



INOX FER

TAILOR MADE FOOD PROCESSING TECHNOLOGY

MIXERS



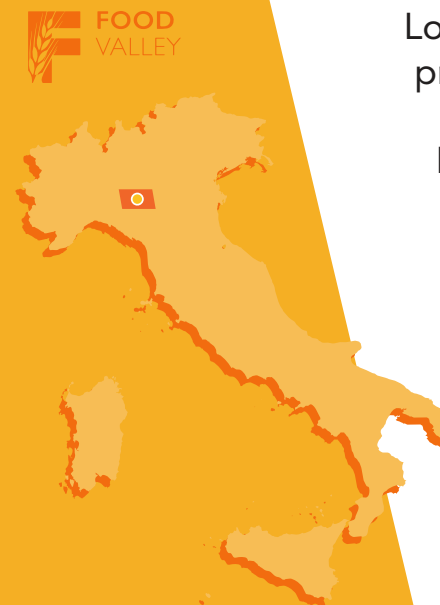


FOOD PROCESSING TAILORING

Located in the heart of the Food Valley, between the provinces of Parma and Reggio Emilia.

INOX FER is an Italian company that has been designing and manufacturing equipment for the food and beverage industry since 1981.

The ingredients to our success are: the **expertise** of our partners, the **search for efficient** and **customized solutions**, the exclusive use of quality components, eco-sustainability and qualified after-sales service. This artisan wisdom is the essence of our being **100% Made in Italy.**



THE COMPANY



100% MADE IN ITALY

**No two machines are the same
because no two customers
are the same.**

INOX-FER MIXING UNITS CAN RAPIDLY MIX MULTIPLE KINDS OF ADDITIVES WITH A LIQUID UTILIZING A POWERFUL PROCESS RESULTING IN COMPLETELY HOMOGENEOUS.

We offer a wide range of solutions for a multiple clientele to meet the specific needs of each production use case.

TAILORED DESIGN

Research and continuous technological innovation targeted to offer every customer the best solution, a solution tailored to their needs.

GUARANTEE SAFETY

The hopper has been designed to such a height that the operator can easily empty the ingredients. When comparing our solution to that of our competitors we find our design for dry ingredient loading to be the best ergonomic approach in the market.



ECONOMY OF TIME AND PRODUCTION COSTS

High level of technology and automation to facilitate a lower use of manpower and efficient production times. We offer the option to remotely control and manage the system for troubleshooting and resolution purposes.

COMPLIANCE WITH MARKET STANDARD AND THE CUSTOMER'S RECIPE

Mixing Units can be equipped with a batch tracking option. In the event that a higher quantity of product has been introduced than the one required, we are able to identify this batch and discard it before it enters the market.

EXCELLENT HOMOGENOUS MIXING

Homogenous mixing without clots of any kind. It all happens with a substantial reduction of the mixing time.

THE PERFECT CHOICE FOR THE PREPARATION OF:



