

Standard Production Plant SPP



Executed in IKA® quality

IKA® has developed the "Standard Production Plant - SPP",

Proven and precise technology at its best

The approved "Standard Production Plant" SPP is the IKA® solution for the processing of emulsions and suspensions in many fields of application. It is available in 8 sizes ranging from 25 to 4,000 liters capacity.

The SPP is an innovative and highly advanced, yet cost-efficient mixing plant used for all standard process operations such as mixing, stirring, homogenizing and dispersing. Due to its simple design it allows easy operation and lowest space requirements especially in height. Advanced mixing equipment guarantees a constant product quality. Options like vacuum degassing, double jacket for heating or cooling and ports for the additive incorporation and sampling make the SPP an ideal machine for the complete product manufacturing sequence.

Flexible and easy to customize to the specific application, the SPP can be used e. g. for cosmetic creams and lotions in the cosmetic and pharma industry, for mayonnaise or dressings in the food industry, for suspensions and emulsions in the chemical industry as well as for production of paints and lacquers.





For more information please visit

www.ikaprocess.com



SPP | Components

The IKA® Standard Production Plant is a **highly modern but costefficient mixing plant** for all basic operations requiring mixing and dispersing technology.

IKA® Standard Production Plant is available in 8 sizes with volumes ranging from 25 litres up to 4,000 litres.

Mixing vessel

The unique shape with the conical bottom ensures complete discharge of the final product.

Circulation Loop

Big dimensioned pipeline with 2-way butterfly valves and sanitary clamp connections



High capacity dispersing machine guaratees high-quality and stable emulsions and suspensions.



SPP | Components

Perfection in detail: Mixing plant in an economical and flexible design

Inspection

Two sight glasses in the vessel cover and a light make it possible to illuminate the vessel and observe the process inside.



CIP-cleaning

Three spray nozzles in the vessel lid ensure a thorough cleaning without dead spots or shadow areas. Sufficient pressure and outstanding throughput to feed the spray nozzles is supplied by the dispersing machine DBI. There is no need for an additional CIP-pump.



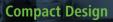
Scrapers

The highly advanced design keeps the vessel inner surface free from scaling and ensures the best heat transfer between product and double jacket.



Agitator design

The Standard Production Plant is equipped with an anchor stirrer and flow breaker that can be used with a frequency converter, which is optionally available. The special design offers significant advantages for the handling of different viscosities. It is suitable for viscosities up to approximately 100,000 mPas.



Due to its unique vessel geometry the IKA® Standard Production Plant is distinguished by its extremely low constructional height. Additionally, the unit is very compact and suitable for sites with limited space availability. As an option the vessel cover can be opened by means of a simple and oil free tilting device, thus enabling easy access to the vessel inner parts for all maintenance work or visual checks with a minimum space requirement.

CDD EOO



Direct Batch Inline

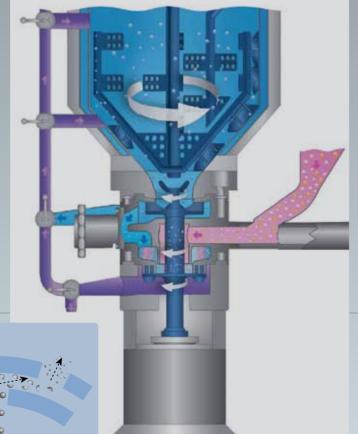
2000 is designed for the batch operation with a

ducts. The second stage of the dispersing machine

IKA®+

Patented design for challenging processes

The DBI 2000 can also be integrated in an existing system or process to replace older and inefficient inline machines. Our engineers would be pleased to advise on this possibility.



