CONTACT US

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