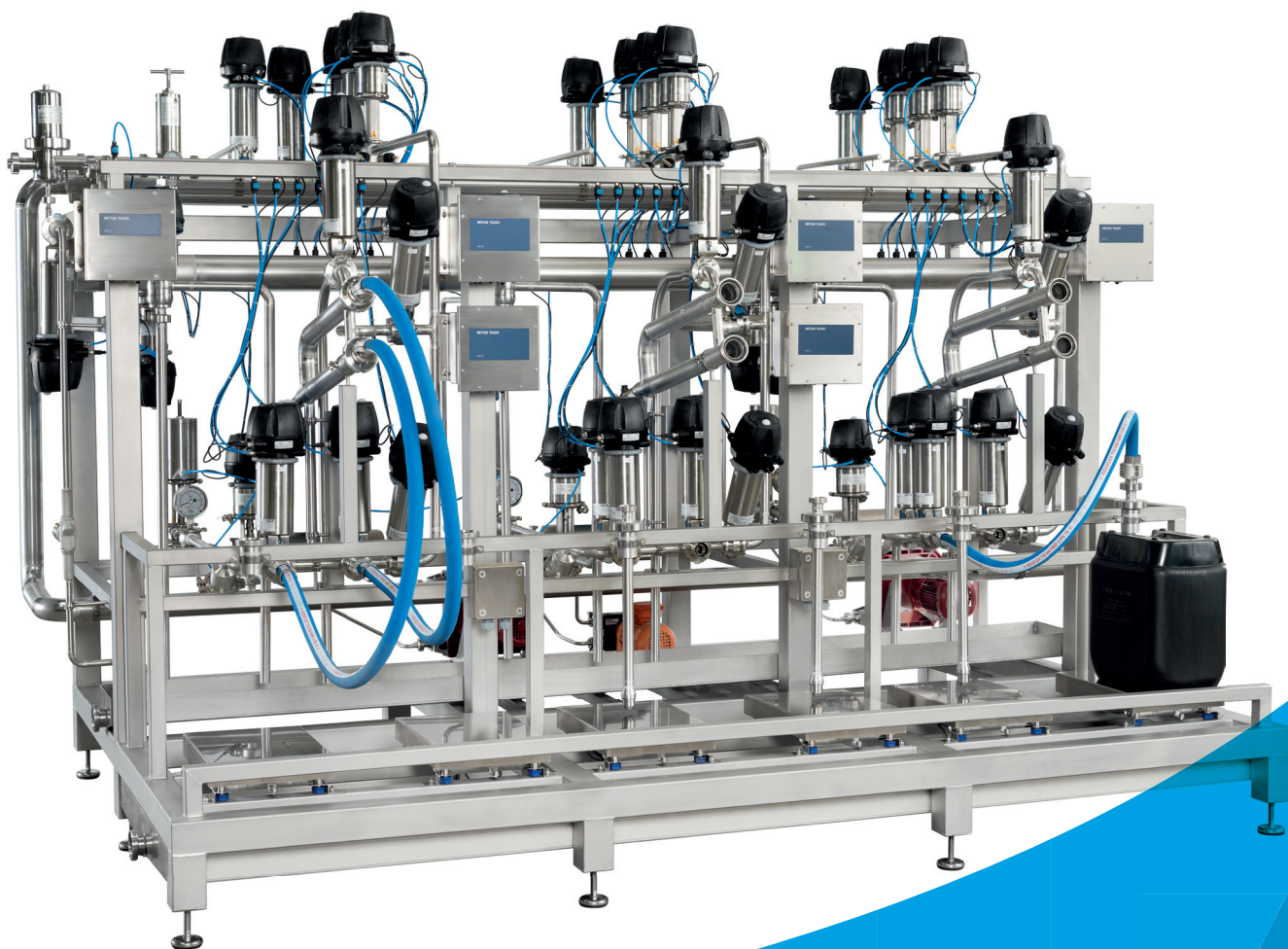




DICON™ In-line Blending Systems

A continuous mixing solution for multicomponent liquid applications

FOR ALL THAT FLOWS

From low to high viscosity products, from simple dispersions to structured liquids and for both hot and cold processes, the DICON™ is ideally suited for a wide range of applications, including beverage, food, home & personal care, pharma and chemical.



Dairy

Cream cheese, margarine, milk, ice-cream pre-mixes



Food

Ketchup, mayonnaise and sauces



Beverage

Yogurt-based beverages, juices, soft drinks, beer and beer-mix beverages



Chemical

Agro-chemicals, biofuels, anti-freezing agents, liquid fertilizers



Home & Personal Care

Toothpaste, gel, cream & lotion, shampoo, conditioner, household cleaners, multipurpose cleaners, dishwashing liquids, liquid fabric detergents



Pharma

Sterile and non-sterile liquids.

Continuous blending with full innovation potential

The innovative and cost-effective DICON™ in-line blending system offers greater flexibility and higher levels of process efficiency for the design and production of mixed liquid products.

In every branch of industry, the blending of multicomponent liquid products is subject to increasingly complex demands on efficiency and ever faster innovation cycles. Production systems designed to satisfy those demands must be economic, reproducible and, above all, flexible. DICON™, GEA's continuous in-line blending technology has been designed to meet these requirements.

Compared with traditional batch-mixing, a DICON™ in-line blending system - which consists of the main pipeline (fed by the ingredients to be dosed), dosing sections, feed pumps, deaerating vessels and metering technology for high-precision mixing - offers many advantages.

