

# **Standard Production Plant SPP**



# **SPP** | Cost-efficient batch mixing plant

#### Proven and precise technology at its best

The approved "Standard Production Plant" SPP is the IKA® solution for the processing of emulsions and suspensions in many fields of application. It is available in 8 sizes ranging from 25 to 4,000 liters capacity.

The SPP is an innovative and highly advanced, yet cost-efficient mixing plant used for all standard process operations such as mixing, stirring, homogenizing and dispersing. Due to its simple design it allows easy operation and lowest space requirements especially in height. Advanced mixing equipment guarantees a constant product quality. Options like vacuum degassing, double jacket for heating or cooling and ports for the additive incorporation and sampling make the SPP an ideal machine for the complete product manufacturing sequence.

Flexible and easy to customize to the specific application, the SPP can be used e. g. for cosmetic creams and lotions in the cosmetic and pharma industry, for mayonnaise or dressings in the food industry, for suspensions and emulsions in the chemical industry as well as for production of paints and lacquers.





For more information please visit

www.ikaprocess.com

### **Executed in IKA® quality**

IKA® has developed the "Standard Production Plant — SPP", a highly versatile system, ideal for optimum, cost-efficient manufacturing of a broad spectrum of products.





IKA DBI 2000/20

# SPP | Components

IKA°+



IKA® Standard Production Plant is available in 8 sizes with volumes ranging from 25 litres up to 4,000 litres.

#### Mixing vessel

The unique shape with the conical bottom ensures complete discharge of the final product.

#### **Circulation Loop**

Big dimensioned pipeline with 2-way butterfly valves and clamp connections

#### Vessel cover

The Standard Production Plant is available with tilting devices for the vessel cover. The smaller plant sizes up to SPP 250 are manually operated. For the bigger sizes an electrical spindle drive serves for the easy and comfortable opening of the cover.

