

San-Flo *Instantisers*

DISSOLVE

DILUTE

DISPERSE

DEAERATE

REHYDRATE



- ◆ San-flo Instantisers rapidly dissolve and disperse viscuous solids , semi solids and powders more effectively than any other system.
- ◆ A specially designed impeller system combined with an appropriate vessel shape , produce a high level of turbulence to dissolve and disperse almost any food product in the most efficient and thorough manner available.
- ◆ San-flo Instantisers can dissolve soluble products in less than 5 minutes for complete hydration , total liquefaction and no "burn-on" as with conventional systems.
- ◆ San-flo Instantisers are designed and manufactured in Australia to the highest standard by engineers who will personally assist to optimise your design , installation and maintenance requirements.



A.B.N. 73 065 365 031

Food Process Engineering Pty. Ltd.

14 Margaret Street , Research
Victoria , Australia 3095
Telephone : 61 3 9437 1255
Facsimile : 61 3 9437 0519
Email : info@foodpro.com.au
Internet : www.foodpro.com.au

ASSOA MEMBER



Member
Food Industry Machinery Manufacturers Association

APPLICATIONS

DISSOLVE

- * Stabilising gums and emulsifiers such as agar , CMC , guar and gelatine.
- * Hard or frozen products such as butter , frozen cream , caseinates , juice , concentrates and whey solids.
- * Sugars , dextrose and lactose.

DILUTE

- * Such products as tomato paste for sauces or concentrated fruit purees for pastries and puddings.

DISPERSE

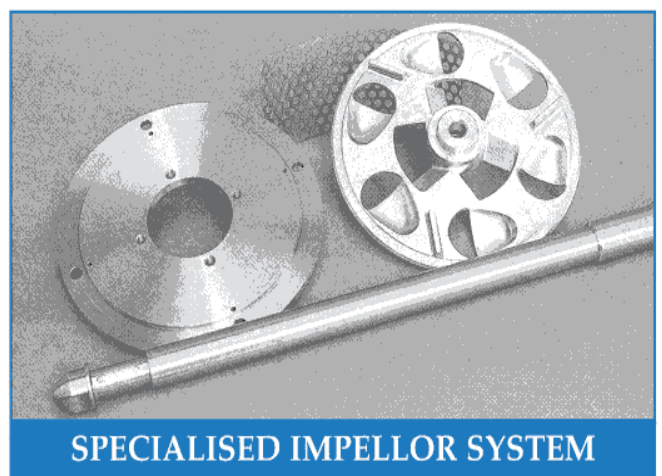
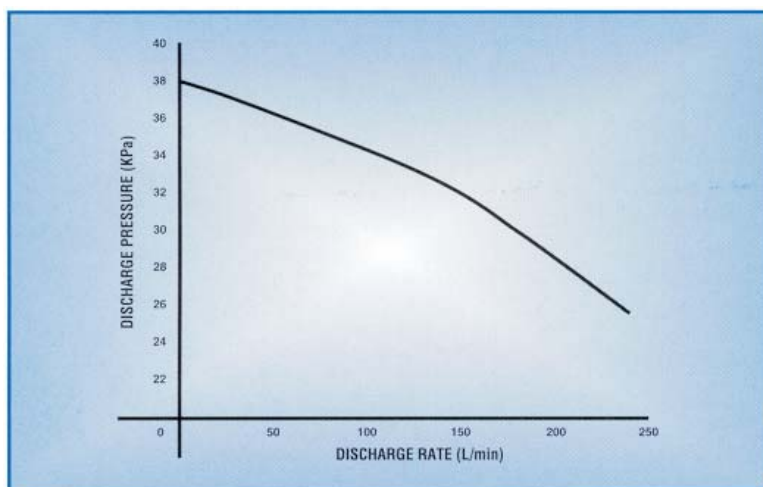
- * Powders such as flour or cocoa powder.

DEAERATE

- * Rework ice cream for re-use or refreeze.

REHYDRATE

- * Powdered eggs , milk , whey , and potato for dips and batters.



CONSTRUCTION

- ◆ All stainless steel , finished to meet food industry standards.
- ◆ Heavy duty removable impellor and mechanical shaft seal.
- ◆ Capacities from 100 litre to 5000 litre and are available with either direct coupled motordrives or in a low line design with motor mounted to side of unit.

OPTIONS

- ◆ Custom designed instantisers are available.
- ◆ In-line operation allowing continuous addition of ingredients from the top with continuous discharge from the agitator element.
- ◆ CIP spray head assembly.
- ◆ Swept surface agitator for further processing of the product.
- ◆ Heat transfer surface with cavity plate walls and bottom for heating and cooling.
- ◆ Insulated tank body with 50mm heavy density fibreglass cased in stainless steel.