

### SYSTEM OVERVIEW

**Sepak Industries' new cyclone mixing system** is designed to mix or emulsify products in a batch tank. The cyclone mixers are excellent in handling difficult to mix powder such as pectin into water, gum into water and maltodextrin to water, which is usually used in food production.

The CYCLONE mixing system is a high-speed in-tank emulsifier (which is a large version of a food processor) where large volumes of 200L to 1000L of food products are to be mixed and emulsified. For customer convenience we design our systems for ease of washing and access to check for cleanliness and maintenance. The products may be high in viscosity (around 1,000cPs). There is a bottom outlet of varying sizes up to 6 inches or 150mm depending on the product being mixed.

The system has a wide opening to add ingredients such as nuts for non-dairy milk making, or mayonnaise making, hummus etc...

The system is designed to ensure that all the products to be mixed or emulsified are drawn into the mixing head through a vortex (seen to the right).

