

Master Plant MP

Designed



Applications

Food:

Sauces

Dressings

Mayonnaise

Liquid spices

Cheese spread

Ready-to-serve-meals

Baby food

Jams

Pet food

Starch solutions

Alginate

Beverage:

Fruit juices

Vegetable juices

Milkshakes

Protein drinks

Liqueurs

Sugar solutions

Flavours

Cosmetics:

Creams

Sun protection products

Perfumes

Shaving cream

Decorative cosmetics

Shampoo

Body-care products

Conditioners

Hand washing paste

Liquid soap

Tooth paste

Collagen suspensions

Carbopol emulsions



IKA® homogenizing and emulsifying system Master Plant allows for efficient mixing, dispersing, heating/cooling, and optimum feeding of additives. The innovative GMP-conform mixing plant enables the processing of high viscous products, also under pressure and vacuum.



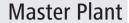




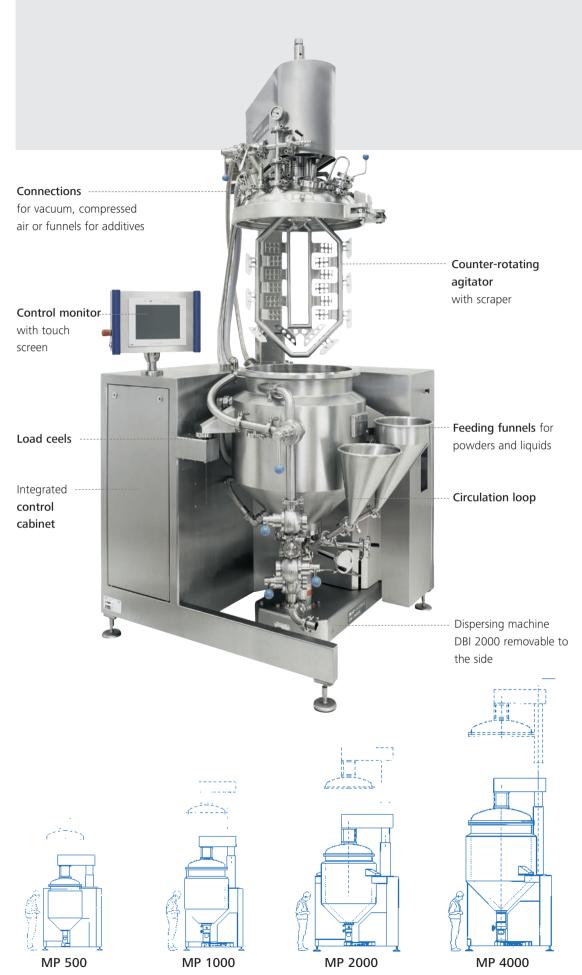




MP 10 MP 25 MP 50



Executed in IKA® quality



Applications

Pharmaceutical industry:

Ointments

Gels

Eye drops

Eye ointment

Cough mixtures and similar

Infusion solutions

Sugar-/salt solutions

Suppository masses

Coatings

Lotions (W/O resp. O/W)

Paraffin emulsions

Lipid emulsions

Disintegration of vegetable

substances

Antiseptics

Serum

Vaccines

Chemical industry:

Cleaning agents

Polishing agents

Sliding agents

Lubricant

Hotmelt adhesive

Corrosion protection agents

Wax emulsions

Ceramic suspensions

Polymer emulsions

Silicone emulsions

TiO₂ -suspensions

Colloidal solutions

Catalyst suspensions

Impregnating agents

Pesticides, Fungicides

DBI 2000 Function principle:

Agitator blades

for processing small

batches are located in the

base of the conical sec-

tion of the vessel. These

also support the pumping

highly viscous products.

The pumping rotator creates suction within the system for circulation and for mixing at low shear stresses. At high speed it builds pressure up to 4 bar and creates a significant flow capacity which is very beneficial for CIP-cleaning.

Diaphragm valve

between inlet and dispersing chamber. This creates the necessary negative pressure for aspiration of additives without applying vacuum in the mixing vessel.

