

The dispersion kettle

for the production of liquid products

■ **Diestedde.** For many years, the dispersion kettle has proven successful in the industrial production of convenience products. Originally, it has been developed as supplementary machine to the tilting cooking kettle in order to allow the user to prepare starch suspensions for thickening soups and sauces and to add them afterwards to the product in the cooking kettle. Today, the dispersion kettle is fulfilling far more tasks in an industrial kitchen.

Typical applications for the dispersion kettle are the fast dissolving of solids in liquids, emulsifying processes and the incorporation of strongly lumping and expanding thickening agents.

The dispersion kettle has a conical kettle shape. The dispersion agitator mounted in the bottom of the kettle creates a vertical and intensive liquid flow which is deflected by the corresponding kettle contour on the walls. Due to this intensive mixing effect, agglomerates are destroyed and the creation of lumps is eliminated.

Due to the elimination of preferential streams, the anchor-shaped agitator mounted from the top supports the dispersing or emulsifying process and is optionally equipped with wall scrapers made of Teflon®. A grid cover which is mounted in addition to the kettle cover allows the addition of powders while the agitator is running.



The operation of the machine is made from an inspection platform on which also the control cabinet with the required control system is integrated. The above-mentioned basic equipment and the optional equipment of the machine with frequency converters for a continuous pre-selection of the agitator revolutions or with a double jacket for steam heating allow a variety of technological tasks in an industrial kitchen: dispersing, homogenizing, emulsifying are only some of the main processes. The optional heating allows the combination of the mentioned mixing processes with a thermal treatment so that high-quality soups and sauces can be prepared from compound and water and can be later added to the e.g. browned

Applications

- Dressings
- Ketchups
- Sauces without particulates
- Soups without particulates
- Preparations
- Marinades
- Starch suspensions
- Emulsions
- Desserts
- Creams
- Puddings
- Fruit sauces
- Pulping of powder compounds
- Preparation of pre-mixes



meat and vegetable components in the tilting cooking kettle. A supplementary equipment of the dispersion kettle with a lift loader, a product pump or weighing cells and an integration into processing lines are possible at any time. ■