Patented pump and dispersion unit

into the dispersion chamber, which prevents lump

- > Free selection pumping only or additional high shear dispersing
- > Direct feeding of solid and liquid additives
- > Effective dispersing with exchangeable tool designs
- > No additional pumps required for product circulation, CIP and discharge

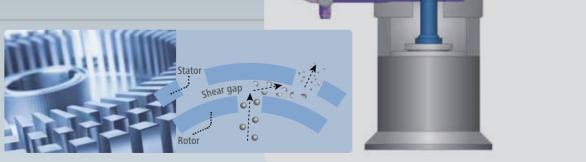




The budget homogenizer

For more simple homogenizing and dispersing tasks the SPP can be also connected to a single stage unit type UTL 1000 as an alternative to the DBI.

Rotor-Stator System The best in dispersing technology



SPP | Technical data



IKA°+

Small minimum volume

Approx. 30 % of maximum capacity



Standard Production Plant	SPP 25	SPP 50	SPP 100	SPP 250	SPP 500	SPP 1000
Technical data						
Mixing vessel						
Min. useable volume [I]	8	15	30	75	150	300
Max. useable volume [l]	25	50	100	250	500	1,000
Agitator						
Туре	RFG-01	RFG-02	RFG-03	RFG-04	RFG-05	RFG-06
Anchor Stirrer [rpm]	22 to 66	18 to 54	14 to 43	11 to 32	8 to 26	7 to 20
Drive Power [kW]	0.37	0.55	0.75	1.1	1.5	3
Dispersing machine		····-	····-			<u>-</u>
Туре	DBI 2000/4	DBI 2000/4	DBI 2000/5	DBI 2000/5	DBI 2000/10	DBI 2000/10
Drive Power [kW]	4	4	7.5	7.5	22	22
Alternatively:	<u></u>					
Dispersing machine						
Туре	_	_	UTL 1000/10	UTL 1000/10	UTL 1000/10	UTL 1000/20
Drive Power [kW]	_	_	7.5	7.5	7.5	22
Dimensions (agitator)		····	·····-	<u></u>	<u> </u>	
Height (closed cover) [mm]	1,350	1,450	1,750	2,000	2,800	3,100
Height (open cover) [mm]	1,500	1,650	2,000	2,500	3,200	3,800
Width (open cover) [mm]	1,070	1,340	1,370	1,820	2,080	2,935
Depth [mm]	800	950	1,080	1,150	1,350	1,770

SPP 2000	SPP 4000
	···-
600	1,200
2,000	4,000
RFG-07	RFG-08
6 to 17	4 to 13
4	7.5
DBI 2000/20	DBI 2000/20
45	45
UTI 1000/20	UTI 1000/20
UTL 1000/20	UTL 1000/20
UTL 1000/20 22	UTL 1000/20 22
22	22
3,750	22

DBI	DBI 2000/4	DBI 2000/5	DBI 2000/10	DBI 2000/20
echnical data				
Recommended vessel size [I]	10 – 50	50 – 250	250 – 1,000	1,000 - 5,000
A. A				
Motor power [kW]	. 4	7.5	22	45
Max. Total flow rate				
lispersing [l/h]	2,000	5,000	20,000	45,000
Max. total flow rate	-			
umping [l/h]	6,000	15,000	40,000	80,000
Max. viscosity final product				
mPas]	100,000	100,000	100,000	100,000

10



IKA®+

Customization

IKA plants and accessories are adapted to your requirements

Optional dosing funnels

Various dosing funnels are available in different forms and sizes. They enable separate feeding of solid and liquid additives directly into the dispersing chamber for easy wetting of difficult ingredients. Due to its high flow rate the DBI 2000 creates a vacuum which sucks in the funnel content. For difficult conditions the function can be boosted with additional vacuum in the vessel. This advanced feeding method prevents floating of powders on the liquid surface and eliminates buildup on the vessel walls and agitator shaft.

Supply funnels as well as side vessels can be equipped with stirrers, in the event your additives require continuous agitation.

SPP | Accessories



Accessories

The complete plant can also be supplied in Ex-protected execution acc. to the 94/9 EG (ATEX 95) guidelines.

