The basic compound, as well as the fruit or herb preparations, are conveyed through the use of INDAG rotary piston pumps. The INDAG rotary piston pumps are rotation-controlled; and therefore, cover various dosing areas. The dosing is carried out via two inductive flow meters, in order to guarantee an exact volume control. A dynamic mixer subsequently gently mixes the components. A homogeneous mixing is also guaranteed with a small amount of individual components in the primary current. The dosing and mixing of the finished product is carried out automatically. The corresponding recipes are stored in a recipe administration.

**TECHNICAL DATA OF THE DOSING AND MIXING UNIT**

**PERFORMANCE**
- 10–25 % fruit dosage
- Up to 15,000 l/h per line
- Dosing accuracy < ±0.5 %
- Further power levels on inquiry

**DYNAMIC MIXER**
- Number of mixers:
  - 6 double blades on one shaft
- Sealing medium:
  - in the rinsing channel max. 1.0 bar / 100° C
  - hot cleaning:
    - up to max. 140° C, CIP and SIP-capable
- Pressure:
  - max. 10 bar

**FEATURES OF THE UNIT**
- Continuous production of e.g. fruit yogurt, desserts, preparations of curd cheese and cheese
- High degree of user friendliness and operating safety
- Exact product changes
- CIP/SIP cleaning program
- Steam and hot water sterilization program

**OPTIONS**
- Mechanical shaft seal which can be rinsed
- Tube connections at the fruit container which can be steamed
- Double fruit container connections
ADVANTAGES AND BENEFITS OF THE DOSING AND MIXING UNIT / HD-CONTIFE

Exact dosing
The dosing of components and basic compound is automatically controlled, monitored and adjusted.

Highest possible product safety
The mixing station is a closed system – for highest safety.

Product-preserving mode of operation
The INDAG rotary piston pumps are characterized by their special product-preserving mode of processing, even in the case of very shear-sensitive products. The dynamic mixer provides a gentle and homogeneous mixing of the finished product.

APPLICATION POSSIBILITIES

YOGURTS

DESSERTS

GENTLE PRODUCT HANDLING
for high viscose products and products with chunks and fruit pieces
The INDAG dosing and mixing unit, /HD-Conti FE, is specifically designed for the continuous mixing of thin fluid to highly viscous or chunky products. Examples include: fruit yogurts or drink yogurts, herb curd cheese, zaziki, or even cheese spreads.