

The Armfield FT141 and FT142 are versatile batch processing vessels, the FT142 having UHT capability. They are suitable for high shear mixing, dispersing, homogenising, emulsifying, evaporation and vacuum deaerating.

FEATURES

- → 10 or 20-litre product capacity
- High-speed bottom-mounted emulsifying mixer
- Top-mounted gentle agitator with flexible scraper
- Simultaneous high shear mixing and sidewall agitation
- Vacuum capability
- Powered lift for tank lid
- Inlet funnel and valve
- FT142 has UHT capability: 140°C, 3 bar
- FT141 is PLC controlled via a touchscreen as standard
- FT142 has an electronic control panel with PLC control available as an option
- Large-diameter hygienic outlet valve
- Full instrumentation
- Jacketed vessel for indirect heating and cooling
- Optional direct heating using steam
- Viewing window with light and wiper
- Range of process options

BENEFITS

- Representative results from small quantities of product
- Maximum flexibility enables development of a wide range of products
- Fast emulsifying for improved dissolving of powders
- Deaeration with vacuum
- Straightforward scale-up
- Simple to use





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An ISO 9001 Compar

Head Office:

Armfield Limited Bridge House, West Street, Ringwood, Hampshire BH24 1DY England

Tel: +44 1425 478781 Fax: +44 1425 470916 E-mail: sales@armfield.co.uk

U.S. Office:

Armfield Inc. 9 Trenton - Lakewood Road Clarksburg NJ 08510 Tel/Fax: (609) 208-2800 E-mail: info@armfieldinc.com

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Precycle

Description

The FT141 and FT142 are multifunction batch process systems designed for the hygienic processing of up to either 10 litres (FT141 or FT142) or 20 litres (FT142) of product, depending on the unit and option selected. Each system comprises the jacketed mixing tank, a high-speed mixer, a gentle agitator, a vacuum system, steam heating and water cooling of the jacket, water flush for the shaft seals. Direct steam heating of the vessel can be provided as an option.

The FT141 is capable of processing at 95% vacuum and up to 100°C temperature. The FT142 extends the performance into UHT processing at up to 140°C and 3 bar pressure.

Each tank is fitted with a large-diameter (51mm) manual outlet valve and a 25mm manual inlet valve complete with inlet funnel. All contact surfaces are 316 stainless steel. The vessels are equipped with a temperature sensor, a safety cut-out switch and a sight glass with a light and wiper. The clamped lid has a powered lift mechanism for easy raising. The heating/cooling jacket can be pressurised and is fitted with a safety valve. A high-speed mixing head with variable-speed control is provided in the bottom of the vessel, carefully positioned in relation to the outlet valve to enable easy drainage. The standard mixing head is a double-bladed knife. Other heads can be provided on special request, such as single knife or a mixer with a stator ring. Stator rings are available with different hole sizes from 1mm up. A slow-speed gentle agitator is fitted on the vessel lid.

A slow-speed gentle agitator is fitted on the vessel lid. This is a double-arm agitator with a flexible scraper on one arm to prevent burn-on of the product to the side of the vessel.

A liquid-ring vacuum pump is used when required to process below atmospheric pressure. A combined pressure and vacuum gauge is used to display the tank pressure. The FT142 includes a cooler on the connecting pipe to the vacuum pump. Options are available for automatic vacuum control and for a condensation collector with a sight glass in the vacuum line. The mechanical seals on the rotating shafts are automatically flushed with water via a solenoid valve, activated together with the motors.

The electronic control panel is enclosed to IP54 standard and made of 304-grade stainless steel. It includes start/stop controls and speed controls for the motors, temperature display, heating and cooling set points, plus emergency stop. Once the heating set point has been reached the temperature is maintained using on/off control.

Specification

Mixer speed: Variable to 3,000 rpm
Agitator speed: Variable to 36 rpm
Maximum vacuum: -950 mbar gauge
Jacket pressure: 4 bar max
Maximum temperature: 100°C FT141

140°C FT142

Tank insulation 30mm

Ordering codes

FT141: Ten Litre Multifunction Laboratory Mixer FT142-10: Ten Litre UHT Multifunction Laboratory Mixer FT142-20: Twenty Litre UHT Multifunction Laboratory Mixer

FT141-E} 380-415V/3ph/50Hz, 10 amp

FT142-10-E/FT142-20-E }

FT141-D } 208-220V/3ph/60Hz, 10 amp

FT142-10-D/FT142-20-D }

Options

FT142-11 PLC control system with 6"

(153mm) colour touchscreen

FT142/12 Automatic vacuum

control valve

FT142-13 Direct Steam Injection

connection with valve

FT141-14/FT142-14 Water inlet to provide a

measured quantity of water into the vessel, selectable in

increments of 0.25l

FT141-15/FT142-15 Condenser and sight glass on

vacuum pipe

FT142-10-16 Safety shield for 10l tank lid FT142-20-16 Safety shield for 20l tank lid

Additionally, extra sockets can be provided for additional instrumentation. All options must be specified at time of order.

Requirements

Electrical supply: Three-phase (see Ordering codes)
Steam (indirect heating): 13 kg/hr max at 4 bar
Steam (direct heating): 75 kg/hr max at 4 bar
Water: 8.5 l/min at 4 bar
constant pressure

Compressed air: 100 l/min max at 6 bar Electricity three-phase: 6kW max (400V version runs

off a standard 16 amp supply)

Overall dimensionsLid closedLid openHeight:1.75m2.15m

Width: 1.70m Depth: 1.30m

Shipping specification

Volume: 5.7m³ Gross weight: 910kg

The Armfield range includes HTST/UHT/aseptic systems, carbonator/filler/cappers, spray dryers/chillers, multifunction batch processors, ice cream freezers, margarine crystallisers, extractors, edible oils processors and more. For further information about our products and services, or to book a trial at one of our trials facilities, please contact us.