



# Tetra Pak® High Shear Mixer B200-300

Batch mixing for prepared foods and ice cream toppings



## Highlights

- Handles a wide range of products thanks to flexible mixing with variable speeds
- Offers a quick, easy plug-and-play solution to scale up your business
- Comes with insulated heating jacket, CIP lid and IP66 control system
- Built from stainless steel AISI 316L as a standard

## Application

The Tetra Pak® High Shear Mixer B200-300 is a simple, open-top 300-litre batch mixer for efficient production of a wide range of food products, including:

- Soup and sauces
- Dip and dressings
- Tomato-based products
- Pesto and spreads
- Ice cream ripples and toppings

## Working principle

The Tetra Pak High Shear Mixer B200-300 is able to produce up to 300 litres of product in each batch. The main component of the mixer is the mixing tank with a bottom-mounted, batch mixing head. The mixing head consists of a rotor and a perforated stator to ensure optimal processing and secure the most effective emulsification effect and tank circulation flow.

The process begins by feeding a preset amount of cold or pre-heated liquid into the mixing tank. Powders and additives are added through the opening at the top opening of the mixing vessel. The mixing vessel is insulated and equipped with a dimple jacket for indirect heating of the product.

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## Basic unit

The Tetra Pak® High Shear Mixer B200-300 is a compact, plug-and-play unit that gives you the flexibility to produce a wide range of products in one mixer – with a range of capacities and options to meet your specific needs. Units are pre-assembled, frame-mounted and factory-tested with water before delivery to ensure easy installation.

## Main components

- Ø200 mm. high shear mixing head
- Frequency-controlled mixing head
- Temperature read-out in display
- IP-66 Danfoss frequency drive
- Manually-controlled heating system
- CIP lid

## Control panel

The Tetra Pak High Shear Mixer B200-300 is equipped with a Danfoss VLT drive with product temperature read out, a start/stop button for the mixing head, an emergency stop, a main switch and a potentiometer for fast control of mixing speed.

## Capacity

- 300 litres, net volume
- 1-4 batch/hour

## Consumption data

### Electrical power

18.5 kW depending on selection 400-460 V, 50/60 Hz

### Required water supply at 200 kPa (2 bar)

Seal water 20 l/h

### Steam at 300 kPa (3 bar)

Max 120 kg/h

## Layout

