



MIXING PLANT



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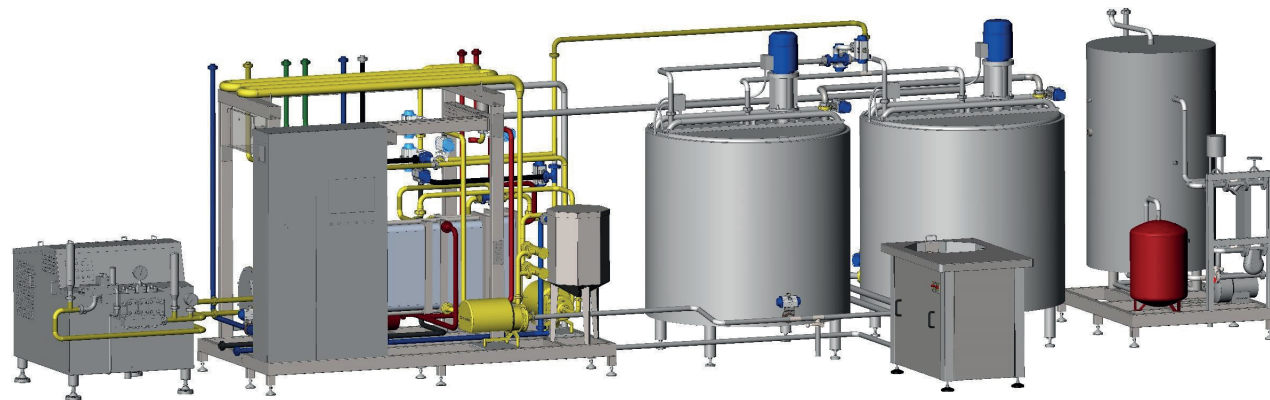
MIX 300-5000 HTST

