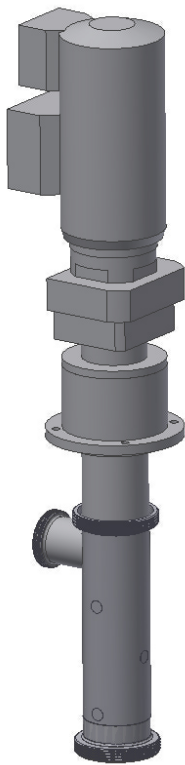


# Inline mixer

Inline Marmelade dosing



## Technology

### Consisting of:

- Fruit dosing pump with CIP bypass and water flushed shaft seal
- Fruit flow-meter
- Set of sanitary valves
- Sight glass
- Dynamic mixer – the mixer can be lifted by a spindle for easy maintenance
- Set of Sanitary flex hoses
- Marmalade balance tank 80L with CIP spray ball

## Primodan approach

The Primodan Inline mixer for mixing marmelade into products like Yoghurt, Skyr or similar products is a cost saving and product waste reducing feature. By installing the mixer right on top of the dosing unit, it results in a minimum of product waste when changing between different types of marmalades or flavours.

The system eliminates the traditional pre-mixing tanks.

The system can be added to new as well as existing Primodan machines.