

Fristam powder mixer PM

The solution to all problems when mixing powders and liquids – for perfect, homogeneous and smooth textures. Hygienic, effective and highly economical. Fristam's powder mixer is the universal piece of equipment for dissolving, emulsifying and homogenising wet and dry ingredients into fluids.

SHORTER PRODUCTION TIMES

Fristam PM powder mixers can dissolve powders in fluids on its first pass through the mixer, significantly reducing processing times.

Their exceptional homogenising performance and their compact frame make them ideal for dissolving:

- stabilisers in fermented milk products, e.g. gelatine in cream, pectin in cream cheese
- milk powder in shakes and ice cream
- concentrated milk proteins, oils and fats for regulating the fat content for dairy products and cheese
- starch, salt, sugar, Aspartame and other additives
- flavourings and citric acid
- protein powder for bakery products
- wheat and rye flour or coarse meal for producing dough, breakfast cereals and baking mixes
- pectin, CMC, carbopol, guar flour, locust bean gum, xanthan gum, carrageenan, alginate, etc.
- minerals such as calcium carbonate, bentonite or CMC for emulsions as auxiliaries in oil- or gas exploration.

ON-SITE TRIALS

In addition to providing extensive process guidance, we offer our powder mixers for test runs.

SPECIFIC CONSTRUCTION

Supported by a base frame, a self-priming centrifugal Fristam FZ pump is connected to a Fristam shearpump. From a funnel the powder is drawn directly into the fluid product stream. Passing through the shear pump, this premix is then homogenised, producing consistent batches.

A table of ergonomic proportions facilitates manual powder feeding.

If equipped with specific control systems, the powder mixers can be integrated into fully automated systems.

We can also supply adapters for fully- or semi-automatic feeding via big-bags, crew-converters and other conveyer systems.



TECHNICAL DETAILS

- 7 different sizes
- Powder intake up to 15 t/h



Rotor from the Fristam FSP (left), impeller from the Fristam FZ

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