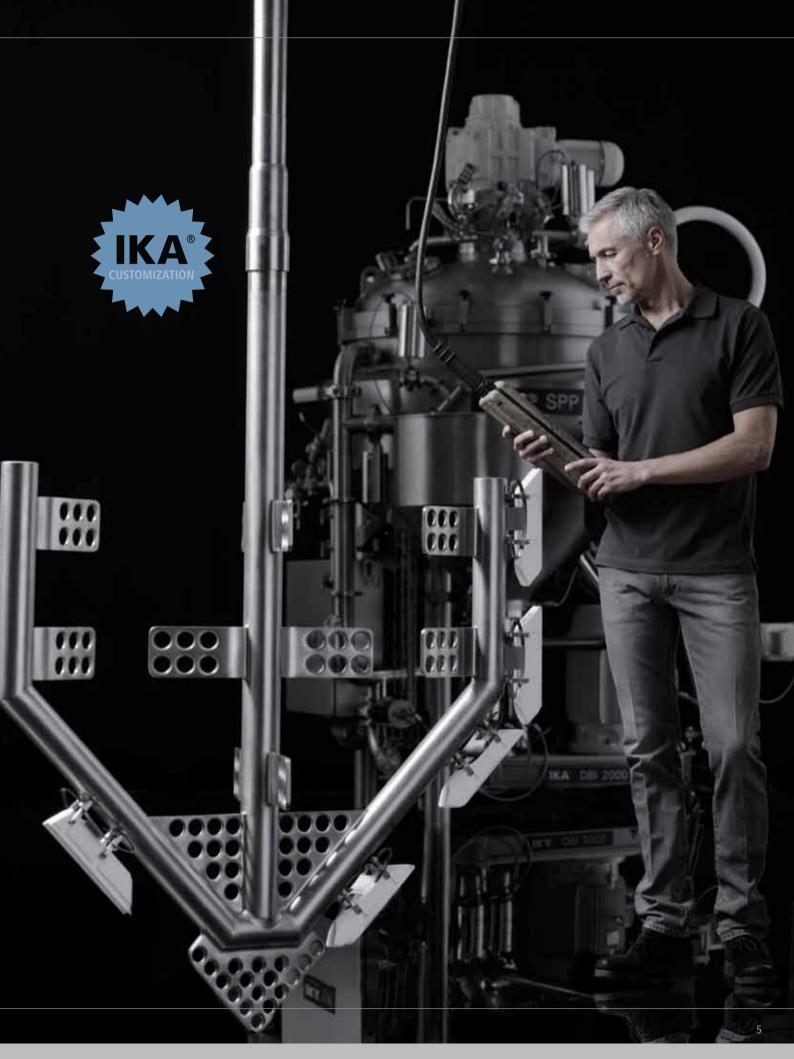
#### **Funnel**

for incorporation of solid and liquid ingredients



#### **Dispersing machine**

High capacity dispersing machine guaratees high-quality and stable emulsions and suspensions.



# SPP | Components



#### Inspection

Two sight glasses in the vessel cover and a light make it possible to illuminate the vessel and observe the process inside.



#### CIP-cleaning

Three spray nozzles in the vessel lid ensure a thorough cleaning without dead spots or shadow areas. Sufficient pressure and outstanding throughput to feed the spray nozzles is supplied by the dispersing machine DBI. There is no need for an additional CIP-pump.

### **Compact Design**

Due to its unique vessel geometry the IKA® Standard Production Plant is distinguished by its extremely low constructional height. Additionally, the unit is very compact and suitable for sites with limited space availability. As an option the vessel cover can be opened by means of a simple and oil free tilting device, thus enabling easy access to the vessel inner parts for all maintenance work or visual checks with a minimum space requirement.



# Inline Disperser | DBI 2000

# Pumping, Suction, Mixing, Dispersing, Cleaning

#### **Direct Batch Inline**

The DBI 2000 is the heart of the Standard Production Plant. Its innovative technical design enables better process data and reduced processing times at optimum dispersing quality in a wide viscosity range.

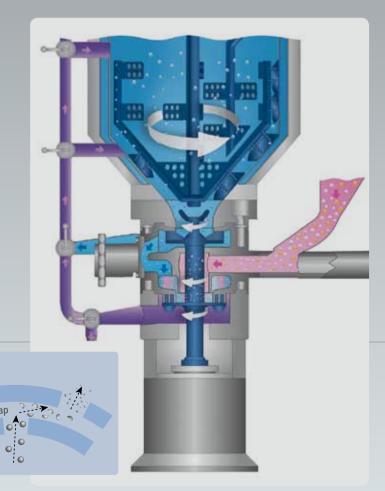
The high shear mixing and dispersing machine DBI 2000 is designed for the batch operation with a recirculating loop. It is directly flange connected to the vessel outlet with a big cross section and pumps the product back into the vessel. The DBI 2000 enables suction, pumping, dispersing and self-cleaning under CIP conditions. The machine has a patented

two-stage design. Depending on the process requirement the operator can select whether to use only the upper or both stages. The first stage of the DBI 2000 has a stirring device that creates turbulence in the vessel. The special pump rotor serves with high circulation capacities, even for high viscosity products. The second stage of the dispersing machine DBI 2000 is equipped with a rotor-stator combination that ensures homogenous results and a narrow particle size distribution. Using vacuum additives are directly fed into this high turbulence dispersing area which eliminates the disadvantages of conventional mixing processes.

#### IKA®+

# Patented design for challenging processes

The DBI 2000 can also be integrated in an existing system or process to replace older and inefficient inline machines. Our engineers would be pleased to advise on this possibility.



### **Rotor-Stator System**

The best in dispersing technology

# Inline Disperser ULTRA TURRAX UTL 1000

#### Patented pump and dispersion unit

- > Free selection pumping only or additional high shear dispersing
- > Direct feeding of solid and liquid additives
- > Effective dispersing with exchangeable tool designs
- > No additional pumps required for product circulation, CIP and discharge





#### The budget homogenizer

For more simple homogenizing and dispersing tasks the SPP can be also connected to a single stage unit type UTL 1000 as an alternative to the DBI.

