

HENNEKEN
high quality equipment since 1977

Brine Mixer Type-HVM



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Henneken Brine Mixer Type-HVM



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A Versatile Solution for Manufacturing Liquid Based Food Products

The Henneken Brine Mixer-HVM is fabricated from an all stainless steel construction to support hygienic food preparation. Every HVM Mixer is equipped with a high efficiency venturi to introduce your powdered ingredients at a nominal rate of 50 pounds per minute and produce a homogenous mixture. The HVM Mixer has a simple design which can be disassembled for sanitation or maintenance in a matter of minutes. The modular design allows for a simple addition of options that are tailored to any processing requirements.

The modular Henneken Brine Mixer design offers the ability to transition from “brines” to “marinades” or even “sauces”. Elevated product viscosity increases the need for high performance pumps and agitators. Mixing high viscous product with a mechanical agitator reduces unwanted heat induced by pump recirculation. A mixer tank cooling jacket can be added to aid in removing unwanted heat.

The standard HVM Mixer is equipped with manual valves. As the need arises for a more automated process, the manual valves can be replaced with automated valves and a HMI control. The addition of this equipment allows for basic recipe management and batch to batch repeatability.

Many customers utilize weight measuring to produce or dispense the final mixture. The modular design allows for easy addition of load cells and weigh indicator to monitor batch weight. In many situations, the weigh indicator may be used to easily add a defined amount of primary liquid ingredient to the batch with exceptional accuracy. Volume or mass measurement systems are also available.

The HVM Mixer can also be configured with an advanced microprocessor controller which offers an upgrade with the DRM™ (Dynamic Recipe Management) system. This upgrade delivers the ultimate in process flexibility. The recipe management function is a modular design which allows the ingredient blending process to be performed in virtually any order. This upgrade also includes features such as custom batch reporting.

STANDARD FEATURES AND BENEFITS

- Rugged stainless steel construction superior sanitation
- Self-contained centrifugal pump and motor
- Sizes available from 400 to 3,000 liter capacity
- Hygienic design for ease of sanitation
- Compact design minimizes the required floor space
- Manually operated DIN butterfly valves
- High efficiency venturi for introduction of powdered ingredients
- Sloped surfaces to reduce liquid pooling and microbial growth
- No structural penetrations which reduces harboring of microbes

AVAILABLE OPTIONS

- VFD (Variable Frequency Drive) for pump recirculation
- Integrated load cell weighing system
- Double jacket to support temperature control
- Bar code scanning for ingredient monitoring and lot tracking
- Liquid drum addition
- Agitator (fixed or infinitely variable speed)
- High shear mixer (fixed or infinitely variable speed)
- Upgrade to sauce mixer package
- Domed, ported, and dust control lids
- Heavy duty frame casters
- Spray ball for ease of sanitation
- Mass and volume-based liquid ingredient addition system
- Programmable Microprocessor controller upgrade which includes Rockwell Automation® controls
- DRM™ (Dynamic Recipe Management) system upgrade for the ultimate in process control and flexibility
- Upgrade to support “Batch” processing
- Optional advanced configuration to enable remote on-line access for trouble shooting assistance
- Upgrade to full category Allen Bradley® controls



