

Since 1931, the monthly journal for food manufacturers, processors and packers

# Holmach Ltd



Teletherm patented scraped surface heat exchanger for heating and cooling.

*The NEW UK and Eire*  
*agent for* **terlet**

Processing Systems

**Reliable and successful  
 technology that gives:**

- Manufacturing for all types of food products
- Terlotherm scraped surface heat exchangers
- Horizontal and vertical batch vessels
- Vacuum and pressure product preparation
- Van Meurs aseptic bag in box filling from 5 to 1000 litres
- Mixing, shearing, emulsifying and agitating operations



Terlet processing vessels from 15 to 30,000 litres.

**See us at PPMA '09**



**Holmach Ltd**  
 Process solutions for industry

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## Delfin Mistral range from Flextraction expands

A compact, dual processing homogenizing system which combines the functions of mechanical and ultrasonic homogenizing for faster sample preparation, is the latest addition to the range of laboratory equipment available from Scientific Laboratory Supplies (SLS).

The DPS-20 from PRO Scientific features an innovative, three-in-one design and offers users the choice of fully automated ultrasonic homogenizing configuration, fully automated mechanical homogenizing, or both. This advanced system offers users optimum control and flexibility and is therefore an ideal choice to best support a wide range of processing needs and by merging the advantages of each homogenizing method, maximum timesaving is achieved.

Mechanical or ultrasonic homogenizing can be used together, or independently of each other, resulting in faster and more efficient sample breakdown. This ensures minimal, or no heat introduced and therefore more precise particle size reduction, all completed within a noise reducing enclosure. Also, its automation capacity allows for repeat processing and consistent results, freeing-up time for other

work to be completed in the laboratory.

Features include, a high-performance brushless motor which powers the mechanical homogenizer, a 130-watt ultrasonic processor which delivers constant amplitude throughout processing all housed within a sound-abating enclosure with LED interior lighting and a clear polycarbonate door providing users with a full view of the inside chamber.

The system can be used with 15ml, 16ml, 19ml and 50ml tubes through its innovative carousel rack design and additional carousel racks can be purchased for quicker load time. Up to 20 samples can be processed in one run, or include two rinse positions or setup for every other position to be a rinse position. A typical run-time for 20 samples is under 10 minutes. Onboard computing enables the system to store-up to 10 different homogenizing programmes in memory, or it can be used in the manual mode for individual sample processing.

The DPS-20 system is ideal for sample preparation in the pharmaceutical industry where high volume sample processing is important, food processing, industrial and environmental.



Contact Flextraction on tel 01684 410641 or visit [www.flextraction.co.uk](http://www.flextraction.co.uk)

## Dinnissen's new Pegasus® Mixer

A new model of the famous Pegasus® Mixer series, dries powders, granules and granulates quickly and energy-efficiently.

The mixer carefully disperses the raw materials in the air while at the same time blowing warm air around the individual granules and powder particles to dry them. The ability of the Pegasus® mixer to dry such materials makes it very well suited to extend the shelf life and modify the moisture content and condition of a wide range of powders, granules and granulates such as flour, starch, spices, pits, seeds, and chemical products.

The perfectly designed paddles create an optimum fluidized zone by gently suspending the raw materials in the air. Depending upon the specific raw materials used, the Pegasus® mixer can be adjusted to a wide range of mixing settings. Powders, granules and granulates can be mixed slowly or extremely quickly, with a short or long residence time, and in very large or extremely small quantities.

The mixing mechanism and the associated fluidized zone technique of the Pegasus® Mixer have proven to be very well suited for drying powders, granules and granulates quickly and with minimum energy consumption. The newest model of the Pegasus® Mixer was therefore fitted with an extra functionality: the ability to blow hot air around the suspended particles. Depending upon the raw materials to be dried, the air temperature can be adjusted (100-140°C) as well as the flow and moisture content of the air blown through

the particles.

The drying process in the Pegasus® Mixer is carried out extremely efficiently, as only a very small quantity of air is needed to thoroughly dry the gently suspended particles. A relatively low airflow speed is needed to reach all the powder particles or granules in the fluidized zone. The moisture absorption capacity of the air is also utilized to the maximum extent, as the air used makes optimum contact with the particles to be dried. Finally, the entire drying process is controlled in a fully automated fashion and fixed drying programmes can be used to obtain optimum drying results.

The combination of all these factors means that Dinnissen's new Pegasus® provides clients with an extremely efficient and low-energy mixing solution. In addition, clients profit enormously from the fact that the extensive operational functionality of the Pegasus® can be combined with the drying operation.

Raw materials can be weighed, ground down, mixed, sprayed with liquids, and then dried in an integrated fashion. This can be done in continually varying compositions and operational combinations while at the same time quickly and easily changing from one recipe to another. The hot-air treatment in the Pegasus® Mixer can also be used to sterilize products such as spices, pits and seeds which are used in salads and ready to eat meals. The drying operation in the Pegasus® Mixer can be carried out in batches as well as on a continuous mixing/drying basis.

Contact Dinnissen Process Technology on tel +31 774 673555 or visit [www.dinnissen.nl](http://www.dinnissen.nl)



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