



PIN MIXER UNIT

FUNCTION AND FLEXIBILITY

The FH SCANDINOX pin mixer unit is an excellent production solution to ensure intensive mechanical treatment of the product in order to achieve a proper crystallisation and consistency for a wide range of margarine and shortening products.

By using the FH SCANDINOX pin mixer unit you will achieve an extra degree of plasticity in puff pastry margarines and the ideal viscosity when producing table margarines and shortenings.

The FH SCANDINOX pin mixer unit offers flexibility to the production process in different ways. It is a standalone unit with one cylinder and can easily be integrated in the process design set-up. Adjustments can be made to change the level of intensity and duration of kneading. This allows you to change the type of oil, depending on availability and demand on the market. You have the flexibility to work with a wide variety of margarine and shortening products under high or lower pressure and at variable speeds. Depending on the product application the pin mixer units can be placed in different configurations in the crystallisation process. With this flexibility you can trust on a high quality performing product.

The FH SCANDINOX pin mixer unit is designed and prepared for CIP cleaning.

SANITARY DESIGN

The FH SCANDINOX pin mixer unit is designed to meet the highest standards of hygiene.

The pin mixer unit is of modular design with one cylinder, driven by a gear motor, and installed on a base frame. The pin mixer unit is jacketed for the heating by means of a separate water temperating (to be ordered separately). All product parts subject to contact with food are made of AISI 316L stainless steel and all product seals are of sanitary design.

EASY MAINTENANCE

The design of the FH SCANDINOX pin mixer unit facilitates easy replacement of rotor and wearing parts during service and maintenance. Sliding parts are made of materials which ensure very long durability.

PRODUCT APPLICATIONS

- Table margarine
- Puff Pastry margarine
- Industrial margarine
- Cake margarine
- Low fat margarine
- Shortening
- Ghee
- Spreads

OPTIMISE FLOOR SPACE

We know how important it is to optimise floor space, so we have designed the pin mixer to be mounted vertically, which also makes it very easy to clean.

GENERAL SPECIFICATION

Models: 50 l. – 75 l. – 100 l.

Design pressure: 30-80 bar
(depending on product application)

Motor: 4 kW – 11 kW
(depending on cylinder volume)

Pin rotor speed: 50-600 rpm

Water heater: Separate unit - can be offered as option

Material: All product contacting parts are of stainless steel AISI 316L

Certification: The construction is in accordance with the European Pressure Equipment Directive (PED) 97/23/EC and the European Machinery Directive 2006/42/EC. Other certifications can be delivered on request.

Model	Model 50 l.	Model 75 l.	Model 100 l.
A	1315 mm	1700 mm	1700 mm
B	955 mm	955 mm	955 mm
C	610 mm	610 mm	610 mm