Barcode Scanning for Ingredient Addition

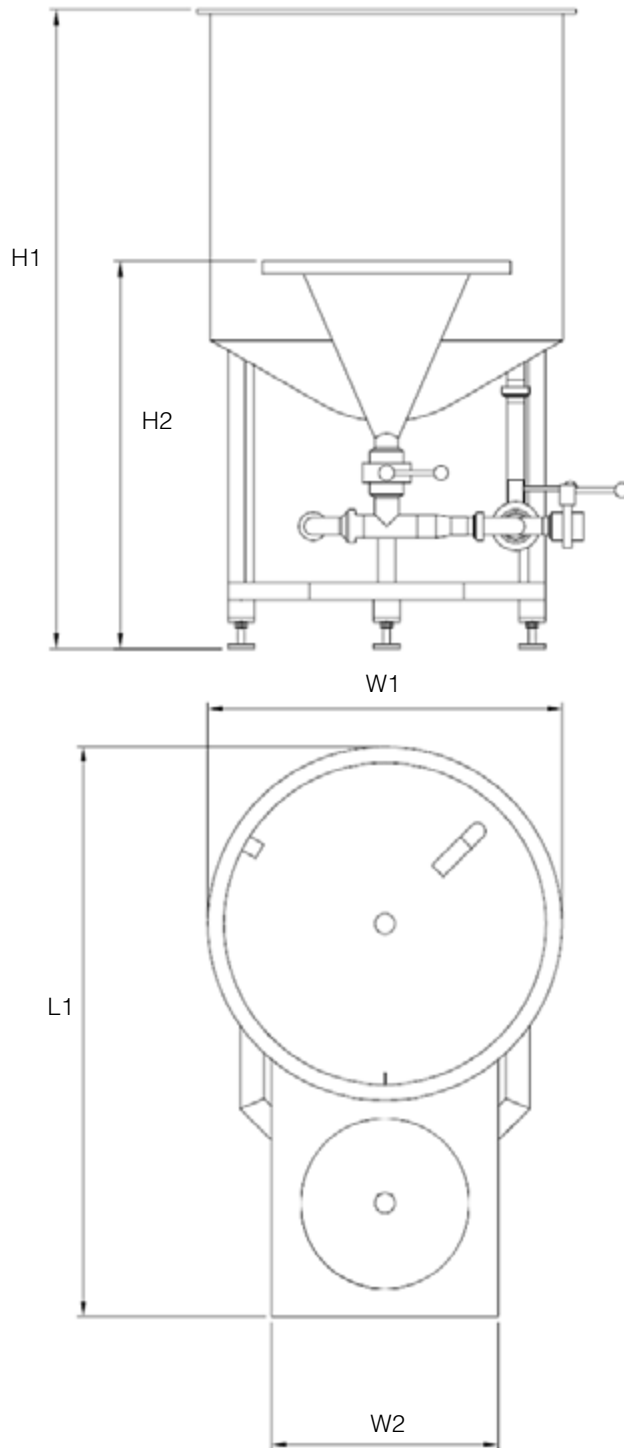


Valve Train for Multiple Liquid Ingredient Addition

Brine Mixer Type-HVM Specifications

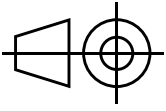
Brine Mixer HVM	Volume	Flow Rate	Cooling Capacity at 23° F	Voltage	Electrical
Model No.	Liters	Liter / Hour	Refrigeration Tons	3 Phase	Amps
HVM 400	400	4,000	1.7	480	3
HVM 650	650	4,000	1.7	480	3
HVM 1000	1,000	6,500	3	480	6
HVM 1500	1,500	6,500	3	480	6
HVM 2000	2,000	11,000	4	480	6
HVM 2500	2,500	11,000	4	480	6
HVM 3000	3,000	11,000	4	480	6

Brine Mixer Type-HVM Dimensions and Weight



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Brine Mixer HVM	Volume	Total Length (L1)	Total Width (W1)	Funnel Width (W2)	Total Height (H1)	Funnel Height (H2)	Weight (with Double Jacket)	Weight (Without Double Jacket)
Model No.	Liters	in.	in.	in.	in.	in.	lb.	lb.
HVM 400	400	55	35	22	56	35	600	310
HVM 650	650	55	35	22	75	35	840	400
HVM 1000	1,000	67	47	22	69	37	1,200	750
HVM 1500	1,500	67	47	22	89	37	1,300	905
HVM 2000	2,000	67	47	25	96	39	1,700	1,300
HVM 2500	2,500	84	62	25	97	39	2100	1600



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Other Henneken Offerings



Tumblers

Protein activation and product massage



Macerators

Industrial-scale meat tenderizing



Injectors

Uniform brine injection of boneless and bone-in meat products



Loaders/Dumpers

400 lb. and 600 lb. capacity, dripless pivot dump after full lift



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