

Press Release

Romaco FrymaKoruma at Anuga FoodTec 2009

Milling and vacuum processing technology based on the rotor-stator principle

Karlsruhe/Germany, 06.02.2009. At this year's Anuga FoodTec in Cologne/Germany, Romaco FrymaKoruma is presenting the MK 95 corundum stone mill for the manufacture of liquid, viscous and highly viscous products. The rotor-stator system of the mill generates high energy density during the milling process and thus allows high product throughput in the shortest time. Using the infinitely variable milling gap, finest micrometer range particles can be achieved.

Another highlight of the exhibition is the presentation of the FrymaKoruma MaxxD, a vacuum process machine for the manufacture of emulsions and suspensions in a wide range of viscosities. The process parameters can be flexibly adjusted for high product reproducibility. This is a particular benefit in manufacturing different batch sizes.

The products can be seen from 10th to 13th March 2009 at Anuga FoodTec in Cologne in Hall 10.1, Aisle G, Booth 049.

MK corundum stone mill with infinitely variable milling gap

The MK 95 corundum stone mill from Romaco FrymaKoruma is applied in wet grinding. In the food industry, this mill type is primarily used in the manufacture of different masses based on mustard, sesame, cocoa or meat. The fineness of the end product is determined by the infinitely variable mill gap, which can be adjusted automatically during a production run. This produces particle sizes of between 40 and 150 micrometers (μm). The mill stones, made from abrasion-resistant corundum, are additionally available in different grain sizes from 20 to 120. The mill system is based on the rotor-stator principle, where the rotor turns against the fixed stator at speeds of up to 50 metres per second.

An integrated feeding screw continuously moves the raw materials into the milling zone of the MK 95 corundum stone mill. During wet grinding, built-in sensors continually monitor the feed pressure, the milling temperature and the fill level of the mill. The conical milling space and the inclined pipelines

guarantee optimal evacuation of residues. Regarding the design of the mill, attention was paid to the elimination of all dead spaces in the mill interior. Aseptic O-ring seals additionally prevent the deposit of product residues. The MK type corundum stone mills are available in both off-line and in-line designs. In an enclosed design, they are ideal for all fully-automatic cleaning processes such as cleaning in place (CIP), sterilization in place (SIP) and drying in place (DIP).

Effective homogenizing technology using the MaxxD vacuum process machine

The FrymaKoruma MaxxD vacuum process machine manufactures liquid and semi-solid forms, such as suspensions, emulsions and gels. In the food sector, this technology is used in the production of ketchup, mayonnaise, sauces, dressings and praline fillings, amongst others. The heart of the machine is the homogenizer, located below the vessel and designed according to the rotor-stator principle. The mixer, homogenizer and feeder located in this multichamber system provide rapid outflows and effective processing of the ingredients. A powerful ring vacuum pump vacuums up both liquid and dry product components directly from the feed hoppers into the mixing chamber. Large quantities of dry materials can be rapidly drawn in and processed.

The integrated vacuum system of the MaxxD is completely controllable, so that the vacuum can be adjusted at any time to individual operations. The vessel temperature is controlled automatically through the double-walled insulating jacket, and the product can be heated or cooled as required. During the heating phases, a scraper agitator prevents the product mass binding to the interior wall of the vessel. This continuous circulation of the mass provides homogeneous mixing of individual phases. The programmable process parameters guarantee high levels of product reproducibility regarding taste and quality. Romaco FrymaKoruma technology is particularly impressive in small batch sizes and frequent product changes thanks to short production times and its highly effective operation.

The Romaco Group

Romaco is one of the world's leading suppliers of machines and plants for processing and packaging technology. Divided into the areas of Processing and Packaging, the company develops technical solutions for the pharmaceutical, cosmetic and food industries. The Romaco Group, with its headquarters in Karlsruhe (Germany), is part of the listed US group Robbins & Myers, Inc. (Dayton, Ohio). With a total of seven brands, Romaco is

represented at four European locations in Germany, Switzerland and Italy. Bosspak, Macofar, Noack, Promatic, Siebler and Unipac cover the Packaging business area; the Processing sector is represented by the brand FrymaKoruma. Currently, there are more than 50,000 Romaco machines in use in over 130 countries. Around 550 employees look after and supply more than 100 markets around the world.

More information on the Romaco Group is available at www.romaco.com

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