# SPP | Technical data





Standard Production Plant	SPP 25	SPP 50	SPP 100	SPP 250	SPP 500	SPP 1000
Technical data						
Mixing vessel					<u>-</u>	
Min. useable volume [I]	8	15	30	75	150	300
Max. useable volume [I]	25	50	100	250	500	1,000
Agitator						
Туре	RFG-01	RFG-02	RFG-03	RFG-04	RFG-05	RFG-06
Anchor Stirrer [rpm]	22 to 66	18 to 54	14 to 43	11 to 32	8 to 26	7 to 20
Drive Power [kW]	0.37	0.55	0.75	1.1	1.5	3
Dispersing machine		····-	<u>-</u>		<u>-</u>	
Туре	DBI 2000/4	DBI 2000/4	DBI 2000/5	DBI 2000/5	DBI 2000/10	DBI 2000/10
Drive Power [kW]	4	4	7.5	7.5	22	22
Alternatively:		····-	<u>-</u>		<u>-</u>	
Dispersing machine						
Туре	_	_	UTL 1000/10	UTL 1000/10	UTL 1000/10	UTL 1000/20
Drive Power [kW]	_	_	7.5	7.5	7.5	22
Dimensions (agitator)		·····	<u>-</u>		<u>-</u>	
Height (closed cover) [mm]	1,350	1,450	1,750	2,000	2,800	3,100
Height (open cover) [mm]	1,500	1,650	2,000	2,500	3,200	3,800
Width (open cover) [mm]	1,070	1,340	1,370	1,820	2,080	2,935
Depth [mm]	800	950	1,080	1,150	1,350	1,770