**SWEETENED
LIQUIDS**



**GLAZES
AND TOPPINGS**



**PECTINS
AND STARCHES**



SALINE SOLUTION



DAIRY BLENDS



**ICE-CREAM
BLENDS**



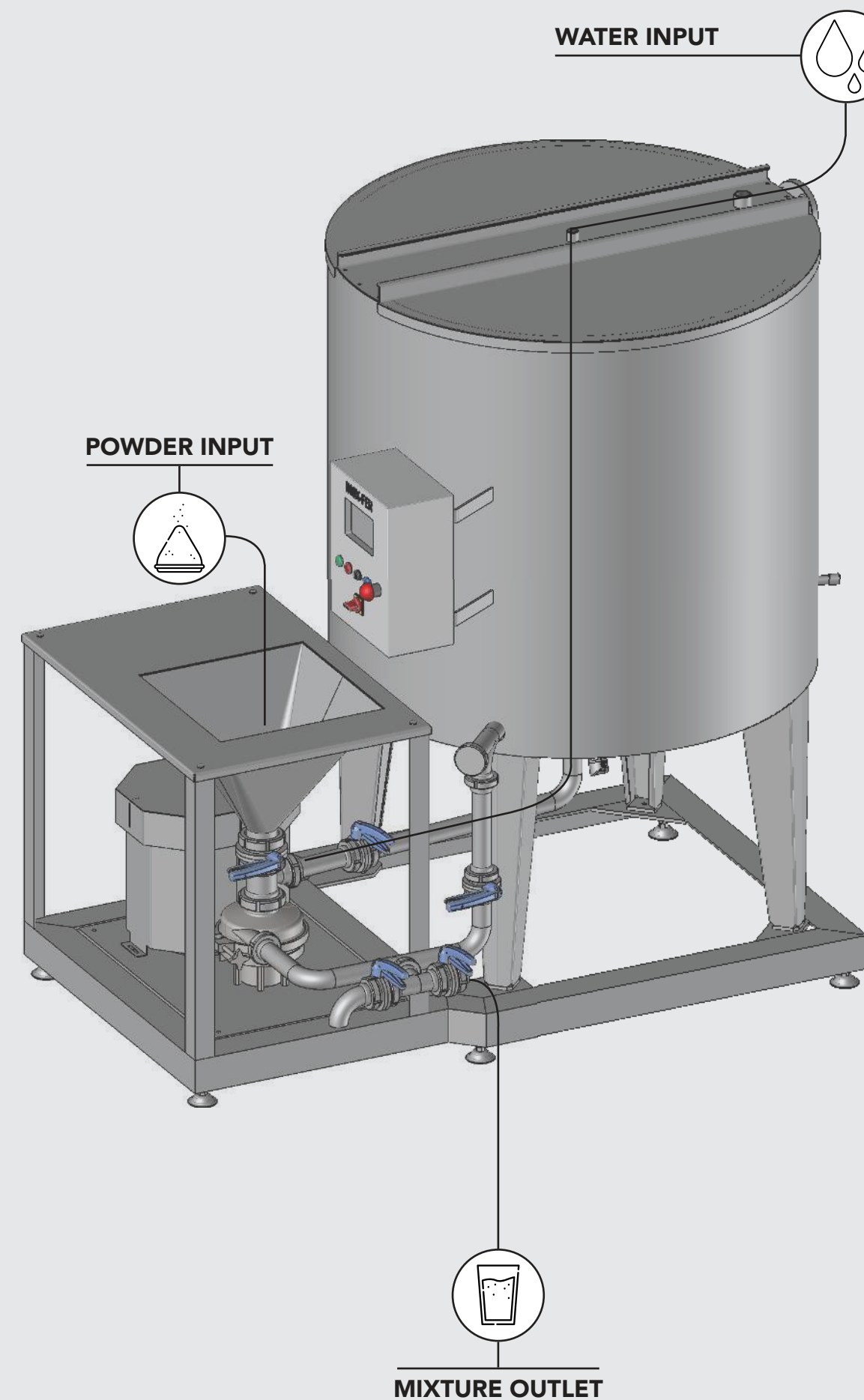
**PRESERVING
LIQUIDS**



BRINES



YEASTS



PROMIX

Years of experience and market leadership to develop Mixing Systems among the most powerful, efficient, and easy to use in the industry.
ProMix represents the new frontier of mixing, equipped with a level of customization at highest levels.

Based on the product dissolved we have developed Mixers in 2 versions:

- **TMV Powder Mixers series** for high viscous blends
- **DR Powder Mixers series** for lowly viscous blends





