Process: **EMULSIFYING**
Product Group: **PPP**
Product Family: **POLYTRON®**

KINEMATICA
Homogenizing perfected.

FOOD & BEVERAGES

Production of salad dressing.

THE APPLICATION SCOPE / PURPOSE

Every salad dressing has its own individual recipe and each manufacturer has different standards of quality, texture, taste and appearance. Therefore, it is important to use a universal homogenizing & emulsifying machine for the production of the salad dressing to meet the demands of the manufacturer. The production time for each batch must be as short and efficient as possible so that the salad dressing can be bottled freshly prepared.

THE APPLICATION PROCESS

This salad dressing is made with fresh ingredients only and without artificial thickening and binding agents. All ingredients such as oil, vinegar, water, mustard, bouillon extract, eggs, herbs, vinegar and even whole onions and garlic are added in the process container, and mixed and emulsified to a homogeneous sauce, taking into account that a defined consistency must be achieved.

THE APPLICATION WORKING CONDITIONS AND EXPECTED OUTCOMES

Volume 130 liters per batch / working time 10 Minutes / speed 3500 RPM / solid ingredients should be reduced such that optimum mouthfeel arises and the liquid ingredients must emulsified to a homogeneous sauce, taking into account that a defined consistency must be achieved. For the fresh bottling, a short processing time is a crucial factor for the consistency and durability of the salad sauce.

THE KINEMATICA SOLUTION

POLYTRON® PT-C 120 G with exchangeable mixiing heads (Rotor / Stator) PTG 120 G (coarse) and PTG 120 M (medium) with an electrical stand bootom mounted / CIP version for easy cleaning / The easy interchangeability of the mixing heads allows a wide range of applications for example French or Italian sauces, which require different mixing and emulsifying efficiency. Furthermore, special rotors with knives can be used for seasonal wild garlic salad dressings, which are needed to shred the big leaves of the wild garlic.

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