



VACU-BLEND SYSTEMS

The Scott Turbon® Vacu-Blend System offers the benefits of the HSP or HSM Inline Mixer coupled with high capacity powder induction. Ingredients are pulled through a wand or conical hopper, eliminating the traditional venturi that is prone to clogging and cavitation. These are designed to reduce batch times by up to 90% while increasing the consistency and quality of the product.

Standard Features:

- High quality stainless steel construction
- Contact surfaces #4 sanitary polish (approx. 32 Ra)
- Sanitary piping
- Double mechanical seal
- Hopper with vibrator
- Full port manual valves
- UL certified NEMA 4X
- Inlet and throttle valve
- Powder valve; manual
- Powder hopper
- Liquid ring blend pump
- High shear mixer

Optional Features:

- Stainless steel* or XP motor
- Higher electro-polish finish available
- Discharge heat exchanger
- UL certified XP control panels
- Automated air operated valves

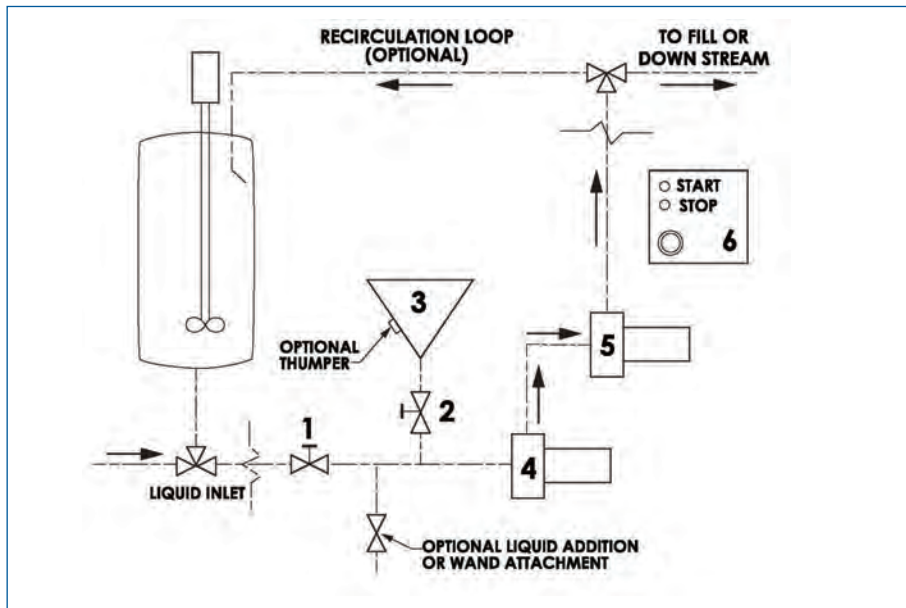
Benefits of using Vacu-Blend Systems:

- Powder blending applications
- 3-A Sanitary standards
- 30" x 40" Ergonomic staging area



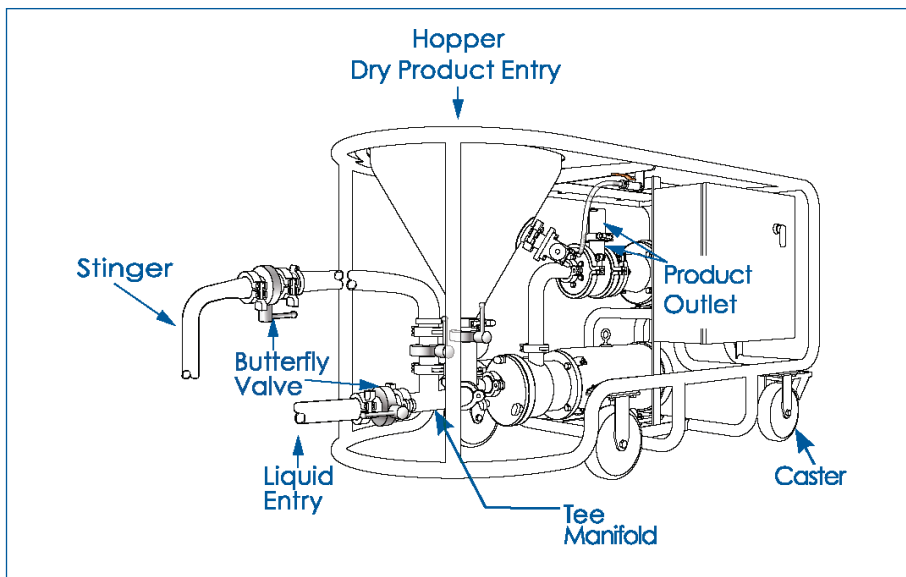
*Available up to 20HP

Vacu-Blend Flow Diagram



1. Inlet and throttle valve; as closed powder feed up
2. Powder valve (manual or air operated)
3. Powder hopper
4. Liquid ring blend pump
5. High shear mixer
6. Control panel for Vacu-Blend System

Operating the Vacu-Blend systems



1. Dump dry ingredients into hopper
2. Power on
3. Open powder feed valve

TYPICAL MIXING

Applications

- Dispersion
- De-agglomeration
- Dissolution
- Hydration
- Blending
- Homogenization
- Emulsification

Industries

- Food & Beverage
- Pharmaceutical & Biotech
- Cosmetics & Personal Care

Ingredients

- Mayonnaise
- Aspartame
- Brine solutions
- Carbopol® - copolymers
- Casein
- CMC
- Gums and starches
- Methocel® - cellulose gum
- Pectin
- Powdered milk and cocoa
- Sugar dissolution
- Veegum and van gel
- Viscosifiers
- Xanthan Gum