IKA°+



1 Buffer tanks

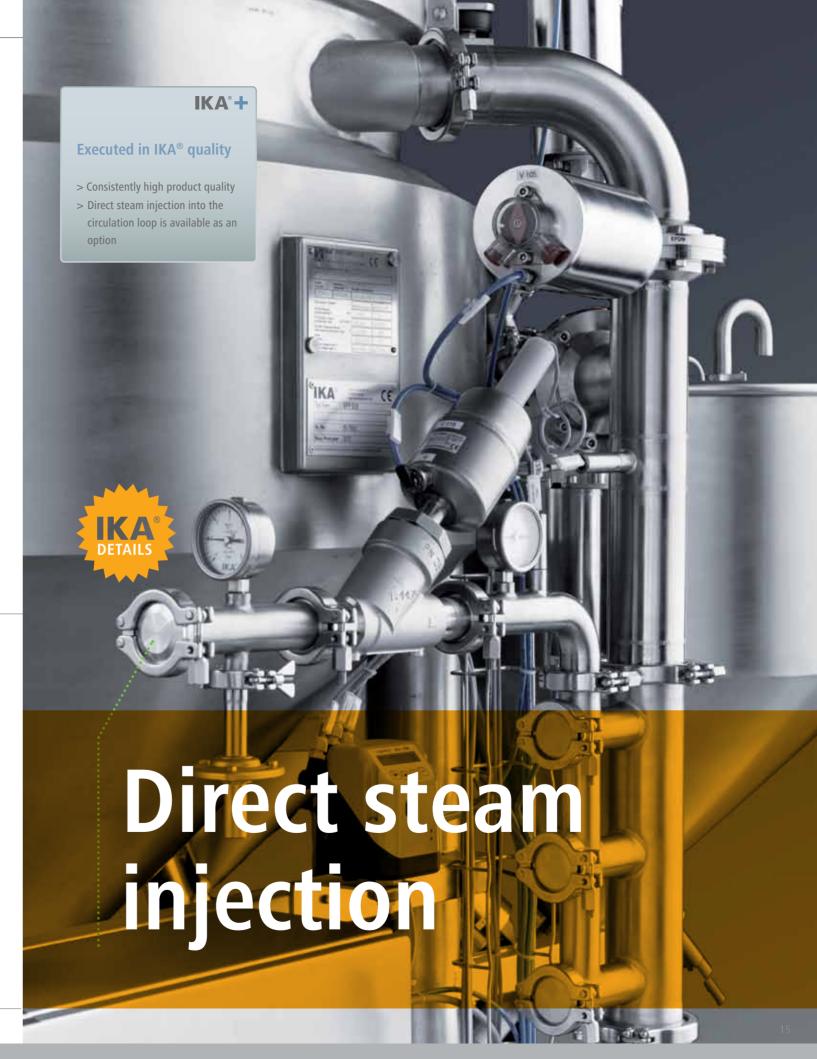
available with or without agitator, double jacket and temperature control function for storage of your intermediate or final product



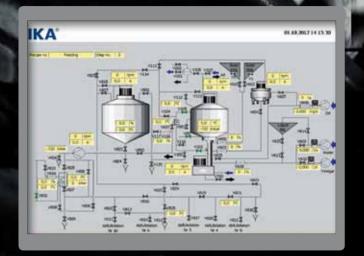
2 3 Mobile or fixed side vessels

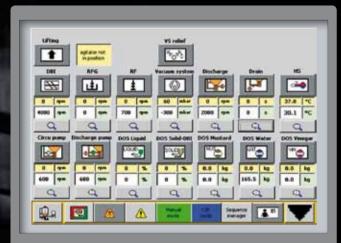
for solids and liquids incorporation that can be delivered with different volumes.





SPP | Control system





IKA°+

Electronic control unit

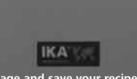
- > Fully automated, user-friendly operation
- > Stirrer and dispersion device with speed control

Electronic control unit

The electronic control unit is designed to meet customer requirements. It can be a version with the simple on/ off button or another version, up to the most advanced PLC-Version with full visualization and touch screen. Manual operation or the full automatic program are the choices for operating the machine.

