



INOTEC VARIOMIX IVM MIXER

THE UNIQUELY FLEXIBLE MIXING TECHNOLOGY
FOR A WIDE VARIETY OF PRODUCTS.



Sausage and meat products, dairy products, confectionery, baked goods, fish and seafood products, meat substitute products, potato and vegetable products, pet food, non-food

The unique and versatile mixing technology of the Inotec VarioMix with independently controllable spiral shafts can be optimally used for numerous fields of application in food processing operations of medium and industrial scale. The VarioMix IVM is characterised by its gentle mixing technology with incredibly short mixing times, heating and cooling functions and extremely fast emptying. The ability to mix a wide variety of products, even sensitive ones, and to mix in inserts render it an all-rounder in modern production processes.

YOUR ADVANTAGES

- Optimum product quality thanks to kneading, massaging or mixing processes that can be individually adapted to the product
- Large range of applications due to optional functions such as mixing under vacuum, mixing in, heating or cooling
- High economic efficiency thanks to short mixing times and continuous, reproducible process using digital process monitoring
- Powerful in industrial high-performance processes thanks to a large usable volume and durable, high-quality components
- Intuitive to operate and image-supported Inotec process control including setting and storage of all product and production parameters
- Excellent hygienic production due to hygienic design and easy cleaning and rinsing option of the spiral shafts and bearings in the mixing tray

INNOVATIVE MIXING TECHNOLOGY: FAST – GENTLE – CLEAN – UNIVERSAL

Flexible mixing adaptable to a wide range of products

The interacting, independently controllable spiral shafts make the particularly efficient and gentle Inotec VarioMix mixing system unique. It allows for both gentle and highly intensive mixing and can thus be optimally adapted to a wide variety of products from meat, dairy, delicatessen, dough and powdery or granular and more applications.

Fast, powerful and durable

The usable volume of the VarioMix ranges from 350 to 4,000 litres and it is therefore perfectly suited for the production of a wide variety of products in small batches, but is also for massaging large pieces of meat. In addition, the VarioMix is ideally laid out for continuous use in industrial high-performance production thanks to its high-quality components. Incredibly short mixing times, easy operation via the Inotec process control and the patented CamView system for visual process monitoring ensure a continuous and economically efficient process.

Modular design with manifold options such as heating and cooling

Mixing under vacuum, automatic dosing of water and powder as well as the possibilities to heat or cool the products directly (injection) or indirectly (double jacket) are valuable options for cold and hot products.



CONFIGURATIONS:

- Drive configuration/Standard, increased speed, reinforced version
- Vacuum system for mixing under vacuum
- Steam nozzles for heating/cooking using steam injection
- Double jacket for heating
- Injection system for cooling using cryogenic gases
- Adder module for fluid or firm ingredients
- CIP preparation
- Lifting and tilting device for feeding
- Weighing cells to monitor loading process and filling level



PRODUCT EXAMPLES:

- Sausage and meat products
- Vegetable and fruit products
- Baby food
- Dairy products
- Confectionery
- Baked goods
- Delicatessen
- Fish and seafood products
- Vegan and vegetarian products
- Meat substitute products
- Dough-based products
- Potato and vegetable products
- Pet food
- Non-food



TECHNISCHE DATEN:

Category	Product parameters
Usable volume	350 to 4,000 litres
Drive power	2.2 to 30.0 kW (depending on product and mixer configuration)
Voltage	400 V/50 Hz
Compressed air	approx. 100 litres/min., 6 bar
Weight	depending on volume and equipment
Dimensions	depending on volume and equipment