



HANDTMANN INOTEC IM MIXER

2-SHAFT MIXER FOR
THOROUGH PRODUCT MIXING



Sausage and meat products, vegetable and fruit products, baby food, dairy products, confectionery, delicatessen, fish and seafood products, vegan and vegetarian products, meat substitute products, potato and vegetable products, dough-based products, pet food, non-food

Handtmann Inotec mixing technology is optimally suited for fast and homogeneous thorough mixing of viscous to highly viscous products in food and pet food production. It is used both in line solutions and as a stand-alone machine. The different models with paddle shafts, spiral shafts or screw shafts are optimally adapted to the respective application. In every application, medium-scale and industrial producers benefit from fast and optimal mixing with easy emptying via the outlet flaps of the mixers.

YOUR ADVANTAGES

- Optimum, consistent mixing results for liquid to highly viscous products thanks to individually adaptable process steps
- Wide range of applications thanks to different mixer configurations and diverse options, such as heating/cooking, cooling, vacuum and metering
- Production reliability through monitoring of the entire process by means of the integrated process control as well as storage of all product and production parameters
- High economic efficiency due to a compact, closed system with extremely short mixing times
- Easy, intuitive operation and image-supported process control including monitoring of the mixing process
- Excellent hygienic production conditions due to a closed system with hygienic design

EFFICIENT MIXING GEOMETRY FOR PERFECT FLAVOUR

Flexible mixing technology in every application

Handtmann Inotec mixers provide the optimum shaft configuration for any mixing material. Vertically offset paddle shafts for softer products, parallel paddle shafts for stiffer and viscous products, parallel spiral shafts for highly viscous products or parallel screw shafts for extremely stiff products – the optimum mixing geometry and the variably adjustable mixing from gentle to intensive always ensure an optimum mixing result.

A variety of options for an extended range of applications

The option of heating or cooling products directly (injection) or indirectly (double jacket) allows the processing of both cold and hot products. The addition of liquids and dry substances during operation is possible via additional connections. In addition, load cells provide additional reliability in the process. The texture of the product can be customised through appropriate process steps, vacuum, mixing direction, interval and time as well as pauses. The integrated process control can be individually adapted to a wide range of products.

Economical. Compatible. User-friendly.

The mixers are available with a useful volume of 50 to 6,000 litres to accommodate any production volume. They are perfect stand-alone machines but also easy to integrate into existing processing systems. The process control monitors and regulates the user-friendly interface with intuitive input of mixing parameters and central control of the overall process. Emptying is quick and easy via one or two outlet flaps.



CONFIGURATIONS:

- Vacuum system for mixing under vacuum
- Steam nozzles for heating/cooking using steam injection
- Double jacket for heating/cooling
- Injection system for cooling using cryogenic gases
- CIP/WIP preparation
- Feeding by lifting and tilting device, feed screws or belts

TECHNICAL DATA:

Category	Performance characteristics
<ul style="list-style-type: none"> ■ Model IM: Vertically offset paddle shafts ■ Model IM P: Parallel paddle shafts ■ Model IM S: Parallel spiral shafts ■ Model IM SK: Parallel screw shafts 	<ul style="list-style-type: none"> ■ Minced meat, sausage meat preparation ■ Cold, viscous products ■ Highly viscous products ■ Very stiff products
Usable volume	<ul style="list-style-type: none"> ■ IM: 200 to 6,000 litres ■ IM P, IM S, IM SK: 50 to 6,000 litres
Control	15.6" touch control
Drive power	depending on volume and equipment
Voltage	400 V/50 Hz (optional 440 V/60 Hz)
Weight and dimensions	depending on volume and equipment