



MARGARINE PROCESSING TANKS

FH SCANDINOX manufactures stainless steel oils and fat storage tanks and preparation tanks for the margarine industry and the whole range of the product application as well.

We are your ideal partner for the design and construction of margarine processing tanks and we offer high quality durable tanks which are all carefully designed by our experienced engineers.

The tanks can be manufactured as single skin tanks, insulated, or three-jacketed processing tanks with dimple jacket. Our engineering department designs the tanks according to the application and to our customers' needs and requirements.

SANITARY DESIGN

We care about hygiene and food safety and therefore we always ensure a high finishing level. As a standard, our tanks for the margarine industry are produced with an internal surface roughness of $Ra < 0.8 \mu m$ where in contact with the product. All contacting parts are made of stainless steel EN 1.4404 / AISI 316L

MIXING W/O EMULSIONS

The mixing of oil and water in the margarine process is extremely important and the key to a high quality end product. In close cooperation with a Danish agitator / mixer manufacturer, we have developed a high technological mixer agitator. It gives you the absolute best mixing of both oil phase, water phase and the final mixing of the W/O emulsions. The emulsion is prepared by mixing oils and fats with the emulsifier blend and the water phase, and always the water phase as the last component. Mixing of the oil phase and water phase takes place in the emulsion pre-mix tank. Here other ingredients, such as flavour, aroma and colour, may be added manually. A minor ingredients unit can be an option for a fully automated ingredients mixing as well.

To obtain a top magnificent end product after the crystallisation process before filling and packing, you also need the best preparation and mixing system for your recipes. The unique, blended emulsion will create a high quality margarine that exhibits good plasticity, consistency and structure. This is made with the FH SCANDINOX mixing solutions.

PRODUCT APPLICATIONS

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

PROCESS APPLICATIONS

- Oils & fats storage
- Emulsifier (oil phase)
- Water phase
- Emulsion preparation (pre-mix & buffer)
- Remelt
- CIP

TANK VOLUME

- Storage tanks: 10,000 – 150,000 l.
- Preparation tanks: 100 – 15,000 l.