Typical control functions are as follows:

- > Display of all set and acutal values
- > Setting and monitoring of limit values
- > Recipe management system
- > Process data storage and display (trend indicator)
- > Safety interlocks



Manage and save your recipes

The recipe management system uses a flow diagram, where the individual process stages can be selected as a sequence and parameter set step by step. Afterwards the complete process can be stored as a recipe and recalled for the next production.



SPP | **Products & Industries**

Typical applications for the Standard **Production Plant**

This SPP mixing plant can be used for the production of solutions, emulsions and suspensions in many applications. Due to its advanced design it can handle products that range from low viscosity up to pasty condition.

Depending on its execution the IKA® Standard Production Plant can be e. g. used for the manufacturing of cosmetic cream and lotions, for mayonnaise or dressings in the food industry as well as for suspensions and emulsions in the chemical industry or for production of paints and lacquers.

Conditioners

Liquid soap

Tooth paste

Hand washing paste

Collagen suspensions

Carbopol emulsions

Based on our long experience with many applications IKA® is your competent partner for processing plants. In order to select the best configuration for your specific application, our test facility is staffed with experienced application engineers. It is equipped with a wide range of laboratory and pilot equipment to qualify the appropriate equipment for applications.



Cosmetics

Creams

Sun protection products Perfumes Shaving cream Decorative cosmetics Shampoo Body-care products

Beverages

Fruit juices

Vegetable juices Milkshakes Protein drinks Liqueurs Sugar solutions Flavours



Pharmaceutical industries

Lotions Paraffin emulsions Lipid emulsions Eye ointments Cough mixtures Antiseptics Serums







Application example | Mayonnaise production

Typical applications for the Standard Production Plant

Sauces to suit every taste - based on this concept, IKA® application engineers have developed a versatile processing system for the production of a range of different sauces, such as mayonnaise or ketchup. Mayonnaise is a popular condiment that consists of oil, water and egg yolk. Different countries have various recipe requirements for the designation of a product such as mayonnaise. In the EU member states, mayonnaise must have a total fat content of at least 70 % and an egg yolk content of at least 5 %. Under German delicatessen industry guidelines, salad mayonnaise must have an oil content of at least 50 %. Variations available on the market include mustard mayonnaise, tomato mayonnaise, as well as remoulades and various low calorie salad creams and dressings.

All such sauces are oil-in-water emulsions. An appropriate quantity of hydrophilic emulsifier must be added to prevent the phases from separating.

In the case of mayonnaise-type sauces egg yolk, milk protein or vegetarian emulsifiers are generally used for this purpose. The emulsion is stabilized and the viscosity of the final product is adjusted using hydrocolloids and starches. A properly balanced recipe produces the desired mouthfeel and optimum structure.

The incorporation of additives is not sufficient to produce a high quality emulsion. Most importantly, the oil phase must be broken down into very fine droplets - just one of the requirements the IKA® process is able to satisfy very rapidly. As the IKA® system can be used to prepare products with a wide viscosity range, it is ideal for manufacturing most types of sauces.

