

armfield
Develop with us

Miniature-scale research & development technology

MULTI-PURPOSE PROCESSING VESSEL FT40



explorearmfield.com

© Armfield Ltd. 2015
armfield
ISO 9001:2008
2YR EXTENDED WARRANTY

AL
ASEPTIC LINE
COMPONENT

A vital stage in the preparation of a food product is the accurate addition and correct mixing of the various ingredients, which make up the recipe. It is usual that heat will be required, subsequent cooling and chilling are often needed for preservation. The Armfield Multi-Purpose Processing Vessel is able to carry out these actions with very small quantities of ingredients. The facilities to mix, emulsify, heat, pasteurise, incubate, cool, chill and cure are all built in to this purpose-designed unit. As well as preparation of food products for further processing, the facilities enable production of finished products in batch sizes from 5 - 20 litres.

FEATURES

- Batch size only 5 - 20 litres
- Integral control console incorporating comprehensive instrumentation
- Fully self contained system in mobile cabinet
- On board utilities
- Dual purpose heating and cooling jacket
- Stainless steel vessel
- Heating to 85°C
- Cooling to 1°C
- Fitted with Silverson™ Mixer
- Data logging facility

BENEFITS

- Versatile batch processing
- Used for a variety of powder incorporations
- Used to make oil/water emulsions
- Can make as little as 5 litres

ISSUE - 11



Scan to learn more



armfield

Develop with us

Armfield R&D products include:

316 Stainless steel ✓

CE certification ✓

Extended warranty as standard ✓



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

follow us



twitter.com/Armfield_IJT
facebook.com/Armfielduk
linkedin.com/companies/armfield-limited
youtube.com/user/armfieldUK
explorearmfield.wordpress.com



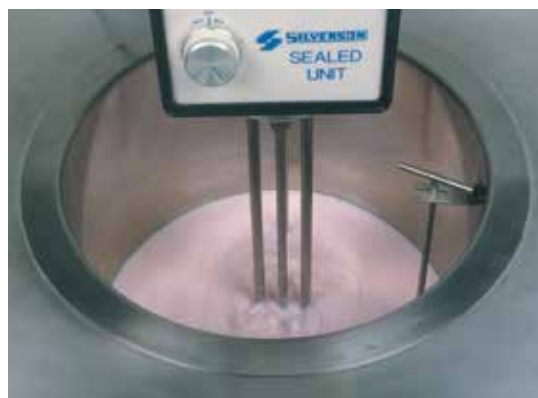
Description

The Armfield FT40 consists of a jacketed vat, mounted within a mobile cabinet containing all the servicing utilities and necessary instrumentation.

The unit is fully self-contained with electrical heating, cooling water and chilled water circulating systems and an efficient emulsifier/mixer, which is easily raised or lowered into the vat.

A comprehensive control console, also housed in the cabinet, incorporates a chart recorder, which continuously records the temperature of the vat contents. Also included on the console is a digital readout for salient temperatures and heating controls.

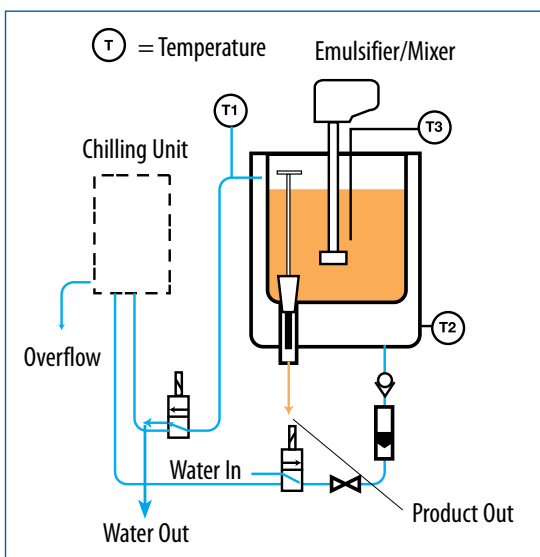
The vat is constructed from high quality stainless steel, the interior having a mirror finish.



Hygienic interior of vessel.

APPLICATIONS

- Preparation and curing of ice cream mix
- Preparation of margarine and soft spread emulsions
- Production of yogurt and fermented milk products
- Batch pasteurisation
- General heating, cooling and chilling utility



Schematic diagram of the FT40

Associated products

Armfield also offer a range of 50l or 100l mixing tanks with low speed agitators, optional heated jacket and optional high shear mixing.

Please contact us with your specific requirements.

Specifications

Processing vessel capacity: 20 litres max

Max. vessel contents temp: 85°C

Heating element: 2.0kW

Emulsifier unit: 0.25kW/50 to 6000rpm

Emulsifier heads supplied: Emulsifying
Disintegrating
High shear
Axial flow

Chilled water circulator: 0.2kW compressor motor

Flowmeter range: 0.3 - 3.0 l/m

Thermocouple sensors: Type K

Chart recorder: 25, 300 or 600mm/hr speed
direct dotting on pressure
sensitive paper scale 0 - 100°C

Requirements

Electrical supply: Single phase (see Ordering codes)

Ordering codes

FT40 - A: 220-240V/1ph/50Hz, (2.5kW)

FT40 - G: 220V/1ph/60Hz, (2.5kW)

G version has optional 3kVA transformer available to accommodate 120V/1Ph/60Hz supply.

Optional accessories

FT40-DTA-ALITE: Data Logging Accessory

Requires user supplied PC with USB interface running Windows XP or later.

FT40-14: Anchor Type Agitator Accessory

For gentle mixing of viscous products.

FT40-15: Splash Guard.

Shipping specification

Volume: 1.3 m³ Gross weight: 200kg

Overall dimensions

Height: 1.20m

Width: 0.64m

Depth: 0.68m

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.