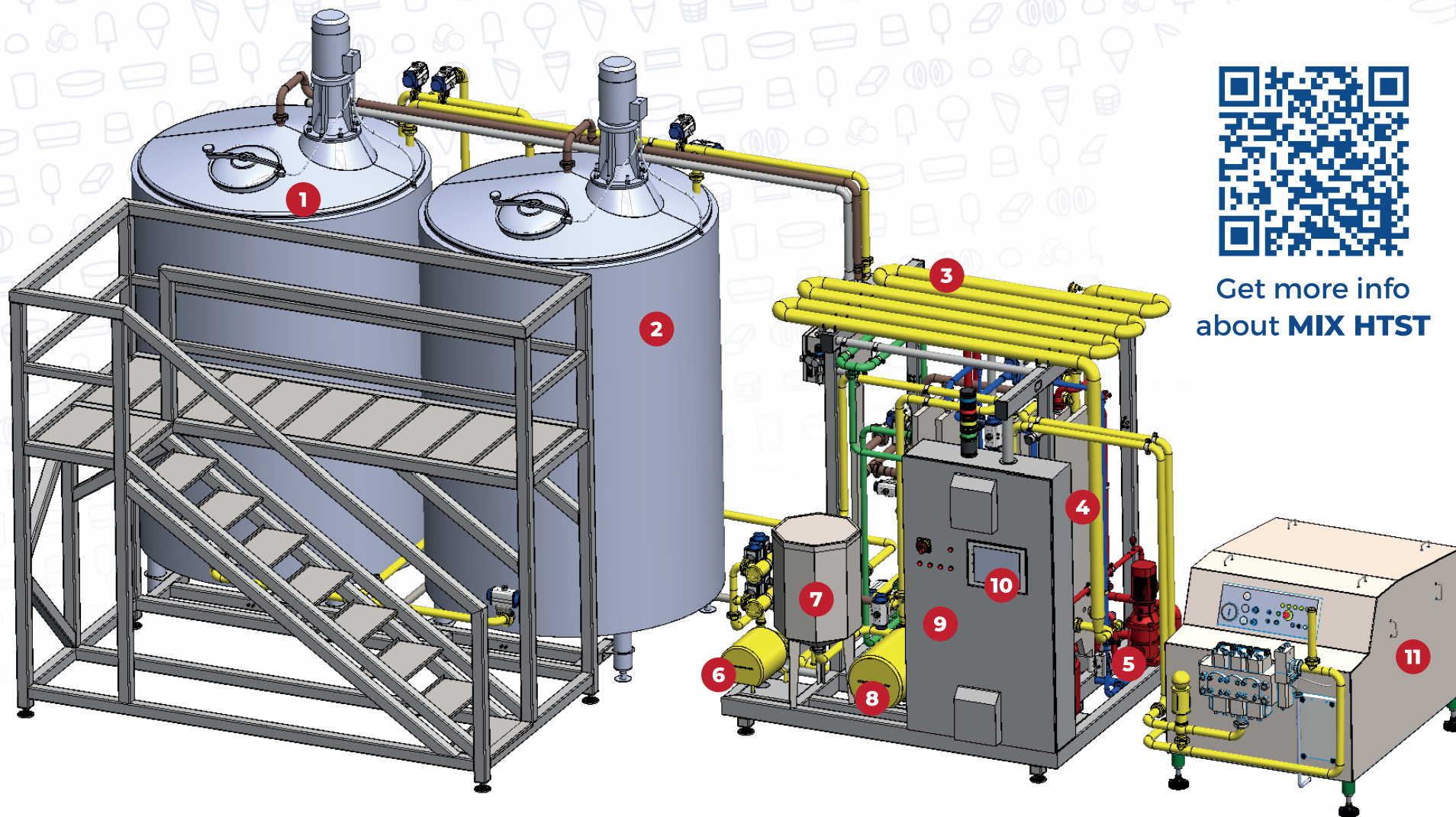
mixing plant

MIX HTST is a closed cycle continuous plant for mixing, pasteurisation, homogenisation and cooling of ice cream mix. The great advantage of HTST system is energy recuperation – tap water (milk) cools down the outgoing mix and is heated up – thus the energy requirements are significantly reduced. Savings are 70–72 % compared to the systems without recuperation. Standard MIX HTST plants are available with capacities from 300 to 5 000 litres of mix per hour.

Principal features:

- plants tailored to individual requirements of each client
- energy saving system
- components of world leading manufacturers
- various levels of automation
- wide range of accessories





