Highlights

- High capacity
- High shear mixing
- Energy efficient
- Manual level control
- Self pumping
- Compact design
- Low maintenance
- Safe operation
- Low raw material losses

Application

Tetra Pak® High Shear Mixer R200-400 is designed for optimal wetting and processing. The efficient mixing system produces homogeneous and lump-free products e.g. for dairy, ice cream, beverage and prepared food applications. The mixer is designed for low viscous products up to 300 cP.

Tetra Pak® High Shear Mixer R200-400
Recirculation unit R200-400

Working principle

Tetra Pak High Shear Mixer R200-400 is designed for circulation over an external batch tank. The machine comprises a mixing tank, a belt-driven mixing unit located in a pump housing at the mixing tank’s centre outlet and an optional control system.

The heart of the module is the mixing unit, consisting of a rotor and perforated stator. In addition to mixing and dispersing, the unit also provides pumping functionality.

During circulation over the mixer, powders and liquids are added manually to the mixer. The process continues until all products have been added and the mix is homogeneous.

The rotor draws ingredients into the mixing unit, pushing them out through the holes in the perforated stator.

During this process, impeller wings at the bottom of the rotor subject the product to high shear. As the mixing unit is placed beneath the mixing tank, the product will pass the mixing unit at least once.
# Tetra Pak® High Shear Mixer

## Basic unit

**Main components**
- Mixing tank (volume 400 l) with grill, safety switch, baffles, lid and cover with CIP connection, and spray ball
- High-shear mixing unit with water-flushed seal
- Manual level control
- Manual product valves

**Materials**

All parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

**Options**
- Inlet pump, 4 kW
- Outlet pump, 4 kW, for dry matter contents of 20-40 %
- Propeller for the turbo unit
- Control panel in stainless steel with main switch, relay operated start/stop buttons for mixing unit and pumps, emergency stop, contactors, soft starter and internal wiring
- Non-standard power supply, e.g. 3x200 V, 3x575 V

## Technical data

<table>
<thead>
<tr>
<th>Processing parameters</th>
<th>R200-400</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity, l/h</td>
<td>≤ 18 000</td>
</tr>
<tr>
<td>Circulation, l/h</td>
<td>20 000 - 35 000</td>
</tr>
<tr>
<td>Dry matter, %</td>
<td>≤ 20 (40 % as an option)</td>
</tr>
<tr>
<td>Viscosity</td>
<td>≤ 300 cP</td>
</tr>
<tr>
<td>Mixing temperature</td>
<td>≤ 90°C</td>
</tr>
<tr>
<td>Instrumental air, Nl/h</td>
<td>≤ 50</td>
</tr>
<tr>
<td>Powder capacity*, kg/min</td>
<td>≤ 100</td>
</tr>
<tr>
<td>Oil addition rate, kg/min</td>
<td>≤ 50</td>
</tr>
<tr>
<td>Additives</td>
<td>Flavour, sugar, emulsifiers, stabilisers, etc.</td>
</tr>
</tbody>
</table>

**Consumption data**
- Power consumption, kW: 22/25.3
- Power supply: 380-480 V, 50/60 Hz
- Shaft seal water turbo unit, l/h: 10

**Shipping data**
- Net weight, kg: 500
- Gross weight, kg: 700
- Volume, m³: 5

* Powder capacity is measured for skim milk powder

## Dimensions

![Diagram of the Mixer](https://via.placeholder.com/150)

Measurements in mm

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