Outlet

into circulation loop with short or long circuit depending on batch size

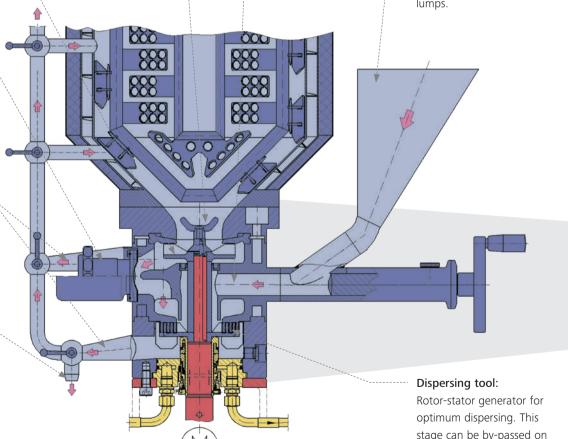
Discharge

Piston valve

in an execution free of dead zones quarantees for avoiding of remaining quantities. Best cleaning possible.

Feeding

of solid or liquid additives directly into the dispersing chamber results in fast and complete wetting that avoids the formation of lumps.



stage can be by-passed on reaching the desired particle size.

To evolve, companies must grow. Growth requires additional production facilities. To be competitive the processes must be efficient.

IKA® is aware of these issues and have the right solutions.

We left traditions behind us and developed a new and compact machine. The mixing/dispersing machine model **DBI 2000**, for which patents are applied, combines the following functions in one unit:

Pumping, Suction, Mixing, Dispersing, Cleaning

Direct Batch Inline

The DBI 2000 is the heart of the universal, pratice oriented mixing plant MP. Innovative technical details enable better process data and reduced processing times at optiomum dispersing quality and extremely wide viscosity range.



Dispersing machine DBI 2000/04

- Separate feeding of solid and liquid additives directly into the dispersing chamber
- No necessity for vacuum in the vessel
- No floating of powders or difficulties in wetting



You already have a plant or you build plants?

This innovative machine also allows you to improve existing plants and to update them to the state-of-the-art, but you may also incorporate it into new plant conceptions. Our engineers will be pleased to give you advise.

An innovative range delivering quality, price and performance

The cover lock is available in two versions, depending on the process pressure: As a clamping ring (quick locking) or as conventional bolting version.

The cover is lifted and lowered by means of a spindle drive in the **lifting column**. Operational safety is guaranteed by electrical and mechanical interlocks. Additionally the cover can be swung through 135 degrees for better maintenance and visual inspection.



Master Plant MP 1000 with partially lifted counter-rotating agitator

Scale-up from laboratory to the large-scale production

Develop new products and optimize your processes with the IKA® systems Master Plant in the laboratory and pilot plant sizes MP 10, MP 25 or MP 50!

The same design, comparable geometries of working tools as well as identical operation possibilities provide an easy scale-up of the developed processes to plants with higher batch volumes.



Pilot system Master Plant MP 50 with two funnels for separate feeding of liquid and solid additives

Two alternative agitator geometries

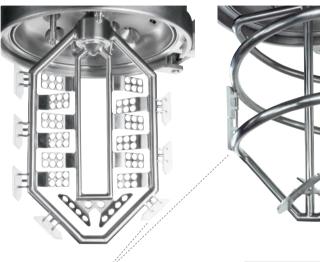
The Master Plant is available with two different agitators: The counter-rotating agitator for excellent and even mixing of the vessel content. Optimum vertical and horizontal mixing. The inner agitator can be heated/cooled, thus shortening the time necessary for heating or cooling. Suitable for viscosities up to approx. 100.000 mPa·s.

The spiral agitator can be completely heated or cooled. This shortens the time necessary for heating or cooling by up to 40%, thus offering significant advantages especially for cooling and stabilization of emulsions. Suitable for viscosities up to approx. 30.000 mPa·s.



CIP-cleaning:

A minimum of three spray nozzles ensures thorough cleaning without dead spots or shadow areas. Sufficient pressure and throughput to feed the spray nozzles is created by the dispersing machine DBI. There is no need for additional CIP-pump.

