



Mixing

AVA ringlayer mixer HRM series Mixers for pastes, pulps and babyfood

The compact ringlayer mixers of the HRM series are used for the continuous production of pastes, pulps and babyfood in the food industries.



AVA ring layer mixer HRM

Dry ingredients as starch, dietary fibres, enzymes and powdery additives are fed into the machine continuously. Liquid ingredients and steam are added into the production flow through separate nozzles.

Homogenous und fast

The HRM's very fast rotating agitator is equipped with mixing elements. According to their alignment and position the mixing intensity and retention time of the product can be adjusted. The HRM reaches high peripheral speeds up to 50m/sec. and thereby transfers large amounts of energy and high shear forces to the mixture within a short time. The peripheral speeds inside the mixer are so high, that the product flow isn't following the laws of gravity and falls down but flows along as ringlayer inside the jacket. In a double jacket design, it can be used for a selective tempering of the product. On its way through the machine every particle gets many thousands of impulses of the mixing elements and leaves the machine as a finished and homogenous mass.



HRM mixing elements

Small unit - high performance

The retention time usually is measured only in seconds. The achievable throughput rates are correspondingly high. The HRM mixer are able to process many 100kgs/h pastes and pulps at a surprisingly small footprint.



AVA Germany
Ulrich Vielhaber
Sales Manager



Email: u.vielhaber@ava-huep.com

AVA process technology

Mixing
Drying
Reacting
Granulating

Sterilizing
Evaporating
Humidifying
Homogenizing

100%

Designed &

Made in Germany