TMV POWDER MIXERS SERIES

FOR HIGH VISCOUS BLENDS



MODEL	PRODUCT VISCOSITY	DISSOLVING CAPACITY	DRY INGREDIENTS HOPPER VOLUME	VESSEL VOLUME	TOTAL ELECTRICAL REQUIREMENTS
TMV40	150 CPS*	1500 kg/hr*	30 litres	From 300 to 1900 litres	5.5 kW
TMV70	150 CPS*	1500 kg/hr*	70 litres	From 300 to 1900 litres	7.5 kW
TMV701	850 CPS*	2000 kg/hr*	70 litres	From 600 to 3000 litres	13 kW
TMV75	300 CPS*	2500 kg/hr*	70 litres	From 900 to 3000 litres	11 kW
TMV751	850 CPS*	3500 kg/hr*	70 litres	From 900 to 5000 litres	16 kW
TMV100	300 CPS*	7000 kg/hr*	73 litres	From 1200 to 5000 litres	18,5 kW

* Data subject to variation depending on the products dissolved and working conditions

The *TMV* Powder Mixer series has been designed to handle larger amounts of product and work with highly viscous blends. Thanks to the vertical suction directly from the hopper to the inlet of the pump and the tangential suction of the liquid causes the product to be mixed at the entrance of the pump. The solution at this point is pushed by centrifugal force through a particular filter that has the purpose to atomize and mix the blend homogenously without clots of any kind.

TMV Mixing Systems built for U.S. Market



STANDARD FEATURES AND BENEFITS:

- . Honeycombed net mixing chamber for Excellent Homogenous Mixing without lumps
- . Ergonomic Powder Loading
- . Hygienic Design for ease of sanitation
- . Touch-Screen Interface
- . High shear mixing pump
- . Fixed bag holder by the hopper



AVAILABLE OPTIONS:

- . Heat Exchanger for thermal conditioning
- . Internal protection grid for Hopper
- . Batch tracking
- . Integrated load cell weighing system (for hopper and vessel)
- . Minor ingredients scale
- . Welded or domed cover
- . Internal Agitator
- . Mixer and Holding Tank built for Ammonia refrigeration (ASME certification)



DR POWDER MIXERS SERIES

FOR LOWLY VISCOUS BLENDS



MODEL	PRODUCT VISCOSITY	DISSOLVING CAPACITY	DRY INGREDIENTS HOPPER VOLUME	VESSEL VOLUME	TOTAL ELECTRICAL REQUIREMENTS
DR8	100 CPS*	1200 kg/hr*	30 litres	From 300 to 900 litres	2.2 kW
DR10	100 CPS*	1500 kg/hr*	70 litres	From 600 to 1900 litres	4 kW
DR15	150 CPS*	2600 kg/hr*	70 litres	From 900 to 3000 litres	5.5 kW

* Data subject to variation depending on the products dissolved and working conditions

The *DR* Powder Mixer series has been designed to dissolve smaller amounts of product and work with lowly viscous blends. The principle of operation consists of a centrifugal pump that sucks fluid from the tank creating a double Venturi effect under the hopper. The product contained in the hopper is sucked into the liquid at a very powerful rate in order to ensure a perfectly homogeneous mixing result. Once the product is dissolved the mixture is kept in recirculation inside the tank for a few minutes and is then transferred to transferred to the point of use by the same pump.

Integrated load cell weighing system



STANDARD FEATURES AND BENEFITS:

- . High efficiency venturi for introduction of powdered ingredients
- . Hygienic Design for ease of sanitation
- . Ergonomic Powder Loading
- . Touch-Screen Interface
- . Removable bag holder by the hopper
- . Spray ball for ease of sanitation



AVAILABLE OPTIONS:

- . Heat Exchanger for thermal conditioning
- . Internal protection grid for Hopper
- . Batch tracking
- . Integrated load cell weighing system (for hopper and vessel)
- . Minor ingredients scale
- . Welded or domed cover
- . Internal Agitator

IMMEDIATE INTEGRATION
BETWEEN OUR SOLUTIONS AND YOUR PROCESS.



TMV 70



DR 10



TMV 751



DR 8



TMVS 70

OUR FAMILY OF CUSTOMERS





INOX FER

TAILOR MADE FOOD PROCESSING TECHNOLOGY

INOX-FER S.R.L. Via Borsellino 4/E - 42020 Albinea (RE) Italia - Tel. +39 0522.591660 - email info@inox-fer.com
www.inox-fer.com

