Tetra Pak® Mixer RJCI B

More efficient mixing for less

Application

Tetra Pak® Mixer RJCI B is the right size mixer at the right price. Tetra Pak Mixer RJCI B is ideal to mix a wide variety of ingredients in an efficient way and to prepare a pre-mix, syrup or beverage up to a batch viscosity of 200 cP. Even ingredients that are difficult to dissolve such as gums, thickeners and stabilisers can be handled. Ingredient containers in all sizes and forms can either be introduced via the hopper or aspirated on floor level by the optional suction spear powered by an injector vacuum. A typical application can be:

- Dissolving a stabiliser to prepare a stock solution for a bigger batch.
- Pre-dissolving an aspartame slurry for a diet drink.
- Pre-homogenizing fruit concentrates and flavours as a beverage base.

Tetra Pak Mixer RJCI B is applicable in every make of beverage line and also in combination with:

- Tetra Pak® Mixer RJCI 4X
- Tetra Pak® Preparation System B
- Tetra Pak® Ingredients Dissolver

Tetra Pak Mixer RJCI B can also be used as a stand-alone unit on pilot scale to start innovating with new recipes.

Working principle

Tetra Pak Mixer RJCI B is driven by two innovative technologies for an uncompromising mixing result. The injector technology enables the ingredients intake into the system via the hopper or suction spear. An immediate pre-wetting and conveying to the mixing tank occurs without concern over clogging. The radial jet mixer technology maintains a high agitation and turbulence inside the tank which enables a fast and efficient mixing with high product quality even for challenging ingredients. Tetra Pak Mixer RJCI B is operated using a single push button next to the hopper to activate and deactivate the injector vacuum. One centrifugal pump is used for mixing, product transfer and CIP discharge.

Highlights

- High efficiency and flexibility at a low price.
- Introduce powders directly into liquid without concern over clogging. No more fisheyes and dry powder capsules.
- Radial jet mixer technology enables efficient and flexible mixing with no foaming or sinking of powder particles to the bottom.
- Patented injector technology enables dissolving of challenging ingredients.
- Suction spear for wet and dry applications for a variety of packaging formats.
- Simple installation and easy access at ground level for maintenance.
- Less equipment – a single pump can be used for mixing, product transfer and CIP discharge.
- Low space requirement.
- Works with one local pushbutton next to the hopper.
- Less lifting and easy rinsing.
- No need for platforms or confined space access for tank maintenance.
- Test new recipes on a small scale.

Main components

- 1 000 or 2 000-litre tank
- Radial Jet Mixer
- Recirculation pump
- 20-litre feeding hopper
- Injector with mixing device
- Set of manual and pneumatic valves
- Flow meter (optional)
- Suction spear (optional)
- Water gun (optional)

Example layout

Measurements on request.

Options

- A simple plug-in suction spear that is powered by the injector vacuum allows powders, liquids, gums, thickeners and stabilisers to be aspirated and dissolved without generating dust. The suction spear must be cleaned manually.
- A magnetic flow meter on the water supply line counts the amount of water dosed into the system. The water consumed is subtracted from the water available in the recipe.
- A water gun connected to the water supply line rinses out product residues in containers and the hopper.
- A pump seal flushing device protects the pump from accumulations and residues. This is mandatory if the Brix of the mixed product is higher than 60 °Bx.
- Valve heads with feedback for valves which have no process or safety function.

Technical data

All parts in contact with the product are made of AISI 316L. The pipe supports are made of AISI 304L.
The product viscosity limit for the batch is 200 cP.

Available in two different standard tank sizes of 1 000 and 2 000 litres.

Electrical power Other supply voltage or frequency available	15 kW - 400 V, 50 Hz
Treated water	300 kPa (3 bar)
Compressed air	600 kPa (6 bar)

Control cabinet and control panel

Delivered without a control panel and HMI. Tetra Pak Mixer RJCI B must be integrated at plant level for electrical and automation control.