Get more info
about **MIX HTST**

- 1 Tank 1
- 2 Tank 2
- 3 Tubular holder
- 4 Plate exchanger

- 5 Volumetric pump
- 6 C1 pump
- 7 Balance tank
- 8 C2 pump

- 9 Control panel
- 10 Operator screen
- 11 Homogeniser

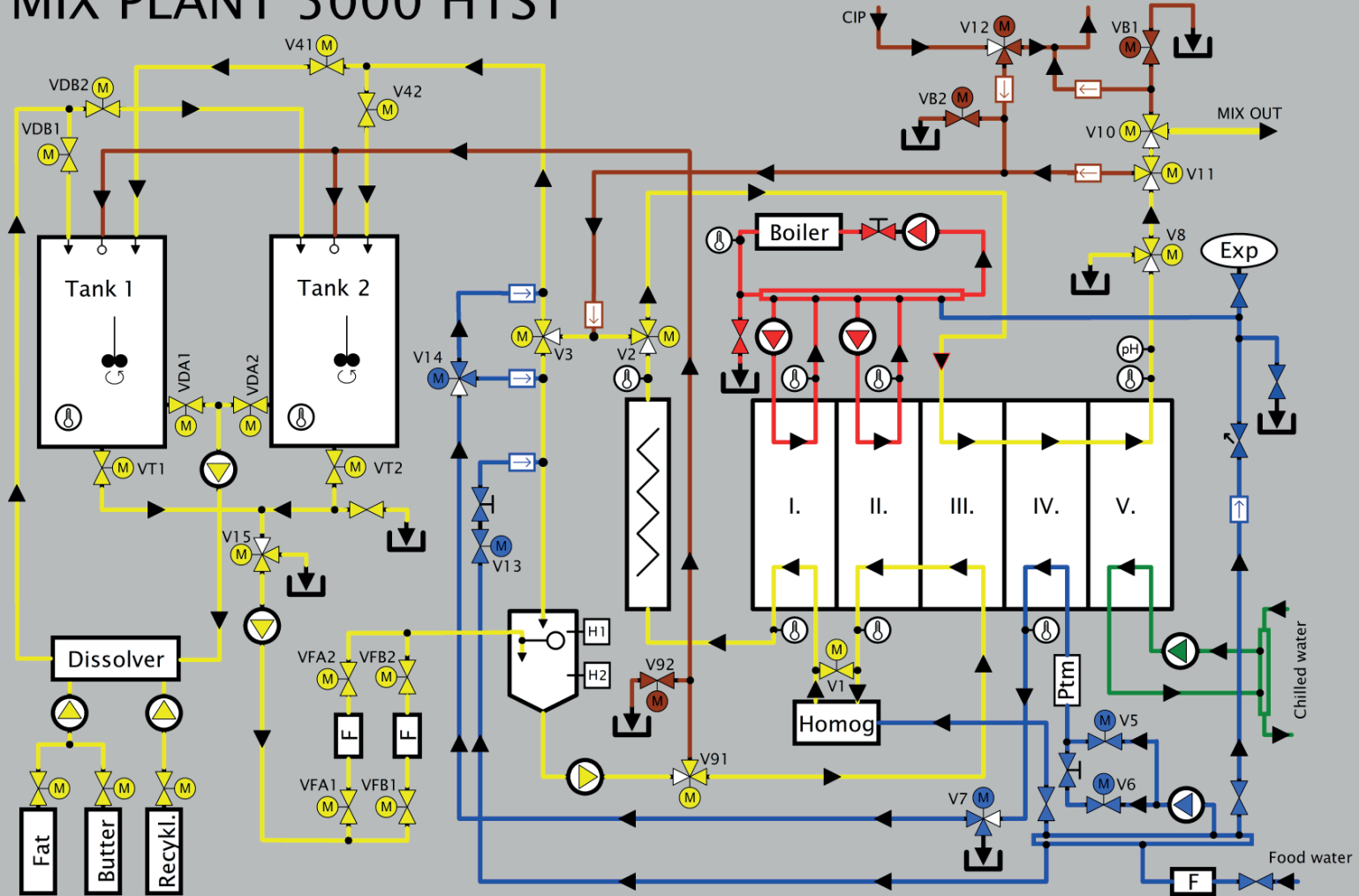


Standard plant consists of:

- Mixing tank (2 pcs), double speed stirrer, temperature indication
- Mix filter (2 pcs)
- Centrifugal pump to deliver the mix to the balance tank
- Balance tank with floater
- Centrifugal pump to deliver the mix to the heat exchanger
- Plate heat exchanger, 4/5 sections
- Tubular holding unit
- Homogenizer with pumping pistons, working pressure 180 bar, double/single stage
- Control panel with all electricals, temperature display, liter counter display
- Liter counter to measure amount of water going to mixing tank, according to the recipe
- Boiler supply hot water for the pasteurizing section of plate heat exchanger, the hot water can be prepared through electricity, gas or steam
- Centrifugal pump to deliver the hot water to the heat exchanger



