



PLASTICATOR UNIT

FUNCTION & FLEXIBILITY

The FH SCANDINOX plasticator is an excellent production solution to ensure an uniform product consistency just before filling. It is a high speed kneading and plasticising machine with one cylinder for intensive mechanical treatment of the product.

By using the FH SCANDINOX plasticator you will achieve an extra degree of plasticity in puff pastry margarines and the ideal viscosity when producing table margarines and shortenings.

The FH SCANDINOX plasticator machine offers flexibility and efficiency to the production process in different ways. It is a stand-alone unit with one vertical cylinder and can easily be integrated in the process design set-up. It has a high level of intensity and duration of kneading. Depending on the product application the plasticator usually is configured at the last cooling cylinder and just before filling.

With this flexibility you can trust on a high quality performing product. The FH SCANDINOX plasticator is designed and prepared for CIP cleaning.

SANITARY DESIGN

The FH SCANDINOX plasticator is designed to meet the highest standards of hygiene.

The plasticator is of a modular design with one cylinder, driven by a gear motor and installed on a base frame. The plasticator is jacketed for the heating by means of a separate water attemperating (to be ordered separately). All product parts subject to contact with food are made of AISI 316L stainless steel and all product seals are of sanitary design.

EASY MAINTENANCE

The design of the FH SCANDINOX plasticator unit facilitates easy replacement of rotor and wearing parts during service and maintenance. Sliding parts are made of materials which ensure very long durability.

OPTIMISE FLOOR SPACE

We know how important it is to optimise floor space, so we have designed the plasticator to be mounted vertically, which also makes it very easy to clean.

GENERAL SPECIFICATIONS

Models:	20 l.
Design pressure:	30-80 bar (depending on product application)
Motor:	4 kW
Pin rotor speed:	300-900 rpm
Water heater:	Separate unit - can be offered as option
Material:	All product contacting parts are of stainless steel AISI 316L
Certification:	The construction is in accordance with the European Pressure Equipment Directive (PED) 97/23/EC and the European Machinery Directive 2006/42/EC. Other certifications can be delivered on request.

PRODUCT APPLICATIONS

- Table margarine
- Puff Pastry margarine
- Industrial margarine
- Cake margarine
- Low fat margarine
- Shortening
- Ghee
- Spreads

Model	Model 20 l.
A	1655 mm
B	670 mm
C	430 mm

