

SIZE REDUCTION, DISINTEGRATION AND DISPERSION EQUIPMENT

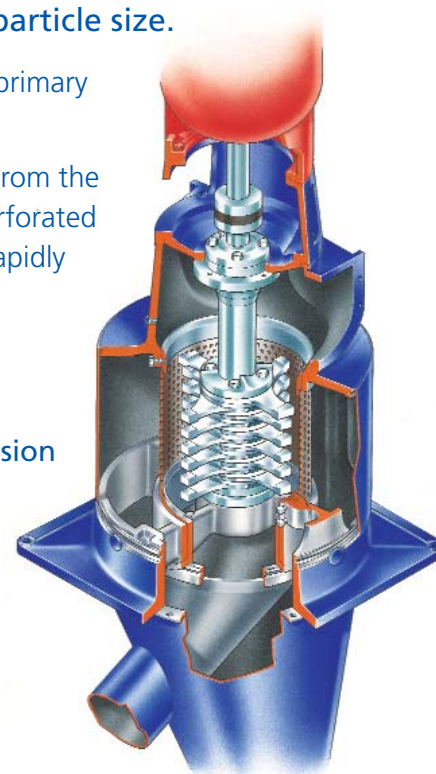


Vertical Disintegrator

The Hosokawa Micron Vertical Disintegrator is designed for the reduction of fine, coarse, wet, moist or dry materials in the small or medium range, to uniform particle size.

Automatic and continuous separation of disintegration resistant materials from the primary product results in ejection of reject material through a secondary discharge.

Materials entering the rotor are subjected to repeated impact and attritional forces from the high speed rotating hammers, centrifugal force carrying the mixture through the perforated sizing screens. Intensive mechanical energy is applied to the materials as they pass rapidly through the mill.



Features and Benefits

- Uniform particle size reduction
- Low power consumption, low noise emission
- Easy clean construction
- Optional integrated screw feeder and control hopper for difficult to handle materials
- High levels of operational availability compared to conventional hammer mills

Self Cleaning Screens

The 360° vertical screen frees itself of product instantaneously during processing, which is ideal for product with a high fat or moisture content.

CIP options are available for the Hosokawa Micron Vertical Disintegrator for batch production integrity and the highest levels of hygiene.

Fluid Dispersion

Simultaneous milling of solids and incorporation of liquid additives can be achieved with fluids injected at the top of the milling chamber from where the fluids are dispersed throughout the main product.

Typical Applications

- Alginates
- Citrus peel
- Chocolate crumb
- Copra
- Dye stuffs
- Extracted greaves
- Fish meal and press cake
- Frozen pancreas glands
- Fruit and vegetables
- Malted barley
- Meat and bones plus hot tallow
- Paper pulp
- Resins



Specification

Disintegrator Model No.	Rotor Diameter mm	Base Dimensions mm	Overall Height mm	kW	Net weight kg
RD 12	305	810x810	1778	7.5-30	839
RD 18	458	1016x1016	2286	22-75	1586
RD 24	610	1422x1422	3048	75-150	3629

Capacities will vary depending on products being processed

Dispersitron

The Hosokawa Micron RH Dispersitron circulates and disperses mixtures, eliminates lumps and creates a suspension/emulsion simultaneously.

Continuous Process

Liquids and solids / powders are metered into an agitated feed tank; after initial mixing the suspension is fed (by either gravity or a transfer pump) through the RH Dispersitron unit that may be configured either as single or dual series in-line arrangement; either within a recirculatory (for difficult to process materials) or flow-through mode.

The RH Dispersitron is available in a variety of designs from simple, chemical duty design through to high-end sanitary design for use within the pharmaceutical and bio-chemical industries requiring the highest degree of cleanliness and cleanability.

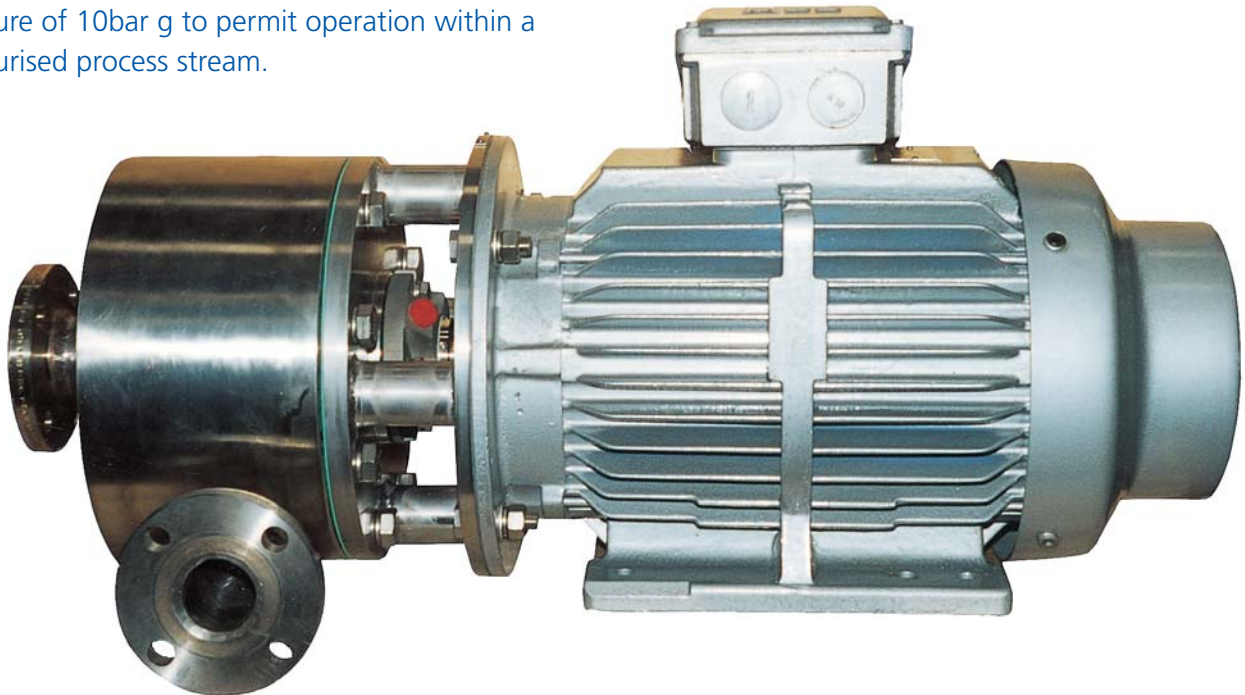
In standard configuration the units have a design pressure of 10bar g to permit operation within a pressurised process stream.

Batch Process

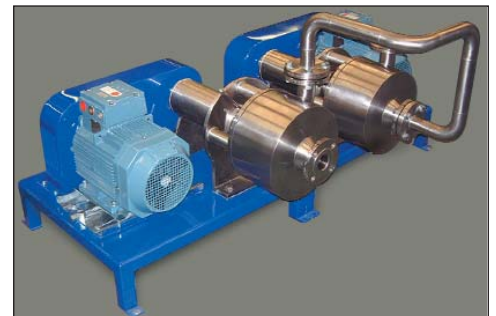
For intense mixing or difficult to mix products, recirculation allows a residence time which allows complete ingredient dissolution.

Typical Applications:

- Food
- Pharmaceutical
- Chemical
- Pigments/Paints
- Emulsification
- Homogenisation



Model	Motor Range
RH6	2.2 - 7.5kW
RH8	7.5 - 18.5kW
RH12	18.5 - 45kW



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