



HANDTMANN INOTEC BC-iT AUTOMATIC PROCESSING UNIT

FOR GRINDING, MIXING, HEATING, COOLING AND
EMULSIFYING WITH AND WITHOUT VACUUM.



Sausage and meat products, vegetable and fruit products, baby food, dairy products, confectionery, delicatessen, fish and seafood products, vegan and vegetarian products, meat substitute products, potato and vegetable products, pet food, non-food

The universal Handtmann Inotec BC-iT process technology for simultaneous pre-grinding, mixing, cooking, cooling, ultra-fine grinding, emulsifying and pumping enables the processing of the entire range of food products from liquid to pasty to solid or chunky. The compact, closed overall system of various sizes and performance capacities is optimally designed for high-performance processes in the processing of various products. All components are optimally homogenised under vacuum in the processing unit, from pre-grinding and mixing to cooking up to 99 °C and pumping or dosing into packaging solutions.

YOUR ADVANTAGES

- Wide range of applications thanks to diverse functions such as pre-grinding, mixing, cooking, cooling with and without vacuum, ultra-fine grinding, emulsifying and pumping into downstream processes
- Optimum constant product quality through process steps that can be individually adapted to the product
- Production reliability through monitoring of the entire process by means of the integrated process control as well as storage of all product and production parameters
- Powerful design for high-performance processes and durability
- High economic efficiency due to compact, closed all-in-one system
- Easy, intuitive operation and image-supported process control
- Excellent hygienic production conditions due to closed system with hygienic design

UNIVERSAL PROCESSING UNIT FOR A WIDE VARIETY OF APPLICATIONS

The all-rounder: from grinding to cooking and cooling

Whether processed cheese, pâté, smoothies, almond milk, baby mash or meat product: the option of heating products directly (injection) or indirectly (double jacket) or cooling them with water allows the processing of both cold and hot products. The vacuum system of the BC175-iT allows the product mixture to be evacuated. The addition of liquids and dry substances is realised by means of additional connections or using the vacuum in the BC175-iT. This ensures the addition of further ingredients during the process. The range of applications is thus comprehensive and universal.

Powerful pre-grinding and optimum homogenisation

The BC-iT processing unit offers powerful pre-grinding capable of processing even hard or chunky components. Optimum homogenisation of ingredients in a wide range of consistencies such as liquid, chunky and powdery is possible thanks to the pumping function. The product can be ground ultra-fine as required during or after the cooking/cooling process. The result is an emulsified, homogenised product that can be processed in downstream processes. The modular 1- to 4-stage cutting system with automatic cutting set adjustment, precise position setting and continuous readjustment forms the foundation for this thanks to the horizontally arranged cutting system.



Flexible processes for a wide variety of products

The integrated process control can be individually adapted to a wide range of products. The texture of the product can be customised through appropriate process steps.

Variable. Compatible. User-friendly.

The BC140-iT automatic processing unit with different hopper sizes and the BC175-iT, designed for continuous industrial operation, are available in corresponding performance capacities for the market. They are perfect stand-alone machines but also easy to integrate into existing processing systems. The central control of the overall process is managed and monitored via the Inotec process control.



CONFIGURATIONS:

- Vacuum system for mixing under vacuum (only possible with BC175-iT-600)
- Steam nozzles for heating/cooking using steam injection
- Double jacket for heating (standard for BC175-iT/optional for BC140-iT)
- Injection system for cooling using cryogenic gases
- CIP preparation (optional only for BC175-iT-600)
- Lifting and tilting device for feeding
- Load cells to monitor loading process and filling level

TECHNICAL DATA:

| Category | Performance characteristics |
|------------------------------------|---|
| Performance (depending on product) | BC175-iT: up to 7,000 kg/h BC140-iT: up to 3,000 kg/h |
| Hopper sizes | BC175-iT: 600 litres BC140-iT: 300 or 600 litres |
| Cutting set | 1- to 4-stage |
| Hole plates | BC175-iT: 175 mm BC140-iT: 140 mm |
| CIP preparation | BC175-iT: option BC140-iT: (not possible) |
| Cooking temperature | adjustable up to 99 °C |
| Control | 15.6" touch control |
| Drive power | depending on size |
| Voltage | 400 V/50 Hz (optional 440 V/60 Hz) |
| Compressed air | approx. 200 litres/min., 6 bar |
| Weight | BC175-iT: approx. 3,400 kgw BC140-iT: approx. 2,400 kg |
| Dimensions | depending on volume and equipment |