



Tetra Pak® Mixer RJCI

Mixing unit with radial jet and coaxial injection technology



Highlights

- Achieve efficient, flexible mixing
- Add ingredients quickly, easily
- Minimize investment cost
- Low powder and concentrate waste
- Low energy consumption

Application

The Tetra Pak® Mixer RJCI combines radial jet and coaxial injection technologies in a smart, ergonomic design for efficient addition and mixing of powders and concentrates in beverage production. It is ideal for making pre-mixes up to 200cP for beverage products such as carbonated soft drinks, still drinks, nectars, ice tea and energy drinks. It allows operators to add ingredients at floor level from sacks, big bags and various kinds of concentrate containers quickly and easily.



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Working principle

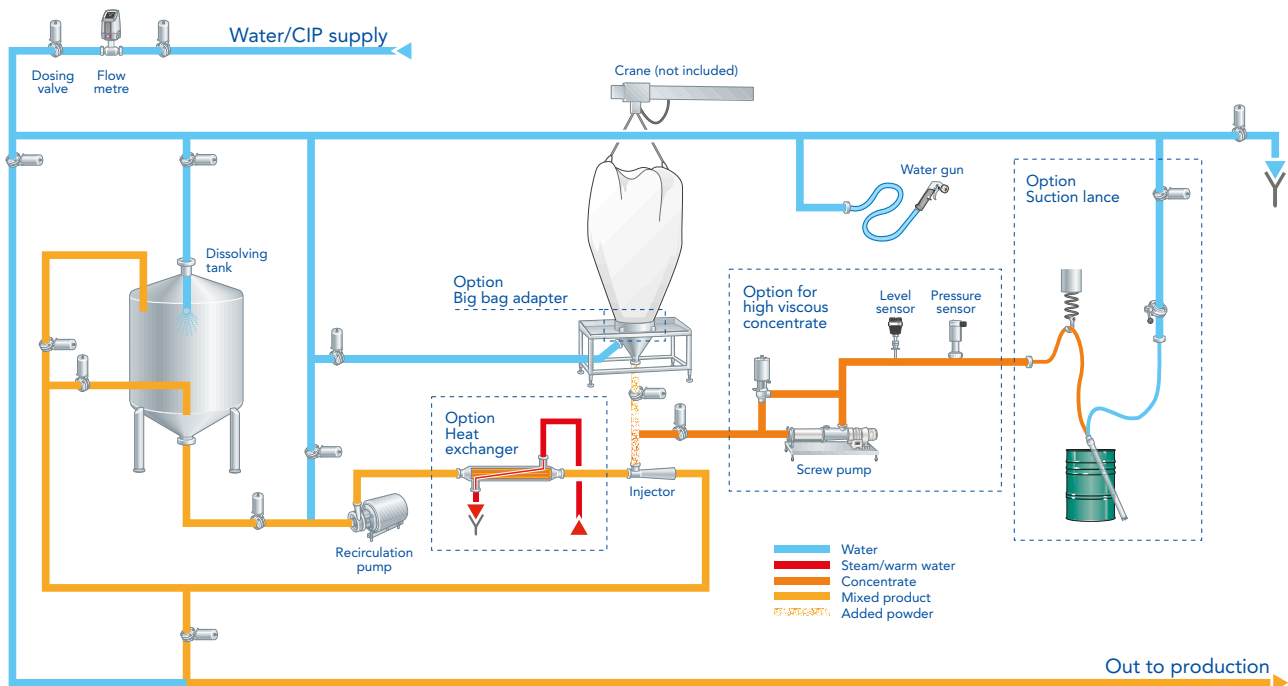
A pre-set amount of cold or pre-heated liquid is fed into a batch tank or to the Tetra Pak® Mixer RJCI and the liquid is circulated over the coaxial injector with a pump. Powders and concentrates are manually fed into the Tetra Pak Mixer RJCI at floor level and mixed with the liquid to achieve a homogeneous product during circulation.

A continuous flow to downstream equipment is achieved using two or more batch tanks, arranged for alternating filling and emptying.

Main components

- 1 radial jet mixing unit with coaxial injector consisting of:
 - 1 recirculation pump
 - 1 recirculation pipe
 - 1 high turbulence nozzle with deflector
 - 1 coaxial injector unit
 - 3 000 litre tank
- 1 level probe, for max. level control
- 1 continuous level indication (piezo-resistive element)
- 1 20-litre funnel with internal polished finish
- Lockable top manhole DN450 with cover
- CIP spray ball
- CIP connection
- Proximity switch for CIP interlock
- 1 operating table
- 14 pneumatic butterfly valves
- 1 pneumatic mixed-proof valve for water gun
- 1 electromagnetic flow metre for water supply
- 1 sample valve
- 1 water gun with flexible hose
- Internal piping and fittings
- Vent device
- Adjustable closed conical legs
- Various small materials





Options

- Heat exchanger – to dissolve sugar of higher Brix or certain powders such as pectin
- Suction lance – to empty large barrels of low viscous concentrate (up to 300cP)
- Screw pump and suction lance – to add viscous concentrates (<10 000cP)
- Pneumatic pump and suction lance – to add viscous concentrates (<10 000cP)
- Big bag adapter – to easily connect big bags to the powder addition table

Technical data

The product viscosity limit for the mixture is 200cP.

Power	11 kW
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Materials

- All parts in contact with the product are made of AISI 316
- Frames are made of AISI 304
- Other parts in mild steel treated with a two-component paint



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Layout



Measurements in mm