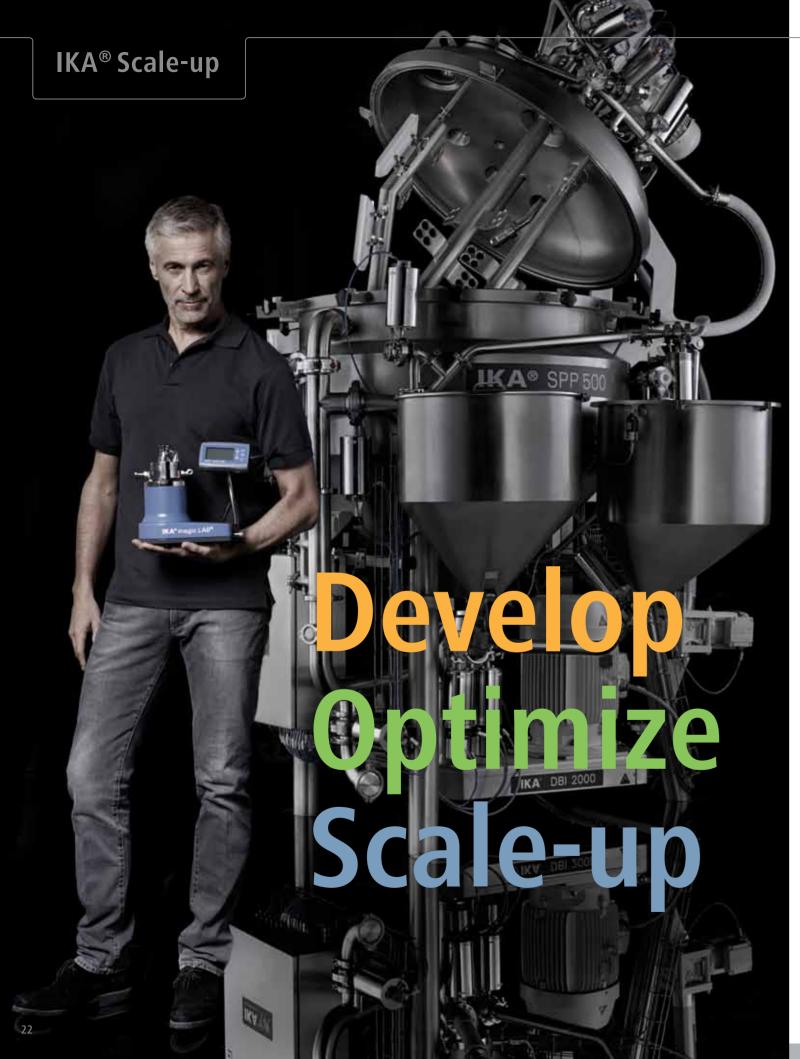
The SPP includes all components necessary for the preparation of excellent mayonnaise, ketchup and sauces.

	Mayonnaise	Salad mayonnaise	Salad mayonnaise	Salad cream
Ingredients				
Oil	80 %	67 %	50 %	35 %
Egg yolk	6 %	-	-	-
Sugar	2.6 %	2.6 %	2.6 %	2.6 %
Salt	1.3 %	1.3 %	1.3 %	1.3 %
Vinegar 10 %	3.5 %	3.5 %	3.5 %	3.5 %
Water	6.6 %	24.6 %	40.2 %	53.7 %
All-in-one stabilizer compound*	-	1.0 %	2.4 %	3.9 %

 $^{^{\}star}$ Compound comprising emulsifiers, hydrocolloids and optionally starches







