PCM DOSYMIX™ INLINE MIXER

www.pcm.eu

Spin Pompen

PCM keep it moving

PCM DOSYMIX™ INLINE MIXER

Provider of dynamic mixing

The Dosymix™ dynamic mixer preserves the most important asset in your production line: the ingredients.

Thanks to the body design, with twin helixes in opposite directions welded to an impeller, an upward and downward flow is created for **gentle mixing of ingredients and accurate distribution of mixed product**.

The Dosymix™ is **3A** certified (American standards) to ensure a better cleaning efficiency during **Cleaning In Place and/or Sterilisation In Place**.

TECHNICAL PERFORMANCE

- **Pressure:** 10 bar [145 psi]
- **Flowrate:** 6 m^3/h [26 USGPM]
- **Particles size*:** 25 mm [1 inch]

RANGE

- **5 models**

* Depending on your products, the Dosymix™ can mix bigger particles.

EXAMPLES OF APPLICATIONS

- Fruits, pulp, syrup in stirred yoghurt
- Sugar, glucose, vitamins, flavours in cream and cheese
- Preparations including grapes in desserts
- Ferment, rennet in cheese...

MIXER CONSTRUCTION

OPERATING PRINCIPLE

The residence time in the mixer body (measured in seconds) ensures the quality of the mix. The residence time depends on 2 factors: the internal volume of Dosymix™ and the production rate (l/h).

OPTIONS

- Tandem mechanical seal
- Heating jacket: for particular applications requiring specific temperature
- Drive cover

PCM DOSYMIX™ RANGE BENEFITS

IDEAL FOR SHEAR SENSITIVE PRODUCTS containing solids or fibers
- The round shaped helix prevents the adhesion of ingredients
- Designed for products mixing with different viscosities and/or proportions

3A HYGIENIC CONSTRUCTION
- CIP and SIP facilitated

LOW INTERNAL VOLUME to minimize product losses

MULTI OUTLET
- Dosymix™ is placed prior to the packaging machine. The customer has the flexibility of precise distribution from 1 to 12 outlets

EASY AND QUICK ASSEMBLY/DISASSEMBLY
- Body fixed by Tri-Clamp connection
- Mechanical seal provided in cartridge

MECHANICAL SEAL standardised for both Dosymix™ and HyCare™ progressing cavity pump

PCM DOSYMIX™ TECHNICAL PERFORMANCES

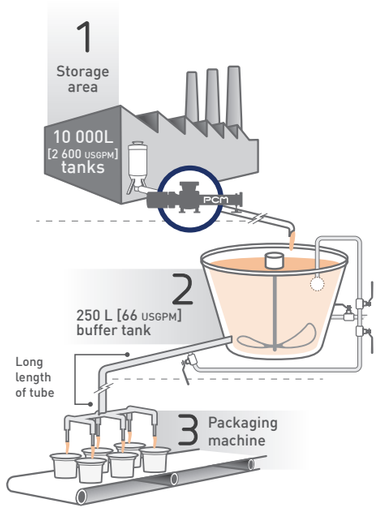
Models	Internal capacity L [USGAL]	Weight kg [lbs]	Drive power (kW)	Speed rotation - Fixe (rpm)	Speed rotation - Variable (rpm)	Connections
DM 1000	3.8 [1]	47 [103.6]	0.75	145 or 300	60 to 300	SMS DIN 11851 DIN 11864 Tri clamp Smooth end
DM 2000	8 [2.1]	53 [116.8]	0.75			
DM 4000	17 [4.5]	90 [198.4]	2.2			
DM 8000	23 [6.1]	107 [235.9]	4			
DM 10 000	30 [7.9]	110 [242.5]	4			

Models	Ø inlet mm [inch]	Outlet manifold - Number of outlet & Ø mm [inch]				
		1	2 to 4	5 & 6	7 & 8	9 to 12
DM 1000	51 [2]	51 [2]	25/38 [1/1.5]	25 [1]	25 [1]	-
DM 2000	51 [2]	51 [2]	25/38 [1/1.5]	25 [1]	25 [1]	-
DM 4000	63.5 [2.5]	63 [2.48]	25/38 [1/1.5]	25/38 [1/1.5]	25 [1]	25 [1]
DM 8000	76 [2.99]	76 [2.99]	25/38/51 [1/1.5/2]	25/38/51 [1/1.5/2]	25/38 [1/1.5]	25/38 [1/1.5]
DM 10 000	76 [2.99]	76 [2.99]	25/38/51 [1/1.5/2]	25/38/51 [1/1.5/2]	25/38 [1/1.5]	25/38 [1/1.5]

