

5-in-1 Pegasus® Mixer for multi-function preparation of food products

The 5-in-1 Pegasus Mixer is a new tool available from Dinnissen Process Technology which makes it possible to carry out a wide range of processes - including mixing, vacuum coating, drying, germinating and acidifying - with a single investment. As a result, companies can now greatly increase their range of products by investing in only a single tool, while at the same time also realizing major savings in terms of production space and equipment needed. Additional benefits include energy savings and the ability to quickly clean production lines and switch from one product to another.

Mixing, vacuum coating, drying, germinating and acidifying with only a single investment

The double-shaft Pegasus® Mixer is one of the most popular products offered by Dinnissen Process Technology. The mixer thanks its popularity in part due to the double-shaft mixing mechanism which quickly and efficiently mixes powders, grains and granules by 'juggling them' in a blanket of air. The 5-in-1 Pegasus® Mixer is a new addition to this product line from Dinnissen, which makes it possible to carry out five different process steps using one and

the same mixer. In addition to mixing, this production tool can also be used for vacuum coating, drying, germinating, and acidifying products. For example, a total of 18 different liquids, including oils, enzymes and vitamins, can be introduced into the mixing chamber in the form of a fine spray. The tiny spray droplets are then mixed very homogeneously with the dry ingredients while being thrown into the air. As a result, each particle of product is coated with

“five different process steps using one and the same mixer”

a very fine layer of liquid without any of the raw ingredients clumping or sticking to each other. The built-in vacuum functionality of the Pegasus® Mixer also makes it possible to ensure that the added liquid ingredients are quickly and effectively absorbed deep into the particles being treated. It is even possible to apply several coatings on particles and extruded products and to adjust the vacuum functionality. The vacuum functionality also comes in very handy during the drying process. After all, the boiling point of products is much lower when they are placed inside a vacuum. As a result, the new Dinnissen mixer can re-

move moisture from products at low temperatures without negatively affecting essential product characteristics such as taste and colour or the functional activity of ingredients such as vitamins and enzymes. Products that must comply with very strict hygienic criteria can also be subjected to a special heat treatment with steam in the Pegasus® Mixer, thereby killing any microorganisms present during the mixing process. Finally, an innovative finishing touch can be applied to products using the Pegasus 5-in-1 Mixer by first applying a coating of acidic powder onto powders,

particles and granules and then treating the product with steam. A natural reaction then takes place in the product leading to a tart and tasty effect.

Significant savings in terms of production space and equipment, energy and cleaning time

The new 5-in-1 Pegasus® Mixer is particularly interesting for the quick, efficient and homogeneous production of aromatized products, especially if the product must also comply with stringent hygienic criteria and/or provide a tart and tasty taste sensation. The ability to carry

out five different process steps using a single compact mixing unit greatly reduces the investment needed in terms of capital and commercial space. Finally, the 5-in-1 Pegasus Mixer is very energy-efficient and allows the user to quickly and thoroughly clean the production process.

“quick, efficient, homogeneous, hygienic, efficient and easy-to-clean”

If you would like to find out more about the new 5-in-1 Pegasus® Mixer, please visit our website www.dinnissen.nl, or call +31(0)77 467 35 55.

