



Design & Features

- Ageing vat tanks are specially designed to cool down the ice-cream mixes and maintain a temperature of 4°C. The standard make of the gearboxes and motor for the agitator are designed to reduce noise and vibrations, and the agitator itself is specially designed for perfect mixing.

Salient Features

- Standard make gearbox & motor for agitator
- Hygienic construction & easy to clean
- An agitator specially designed for perfect mixing
- Compact design so use less space
- Faster heating electrical heaters
- Digital operating panel & temperature control
- Constructed from AISI304 material standard.
- Jacketed tank also made from AISI304 material.

Applications

- Ice-cream mixer
- Milk pasteurization and many more.

Industries



Dairy



Food & Beverages



Chemical



Home &
Personal Care



Pharmaceuticals
& Biotech

**Technical Specifications**

Capacity	100 Ltr	200 Ltr	300 Ltr	500 Ltr	750 Ltr	1000 Ltr
Material of construction	SS304	SS304	SS304	SS304	SS304	SS304
Inner shell thickness (mm)	2 mm	2 mm	2 mm	2 mm	2 mm	2 mm
Outer shell thickness (mm)	1.6 mm	1.6 mm	1.6 mm	1.6 mm	1.6 mm	1.6 mm
Intermediate shell thickness (mm)	1.6 mm	1.6 mm	1.6 mm	1.6 mm	1.6 mm	1.6 mm
Jacket volume Copper (liters)	76	140	165	220	255	440
Puf insulation thickness (mm)	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm
Motor (HP)	0.5	0.5	0.5	1	1	1.5
Number of blades	2	2	2	2	2	2
Motor RPM	14 RPM	14 RPM	14 RPM	14 RPM	14 RPM	14 RPM
Inlet size	25 mm	25 mm	25 mm	25 mm	25 mm	25 mm
Outlet size	38 mm	38 mm	38 mm	38 mm	38 mm	38 mm
Compressor	Emerso n	Emerso n	Emerso n	Emerso n	Emerso n	Emerso n
Load (kw)	2.25	2.25	2.25	2.7	4.5	5.9



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