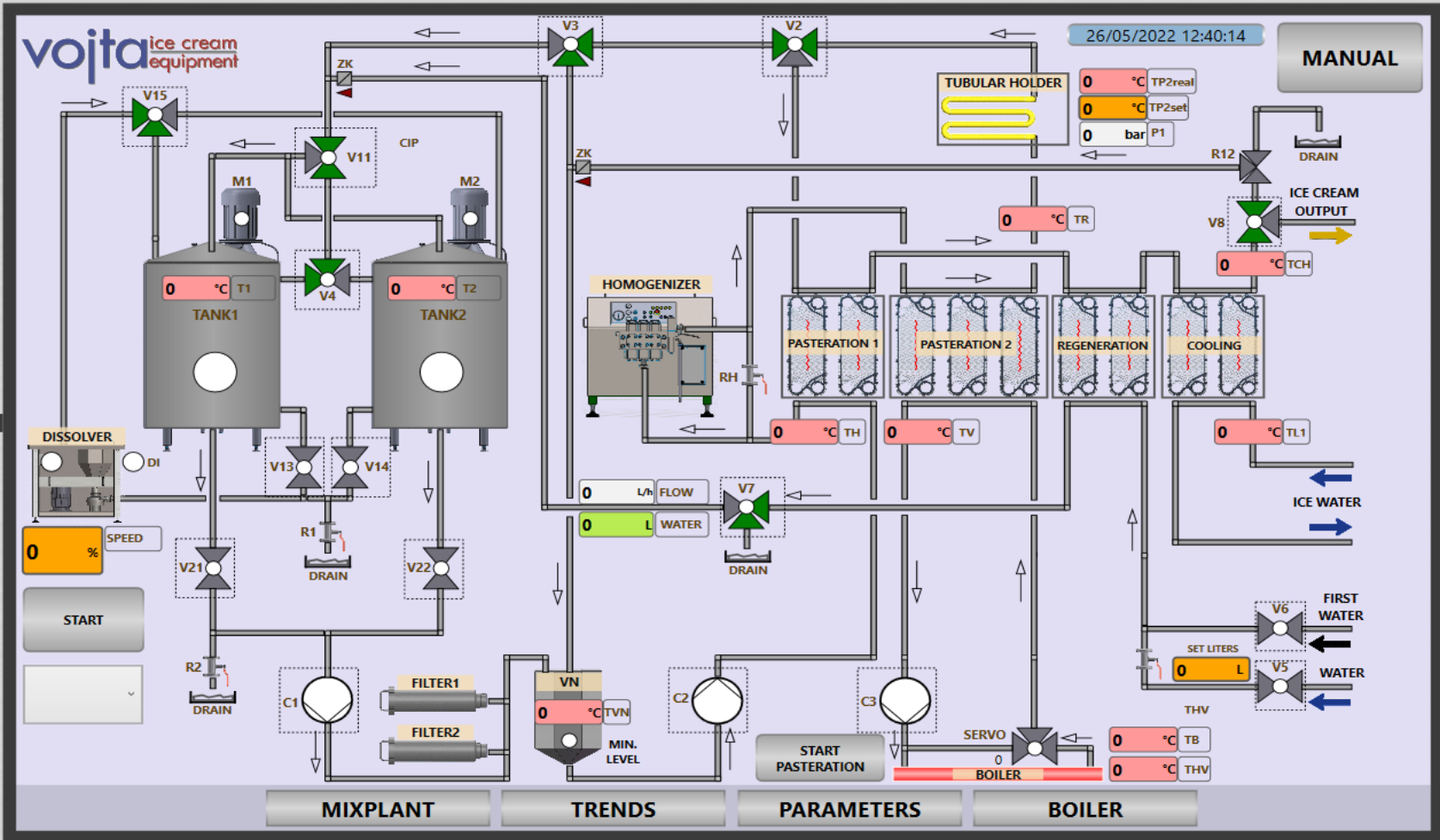
MIX PLANT 5000 HTST



vojta ice cream equipment

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MANUAL

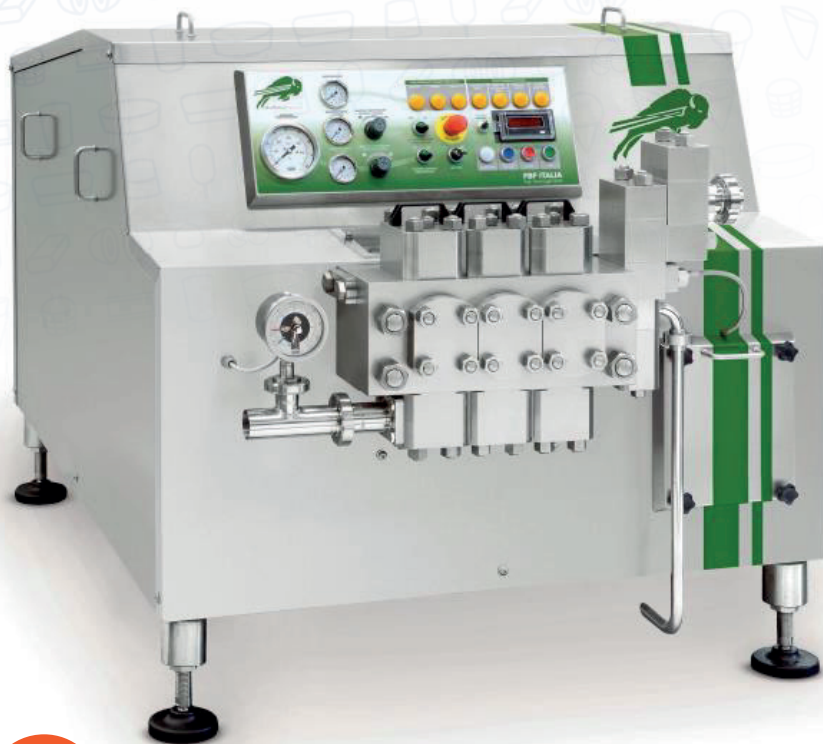


Standard execution:

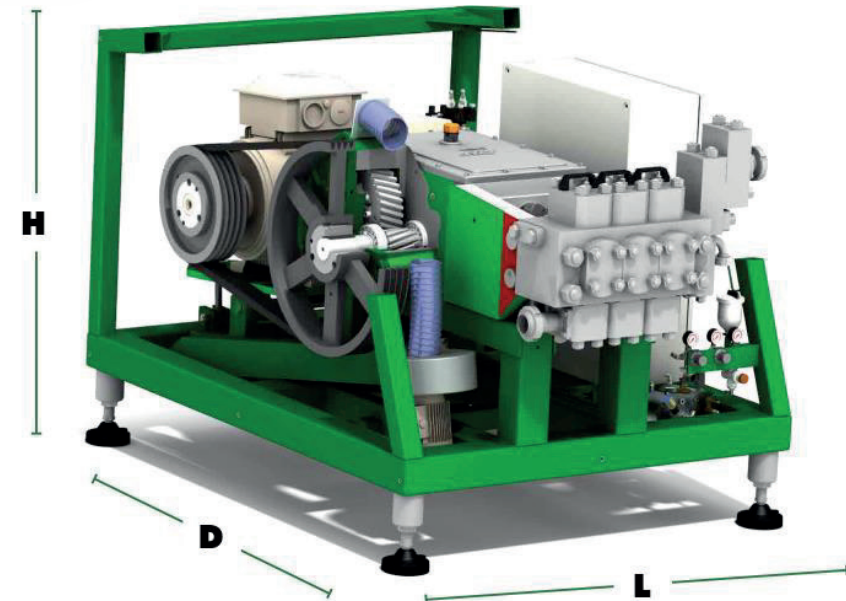
- reliable, proven design
- capacity: 300–10.000 lph
- pressure: 180/200/220/250 bar
- single/double stage
- abrasive version

Optionals:

- „water hammer“ protection
- variable capacity
- aseptic version
- automatic pressure disconnection