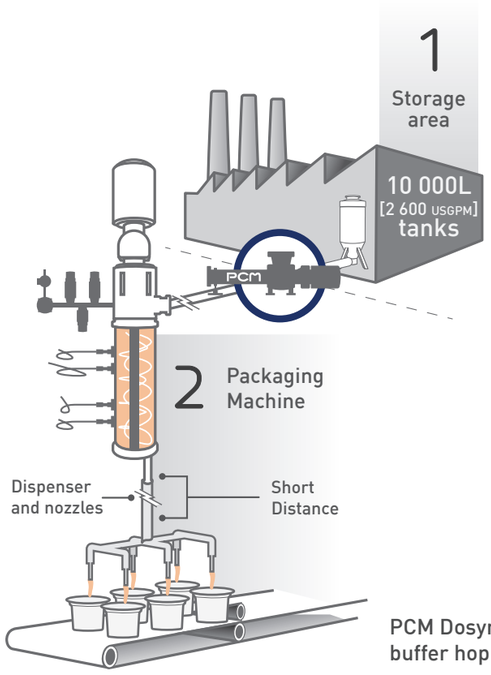
PCM DOSYMIX™ WITH BUFFER HOPPER

Two key functions for a minimized footprint

By combining all **the functions of a buffer hopper** with the **PCM Dosymix™ mixer**, PCM guarantees a uniform inline mixing that respects your recipes.



Conventional solution with buffer tank



PCM Dosymix™ with buffer hopper solution

PCM DOSYMIX™ WITH BUFFER HOPPER BENEFITS

TWO FUNCTIONS IN ONE

- Function #1 : Buffer hopper with low capacity, positioned before the packaging dosing unit, offering the benefits of a "just in time" production
- Function #2 : Inline dynamic mixer ensuring an homogenization or suspension of the markers (avoiding the decantation of the product before the final dosing).

LOWER CAPITAL INVESTMENT COSTS compared to a batch mixing solution

- Removal of a buffer tank and valve sets from the CIP process

LIMITED PRODUCT LOSSES

- The buffer hopper mixer is integrated as close as possible to the packaging dosing units
- The level management inside the mixer body makes the recipe changeovers more flexible

HYGIENIC DESIGN

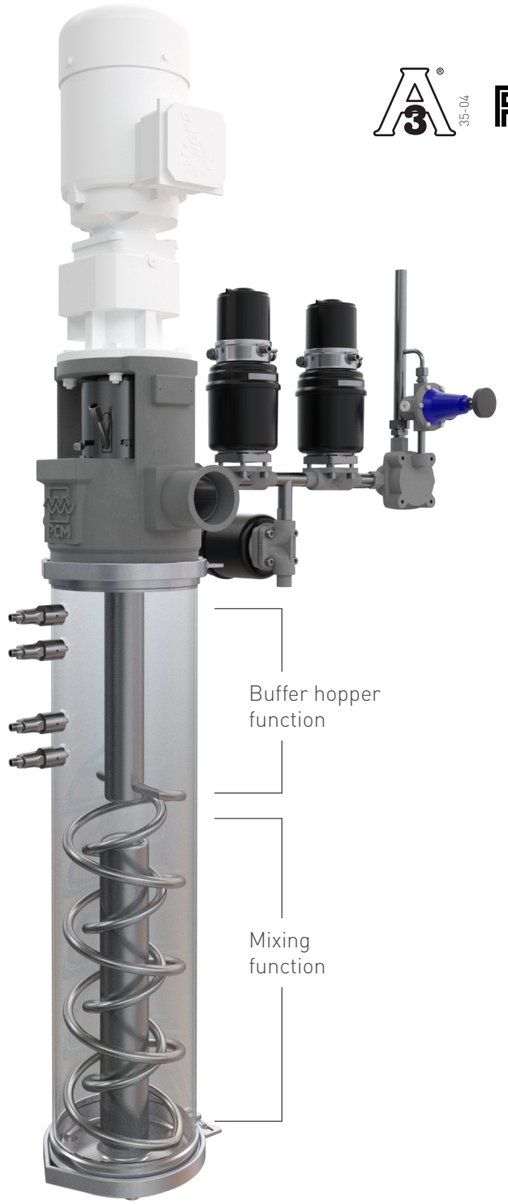
AIR REGULATION

- allowing the constant management of the pressure inside the mixer body (pressurization during the dosing and degasing, if necessary during overpressure)

INTEGRATION INTO NEW OR EXISTING MACHINE

EASY CLEANING AND SIMILAR TO A PROCESS PIPING SYSTEM

- No tank with large volume to clean, avoids valve sets and bypasses during CIP/sanitation phases



3-A 35-04 FDA

CONSTRUCTION

- PCM Dosymix™ dynamic mixer
- Internal capacity of the mixer body: from 8L to 30L [2.11 to 7.9 usgal]
- Mixing capacity: from 3.5L to 17L [0.8 to 4.5 USGAL]
- Sensors for level management (low/high level regulation, safety and end of production alarms)
- An air regulator equipped with a pressure gauge
- Three diaphragm valves for production and CIP management
- Multi-outlets, smooth ends options
- Clamp collars to ease maintenance and accessibility

Options

- Frequency converter

APPLICATIONS

- Just in time mixing: fruit in stirred yoghurts...
- Maintaining the markers in suspension: vegetables with sauces, vinaigrette with or without herbs...

PCM

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