In addition, we can also offer single pass processing for structured liquids, combining in-line dosing with temperature control and high shear mixing to produce dispersions, emulsions, gels and other structured liquids.

No mixing tanks

The DICON™ in-line system blends the liquid ingredients in a selectable mixing ratio (in the pipe); and, because less equipment is required, there is a reduced requirement for space, maintenance and cleaning (such as Clean-in-Place).

Immediate further processing

The fully automatic mode of operation means the finished product is immediately available for filling or further processing.

Key benefits

- No cost for mixing tanks
- Immediate further processing
- Digitally assured reproducibility
- Flexibility that pays off

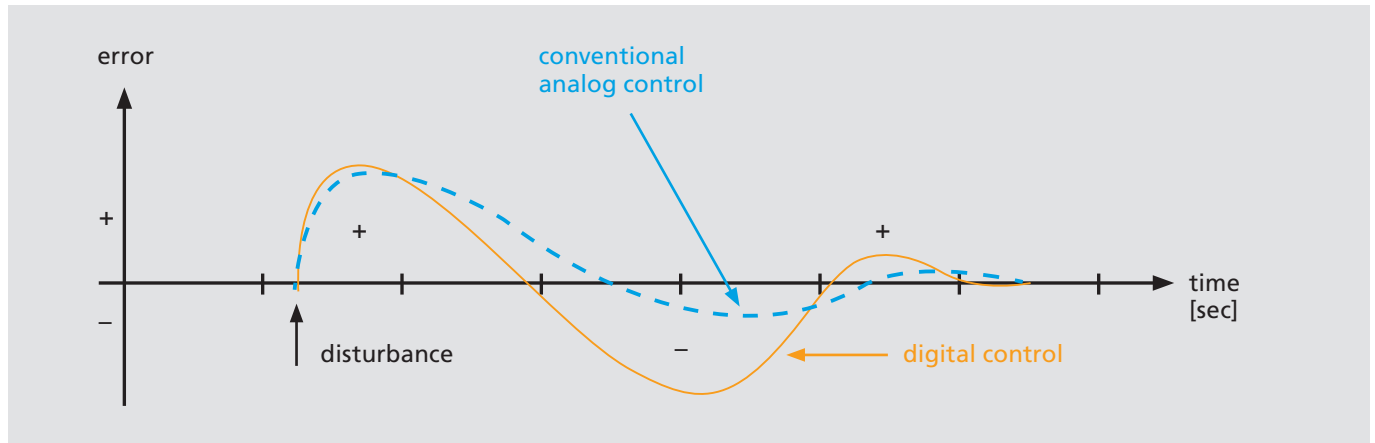


Digitally assured reproducibility

Digital controllers provide a constant and precise mixing ratio, even if process conditions vary.

Totally compensated control deviators

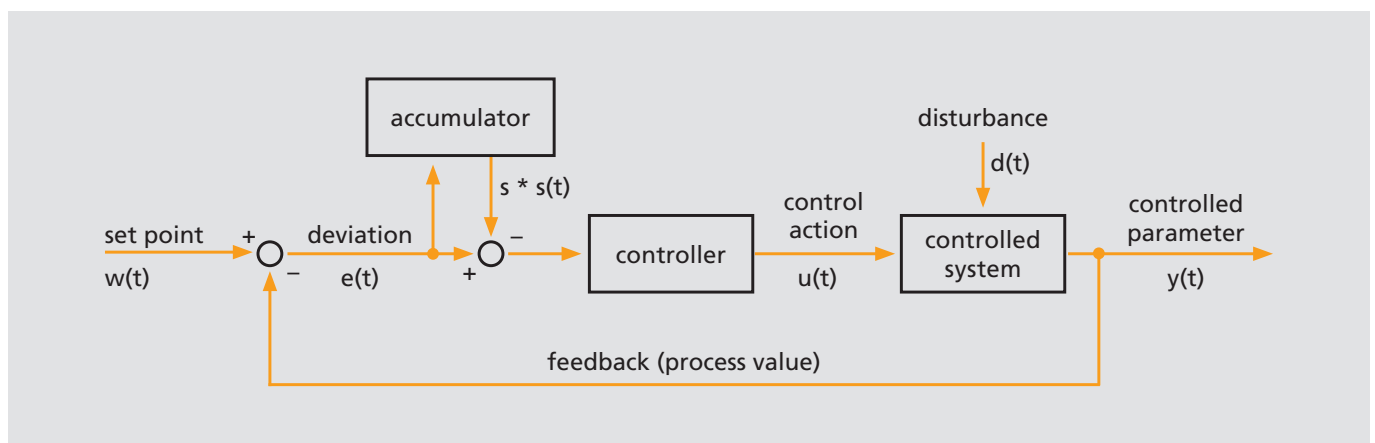
Pulse-accurate dosing and digital signal processing ensure perfect mixing results.



Flexibility that pays off

Quick product changeovers or the introduction of new recipes are no obstacle! The highly responsive DICON™ system features in-line, in site analyses, the results of which are immediately used to adjust the process. Working to tight tolerance levels and offering wide dynamic flow ranges, DICON™ systems prevent the loss of high-value ingredients during addition and processing. Special

start and stop functions optimise the transient phases. The more complex the task and the greater the demand for rapid reactions and product availability, the more ideally suited a DICON™ in-line blending system is for your application. GEA DICON™ - for excellent, reliable results and cost-effective processing.



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