Technical Features		
FBF6030	kW	30
FBF6037	kW	37
FBF6045	kW	45
Pumping pistons	Nr.	3
Water consumption	l/h	90-120
Weight	kg	1.750 - 1.850
Dimensions (LxDxH)	cm	135x190x140



Standard execution:

Material

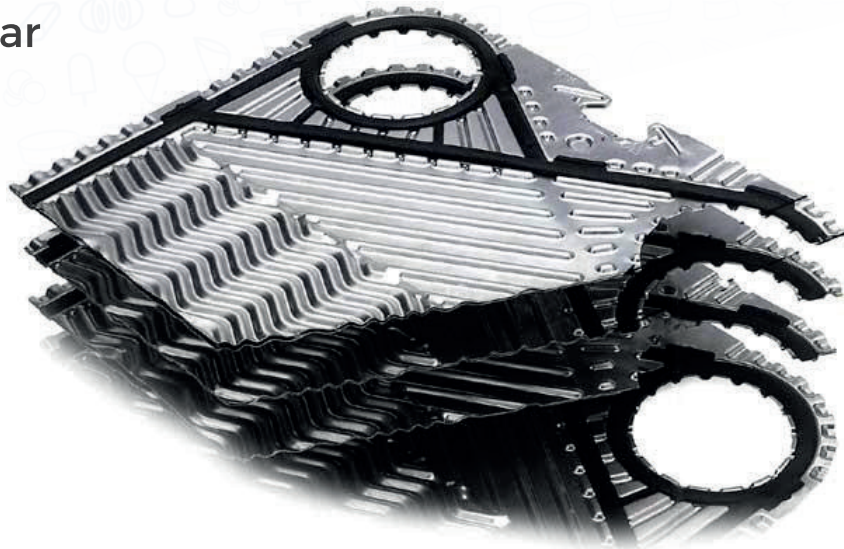
- Plates: AISI 316, AISI 304, SMO, C22, Titanium
- Gaskets: NBR per, EPDM, FKM (FDA), and other
- Frames: Stainless steel

