

# Tetra Pak® High Shear Mixers B200-300A and B200-300VA

Batch mixing for prepared foods and ice cream toppings



## APPLICATION

Tetra Pak® High Shear Mixer B200-300A and B200-300VA are a simple, closed-top 300-litre batch mixers for efficient production of a wide range of food products, including:

- Soups and sauces
- Dips and dressings
- Gum slurry
- Jams and marmalades
- Tomato-based products
- Pesto and spreads
- Ice cream ripples and toppings
- Pudding
- Cosmetic applications

## HIGHLIGHTS

- Handle wide range of products thanks to flexible mixing with variable speeds
- Offer quick, easy plug-and-play solution to scale up your business

- Come with insulated heating jacket, direct steam CIP lid and IP66 control system
- Built with stainless steel AISI 316L as standard

## WORKING PRINCIPLE

Tetra Pak High Shear Mixer B200-300A and B200-300VA are able to produce up to 300 litres of product per batch. The main component of the mixers is the mixing tank with a bottom-mounted batch mixing head. The mixing head consists of a rotor and a perforated stator to ensure optimal processing and secure the most effective emulsification effect and tank circulation flow.

The process begins by feeding a preset amount of cold or pre-heated liquid into the mixing tank. Powders and additives are added via vacuum or through the opening at the top opening of the mixing vessel. The mixing vessel is insulated and equipped with a dimple jacket for indirect heating of the product and direct steam for fast heating.

## BASIC UNIT

Tetra Pak® High Shear Mixer B200-300A and B200-300VA are compact, plug-and-play units that give you the flexibility to produce a wide range of products in one mixer – with a range of capacities and options to meet your specific needs. Units are pre-assembled, frame-mounted and factory-tested with water before delivery to ensure easy installation.

## MAIN COMPONENTS

- Ø200 mm high shear mixing head
- Dynamic stator
- Speed control for mixing head and agitator
- Temperature read-out in display
- Direct steam valve
- IP-66 Danfoss frequency drive
- Manually-controlled heating system for jacket
- CIP sprayball
- Vacuum system (only for model B200-300VA)

## OPTIONS

- Outlet pump

## CONTROL PANEL

Tetra Pak High Shear Mixer B200-300A and B200-300VA are equipped with a 7" HMI with product temperature read out, speed control for mixing head and agitator, start/stop for the vacuum pump, emergency stop and a main switch.

## CAPACITY LITRES/HOUR

- 300 litres, net volume
- 1 to 4 batches per hour

## CONSUMPTION DATA

### Electrical power

22kW depending on selection 400-460 V, 50/60 Hz

### Required water supply at 200 kPa (2 bar) CIP Flow (2 bar)

20-100 litres/hour 22,000 litres/hour

### Steam at 300 kPa (3 bar)

Max 120 kilograms/hour

### Viscosity, cP

<20,000 cP

## LAYOUT

