

# INOX

## INSTANTISER

The food industry benchmark for high speed, flexible, and effective product mixing systems.



xanthan gums



skim milk powder



whey powders



batter



[www.inox.com.au](http://www.inox.com.au)

## High speed High shear mixing

Inox Instantisers rapidly dissolve and disperse viscous solids, semi solids and powders more effectively than any other system.

A specially designed impellor system combined with an appropriate vessel shape, produce a high level of turbulence to dissolve and disperse almost any food product in the most efficient and thorough manner available.

Inox Instantisers can dissolve soluble products in less than 5 minutes for complete hydration, total liquefaction & no 'burn-on' as with conventional systems.

Inox Instantisers are designed & manufactured in Australia to the highest standard by engineers who will personally assist to optimise your design, installation & maintenance requirements.

### Click on to demonstration video links:

Water only:

<http://youtu.be/bAu-Z09rpHs>

Xanthan Gums:

<http://youtu.be/UVV4qhl5XaM>

Whey Powder:

<http://youtu.be/gqYyE3Hqqfo>

Skim Milk Powder:

<http://youtu.be/Cl6cQ7vc7rk>

Chemical Trial:

<http://youtu.be/FvkUsq769ig>

**QUALITY  
AUSTRALIAN  
MADE**

**THE NUMBER 1  
INDUSTRY  
RECOGNISED  
POWDER/LIQUID  
MIXING SYSTEM.  
KNOWN  
THROUGHOUT  
AUSTRALIA  
AND WITH  
INSTALLATIONS IN  
ASIA.**

**INOX Instantiser**  
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## SIZES AVAILABLE

INOX Instantisers are available in any custom size up to 3,000L, designed with options to suit any particular application. Options include removable CIP sprayballs, no foam inlets, temperature monitoring, inlet product metering, mixing timer, ventilation and more.

### Standard sizes:

- 150L
- 300L
- 500L
- 750L
- 1,000L
- 1,250L
- 1,500L
- 2,000L
- 3,000L



Enquire about **FREE** product trials with our 150L Demo Instantiser.

## INOX INSTANTISER<sup>(tm)</sup>

High speed, high shear mixing

### APPLICATIONS

#### Dissolve:

Stabilising (xanthan) gums and emulsifiers such as sugar, CMC, guar & gelatine.

Hard or frozen products such as butter, frozen cream, caseinates, juice concentrates & whey solids. Sugars, dextrose & lactose.

#### Dilute:

Such products as tomato paste for sauces or concentrated fruit purees for pastries & puddings.

#### Disperse:

Powders such as flour or cocoa powder.

#### De-aerate:

Rework ice cream for re-use or refreeze.

#### Rehydrate:

Powdered eggs, milk, whey, & potato for dips & batters.



### 5 x MIXING HEADS AVAILABLE

INOX Instantisers are available with 5 x choices of mixing heads which are designed to meet the infinite challenges that mixing in the food industry can bring.

Our demo Instantiser is available for trials with the 5 x mixing head options to achieve the optimum mixing results.



### LOW LEVEL LOADING INSTANTISER

Any Instantiser (with round shell) can include a jacketed vessel wall and scraped surface agitator for efficient heat transfer and product particulate suspension coupled with an impellor mounted in a lower sump which is used for the more turbulent mixing processes.

Product recirculation can also be easily designed into the system.

The removable loading table is easily mounted on the side of the unit where a hinged lid and safety grating allow for easy product addition. The height of the unit is 1 metre at the loading table for manual loading and the lower frame is designed so as a fork lift can easily lift the unit for mobility.



### DEMO INSTANTISER AVAILABLE FREE FOR TESTING AND TRIALS

Our demo Instantiser is designed for small batched up to 200L, is fitted with a variable speed drive for agitator speed control and is available with 5 x mixing head options.

The unit is available free of charge to all INOX customers for product testing and suitability.

Our experience has shown a reduction in mixing time of up to 1/5 of the time taken in conventional tanks with simple paddle type agitators – depending on the product being mixed.

Product testing and trial can also be conducted at INOX's Melbourne facilities.