

# Mixing station

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Practical solution for  
preparation of ready  
product of consistent  
quality

- Repeatable quality of finished product
- Cost-saving due to accurate dosing
- Software compliant with HACCP standards
- Significant time savings through optimised production processes
- Monitoring of processes through data archiving



### Application

The mixing system is designed for manufacturers of juices and other beverages and liquid products. This practical solution makes it possible to prepare mixtures of concentrates from any of the components available in the plant to produce a satisfactory finished product of consistent quality.

### Control system and operation

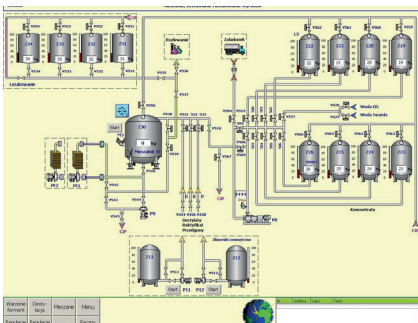
The system is based on a control system software that controls the operation of the valves and the interaction of the valve blocks with the rest of the system. The mixing system operates on collection pipes in an arrangement that allows several product mixing cycles to be carried out simultaneously. The type, quantity and location of the components must be entered into the computer. Each product has an assigned number and its basic parameters into the system. The programme can store data on up to 100 components for the preparation of mixtures.

All mixing processes are controlled by a controller that can store several hundred recipes. If a recipe is not available, a process specialist can enter it into the recipe database by selecting components, bearing in mind that the sum of all must be 100%.

The process of mixing according to

a recipe involves selecting the recipe number and name, specifying the total quantity after mixing the components and the mixing location. When a product recipe is executed, the programme will feed the individual components through the valves into the collector and pump them into the mixing tank. The panel shows each individual phase of component extraction, their quantity and the increasing weight in the mixing tank.

The HACCP-compliant software ensures full product traceability at every stage of production. At the end of the process, the programme automatically starts the cleaning of the installation. The plant can be cleaned in parallel with the production process.



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#### Products and Services

Process technology for the processing of fruit and vegetables into juices, concentrates and purees production, for brewing solutions, for filtration, for milk powder production, for vacuum drying of liquid and solid products, freeze drying of coffee, tea, fruit, vegetables, etc. Technology for the dewatering of municipal and industrial biosolids and the filtration of drinking water.

#### Products

Fruit reception lines, mills and crushers, mash heaters, hydraulic presses, extractors, membrane filtration equipment, cold block equipment, adsorbers, ion exchangers, evaporators, dealcoholisation and aroma systems, pasteurisers, CIP systems, vacuum and freeze drying cabinets and belt dryers, zeolite adsorbers, complete processing lines, tank farms, storage and processing tanks, mixing and dosing stations

#### Services

Bucher customer portal and digital services, process development and project engineering, assembly and commissioning, technical support, original spare parts, inspection and maintenance, test centers, Bucher Academy