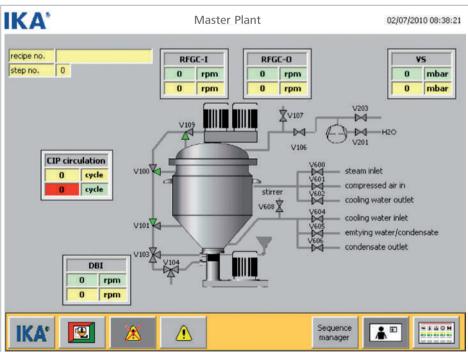




Electronic control with large touch screen:

- All essential process data are indicated
- Graphical operator surface
- Optional: Formulation entry

Automatic operation Network connection





IKA® QUALITY

Essential advantages of the Master Plant

- Viscosity range from liquid to paste (approx. 100 Pa·s)
- Feeding of solid or liquid additives without vacuum in the mixing vessel
- Formation of lumps is avoided by direct feeding of the additives into the dispersing chamber
- Treatment of smallest quantities down to approx. 15% of the nominal volume
- Separated circulation loop (short/long) for minimizing of dead spots and loss of material
- Important reduction of heating or cooling times, due to the heating/cooling of the spiral agitator
- Counter-rotating agitator on choice for highest viscosities, the inner agitator can be heated/cooled
- Multifunctional pumping- and dispersing machine DBI 2000/..
- CIP-cleaning, for which the DBI 2000/..
 serves as pump and feeds the rotating spray nozzles
- Exchangeable dispersing tools
- Mixing and dispersing quality adjustable
- Low maintenance required
- The geometry of vessel and mixing units enables excellent scale-up possibilities
- The complete plant can also be supplied in Ex-protected execution acc. to the 94/9 EG (ATEX 95) guidelines
- The complete plant can be sterilized with steam (SIP)
- Direct steam injection is optionally available
- Customer specific execution on request



Master Plant	MP 10	MP 25	MP 50	MP 100	MP 200	MP 500	MP 1000	MP 2000	MP 4000	
Mixing vessel (I)	13	32	65	130	260	650	1.350	2.600	5.200	
Useful volume (I)	10	25	50	100	200	500	1.000	2.000	4.000	
Working pressure in the vesse	el (bar) -1 to 2,5	-1 to 2,5	-1 to 2,5	-1 to 2,5	-1 to 2,5	-1 to 2,5	-1 to2,5	-1 to 2,5	-1 to 2,5	
Max. temperature in the vesse	el (°C) 150	150	150	150	150	150	150	150	150	
Counter-rotating agitator										
Inner agitator										
Motor power, kW	0,37*	1,1	1,5	2,2	3	5,5	7,5	15	22	
Output speed at 20-60 Hz, mi	in ⁻¹ 120-360	90-270	66-198	54-162	43,2-129,6	32,4-97,2	24,8-74,4	20,4-61,2	16,8-50,4	
Outer agitator										
Motor power, kW	0,37*	0,55	0,75	1,1	1,5	2,2	4	7,5	11	
Output speed at 20-60 Hz, mi	in ⁻¹ 40-120	30-90	22-66	18-54	14,4-43,2	10,8-32,4	8,4-25,2	6,8-20,4	5,6-16,8	
Dispersing machine										
Туре		DBI 2000/04		DBI 2	DBI 2000/05		DBI 2000/10		DBI 2000/20	
Max. capacity (H ₂ O)										
when dispersing (I/h)	2.000	2.000	2.000	5.000	5.000	15.000	15.000	20.000	20.000	
vi	over and agitator a switch, DBI via rocess-Pilot-Controller	Operation of the plant via an HMI (Human Machine Interface) in the control cabinet Operation unit: Colour-TFT-display 10,4" with touch screen								
Dimensions (counter-rotat	ing agitator)									
Height (closed cover), mm	1.065	1.637	1.817	2.305	2.421	3.315	3.749	4.951	5.100	
Height (open cover), mm	1.515	2.086	2.417	2.950	3.376	4.615	5.499	7.051	7.300	
Width, mm	635	850	850	1.215	1.215	1.650	1.650	2.210	2.210	
Depth, mm	661	1.010	1.010	1.407	1.407	1.900	1.900	2.710	2.710	

^{*} One shared drive for both agitators



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