IKA°+

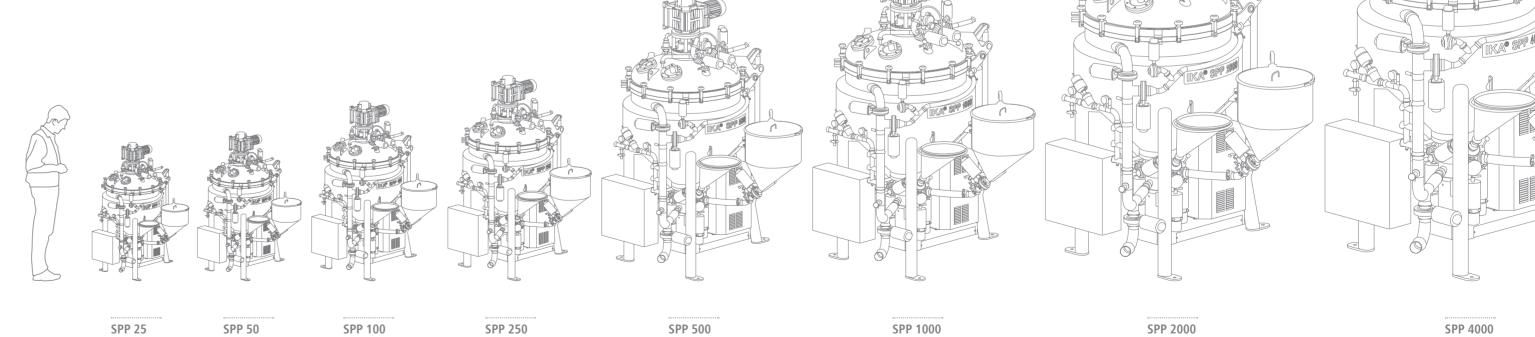
Scale-up

Simplified scale-up by identical dispersing parameters for all sizes

Develop — Optimize — Scale-up from laboratory to production scale

When new products are developed the processes are initially tested in pilot plants. Trials in small scale are also used for changes in recipes or ingredients. For reliable scale-up to production sizes, pilot plants with a capacity of 25 I (SPP 25) or 50 I (SPP 50) are the ideal choice.

The use of the same plant design and dispersion principle ensures identical operation and provides an easy scale-up. Every size of the SPP produces the same constant product quality.





magic PLANT | Exceptional – Flexible – Unique

IKA® introduces you to the next generation of laboratory scale process plants. The perfect simulation of the SPP system with smallest sample amounts.

The magic PLANT is specifically designed to test process and product conditions in an accurate small-scale simulation. Once a satisfactory product is obtained at the pilot scale, the next step is to transfer the manufacturing process to the full-scale production. The magic PLANT system can be adapted to a wide range of applications and specific requirements especially in the food, cosmetic, chemical and pharmaceutical industries.

magic PLANT | The most versatile laboratory

IKA® magic PLANT is the ideal laboratory scale process plant. This system is used for batch mixing, homogenizing, emulsifying and suspending for capacities of up to 2 liters. Independent from the product - the magic PLANT delivers a seamless process transition from product development to production.

One machine | multiple applications

The IKA® magic PLANT is an extremely versatile and multi-functional process plant. Depending on the application, this unit can easily be modified into three different configurations.



magic PLANT inline

- > High shear inline disperser for high quality emulsions and suspensions
- > Pipe loop with manual 3-way valve for circulation or product discharge
- > Modular processing head for the simulation of various dispersing
- > Adjustable tip speed up to 40 m/s for smallest particle sizes

magic PLANT powder

- for free flowing solids > Special powder agitator
- > Inclined working position for better mixing and drying results

> Efficient and gentle mixing

> Discharge by complete tilting of the vessel



IKA°+

Advantages

- > Modular design with exchangeable tools
- > Speed control
- > Process simulation in smallest scale

magic PLANT basic

- > Adjustable speed drive for perfect agitating of liquids or suspensions
- > Tiltable, double jacketed and insulated vessel
- > Exchangeable stirrer tools e. g. anchor and propeller type
- > Optional ULTRA-TURRAX® T 25 batch disperser



28 2







Learn more

for further information on IKA® and IKA® products please visit our website

www.ikaprocess.com

201306_SPP_Brochure_EN



IKA® Worldwide

USA

IKA® Works, Inc.

Phone: +1 910 452 7059 process@ikausa.com

China

IKA® Works Guangzhou

Phone: +86 20 8222 1771 Sales-Proc@ika.cn



IKA® Works (Asia) Sdn Bhd

Phone: +60 3 6099-5666 salesprocess@ika.com.my

India

IKA® India Private Limited

Phone: +91 80 2625 3900 process@ika.in

Japan

IKA® Japan K.K.

Phone: +81 6 6730 6781 info@ika.ne.jp

Brasil

IKA® do Brasil

Phone: +55 19 3772-9600 info@ika.net.br

IKA®-Werke GmbH & Co. KG

Tel. +49 7633 831-0 Fax +49 7633 831-98

Janke & Kunkel-Str. 10

79219 Staufen Germany

process@ika.de www.ikaprocess.com

Korea

IKA® Korea. Ltd.

Phone: +82 2 2136 6800 info@ika.kr

