



HOW TO AVOID POTENTIAL HYGEINE PROBLEMS IN FOODSTUFF MIXING

Cross contamination, bacteria , and impurities typically from residue are all common hygiene related problems when mixing in the food industry, particularly when one mixer is used for several products. Hosokawa Micron has 85 years in developing solutions for these problems with their Vrieco Nauta range of conical mixers an ideal choice in this area. These mixers can be supplied for both dry and wet cleaning.

Dry cleaning, where water or other cleaning liquid is used is ideal for dry powder mixing as it means no moisture is introduced into the machine. The smooth conical sides of the Vrieco Nauta Conical Mixer ensure good efficient emptying. The mixer vessel is made in one part avoiding seams, there are no ledges for bacteria and residues to accumulate. The central outlet is large with no restrictions ensuring full discharge and the orbital mixing screw is smooth and can have open flights for good dry product discharge.

There are instances where this is not enough and wet cleaning is required. Here Hosokawa Micron can offer conical mixer designs with full CIP or SIP to ensure a very high degree of wet cleaning. The same smooth conical vessel design shape is used but clean in place nozzles are fitted which efficiently clean the whole of the inside and all rotating mixer parts.



For further information please contact:

Hosokawa Micron Ltd, Rivington Road, Whitehouse Industrial Estate,
Runcorn, Cheshire, WA7 3DS.

Tel: +44 (0) 1928 755100 Fax: +44 (0) 1928 714325

Email: info@hmluk.hosokawa.com www.hosokawa.co.uk