



## **SLURRY-ON-DEMAND™**

CONTINUOUS MIXER | SPRAY DYNAMICS

AUTOMATED CONTINUOUS  
MIXER CREATES ACCURATE,  
HOMOGENEOUS SLURRIES IN  
OPTIMAL QUANTITIES



## RECIPE DRIVEN, FULLY AUTOMATED, TANKLESS CONTINUOUS MIXER CREATES ACCURATE, HOMOGENEOUS SLURRIES IN OPTIMAL QUANTITIES

A slurry is a semi-liquid mixture of insoluble material in a liquid carrier. Creating and maintaining a homogeneous (i.e., uniform) slurry is vital to proper product coating and to economical ingredient use. A slurry's homogeneity is subject to several factors—chief among them is the application of consistent agitation. Typically, tanks (i.e., mix and use tanks) hold slurry batches and are equipped with motorized agitators that keep the slurry in motion and the solids suspended.

Beyond requiring significant floor space, operating a tank system can be time consuming as it relies on operators manually adding ingredients to the mix tank and then blending them until thoroughly mixed. Also, most tank designs require a half or full batch for the mixing impellers to make an effective blend. Moreover, the mix accuracy is prone to human error and unused slurry is both a waste of expensive spices and a sanitation problem if the tank is inadequately cleaned.

**ACCURACY | CONSISTENCY | QUALITY****MORE PRECISION**

The Slurry-on-Demand Continuous Mixer eliminates the inherent flaws of standard mix and use tank systems. The recipe-driven, tankless, continuous mixer automatically and accurately mixes seasonings and liquids into homogeneous, lump-free slurries in the desired quantity demanded downstream, significantly reducing wasted ingredients and operator start-up and cleaning time.

Because an operator is not involved in measuring and dosing ingredients, the exact quantities of ingredients are accurately dosed and the ratios maintained, resulting in minimal residual slurry at the end of a production run.

**MORE PRODUCT**

Although the Slurry-on-Demand was designed for continuous flavoring operations, the mixer's superior design is most prominent when running multiple flavors requiring frequent changeovers. Operators can quickly change flavors without needing to clean and to refill tanks or to prepare mixes well in advance of the product changes.

With a completely accessible IP67 and NEMA 4X design and washdown-ready stainless steel construction, operators can use their time producing, not cleaning.

Also, the operator-friendly control system provides the producer with repeatable and consistent results, and when combined with WeighBack™ weight-based mass flow technology, the overall system delivers product within specifications almost immediately.

**MORE PROFIT**

Increased production time combined with reduced costs from wasted ingredients means increased profit.

Furthermore, Slurry-on-Demand can operate at a wide range of mixing speeds, up to 1,350 RPM, so it can accommodate a large variety of slurries. This versatility gives producers the flexibility to adjust recipes, to expand a product line, and to grow market share.



# SLURRY-ON-DEMAND

CONTINUOUS MIXER FOR  
SNACK SEASONING



## Target Applications

The Spray Dynamics Slurry-on-Demand is most appropriate for high-throughput applications such as, but not limited to:

- Extruded snacks
- Popcorn
- Frozen French fries



With thousands of applications worldwide and a complete testing center to support your requirements, Heat and Control can bring knowledge, experience, and technology to your next project.

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