

The PDX® Sonic system delivers a fast, flexible and effective process solution for the dispersion of gums, thickening agents and artificial sweeteners, used in the formation of soft and 'diet' drinks.

With the super efficient mixing capacities of the PDX Sonic, the technology provides an ideal answer to the problem of dispersing hard-to-wet powders.

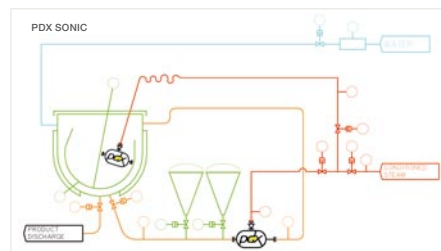
PDX® Sonic Benefits

- Increased throughput
- Agglomerations fully dispersed – no pre-slurrying required
- Simultaneous wetting and hydration of ingredients – removes the need for pre-mixing
- Processing stages such as sugar dissolving, gum dispersion and hydration can be combined into one single operation, reducing production and resource costs
- Dramatically reduced wastage due to the improved dispersion of gums and sugars.
- Reduced CIP time and costs due to no burn on and the clear bore design of the PDX Sonic
- Energy efficient therefore a smaller carbon footprint for products & production.

The revolutionary technology enables any agglomerations of powders to be fully dispersed, resulting in faster processing times and reduced maintenance costs as there is no material build-up on the clear bore design of the PDX system.

The PDX Sonic simultaneously wets and hydrates ingredients, removing the need for pre-mixing; this combined with the improved dispersion of gums and sugars gives considerable cost savings through decreased production time and energy consumption whilst achieving improvements in product consistency and quality and reduced agglomerations (fish eyes).

Through optimisation of ingredients, improvements in flavour and reduction in down-stream processing demands can be achieved using the PDX Sonic, with a process package that can be supplied as new or retro fitted to existing lines.



PURSUIT PROCESSING EQUIPMENT LTD

Tel: +44 (0) 1480 422050
 www.pursuitdynamics.com
 sales@pursuitdynamics.com



Key Features

- A direct replacement for traditional batch, jacket technology with impellers
- Improved powder entrainment and homogeneous mixing gives dramatic increases in throughput.
- Improvement in heat transfer
- Unprecedented mixing efficacy
- Fully cleanable in place (CIP)
- Utilises a clear bore internal design, offering no hot or cold spots during operation.
- Simultaneous pumping of product with no moving parts
- No moving parts resulting in reduction in wear and maintenance.
- EHEDG and 3A hygiene approved

A typical PDX Sonic comprises of the following

- Skid mounted design
- Main batch vessel
- In-vessel PDX Sonic
- Control package incorporating user HMI interface with full factory PLC/SCADA connectivity, including recipe management system
- Full steam conditioning package
- Project management and system integration
- Designed in new or retro-fit format

Product benefits

- Consistent quality and maximised yield from complete dissolution
- Matched or improved flavours & textures
- Cleaner recipes possible through ingredient optimisation
- Hard to wet gums such as CMC, LBG, Xanthan and Guar can be entrained directly into the process flow without the need for pre-slurrying
- Hard to wet gums can be simultaneously dispersed and hydrated with out agglomeration or fish eyes
- Dramatically reduced particle damage for products such as breakfast drinks (wheat and whole germ drinks) due to the smooth bore design of the PDX system.

Process Benefits

- Multi-processes such as sugar dissolution, gum dispersion, hydration, heating and homogenising can be reduced to one single operation
- Flexible technology with rapid turn-around
- Ingredient costs reduced per annum
- Software drives repeatable, consistent production
- No moving parts therefore minimal downtime and low maintenance requirements