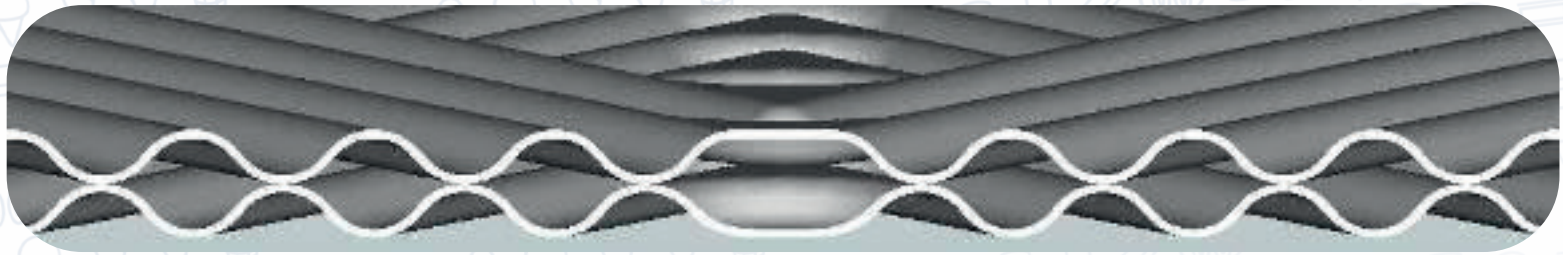
Temperature

- Rubber gasket: -35°C to 180°C

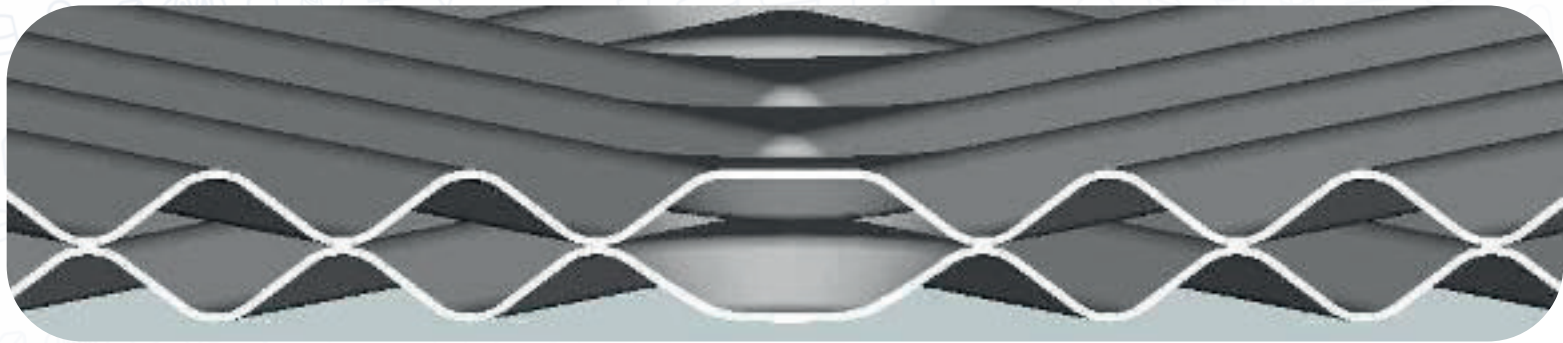
Pressure

- 6–25 bar

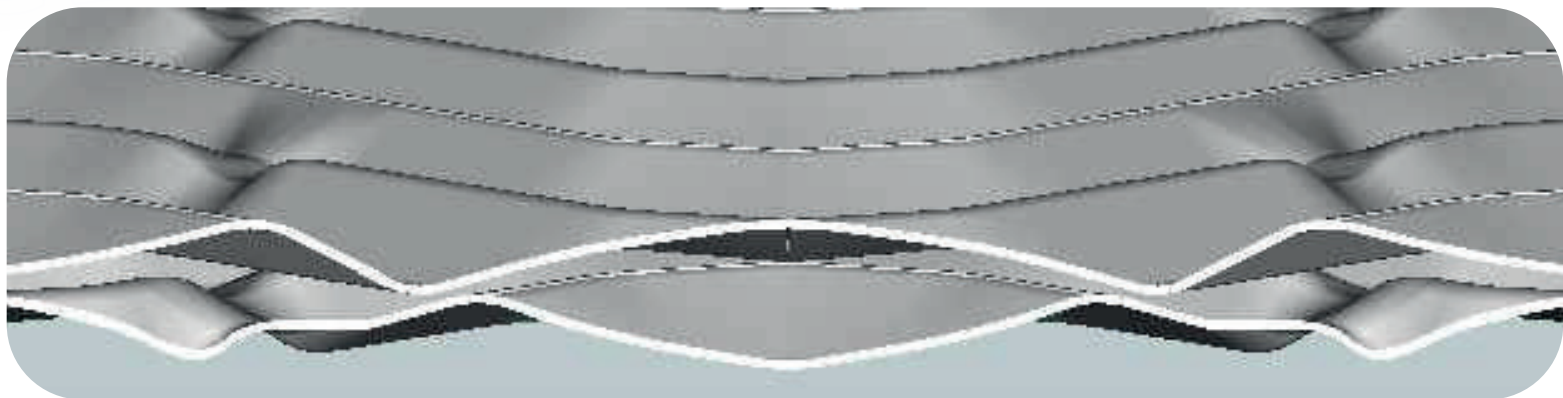




EnergySaver



DuraFlow



EasyFlow





BIGBAG STORAGE AND WEIGHING

- Automatic silo/big bag storage system
- Weighing of ingredients
- Automatic dosing via dissolver
- Product „recipes“ for individual mixes





AGING TANKS