## IKA°+

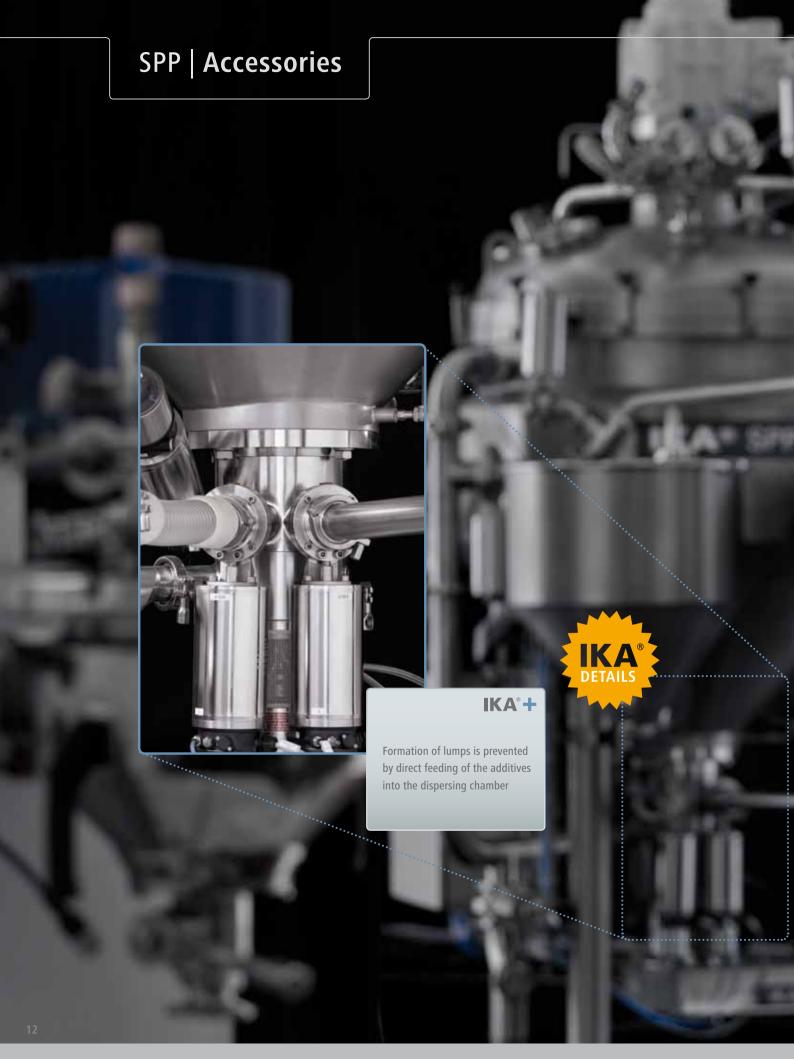
### **Small minimum volume**

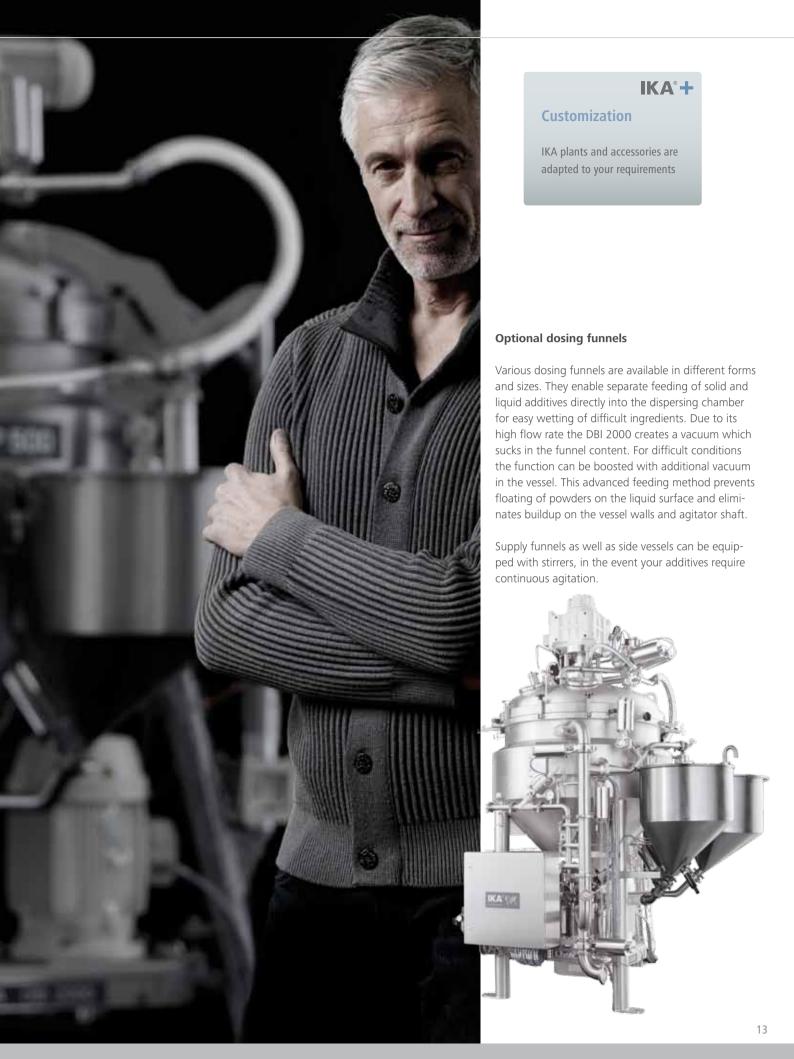
Approx. 30 % of maximum capacity



SPP 2000	SPP 4000
600	1,200
2,000	4,000
RFG-07	RFG-08
6 to 17	4 to 13
4	7.5
DBI 2000/20	DBI 2000/20
<b>DBI 2000/20</b> 45	<b>DBI 2000/20</b>
	45
45	
45 UTL 1000/20	45 UTL 1000/20
45 UTL 1000/20 22	45 UTL 1000/20 22
45 UTL 1000/20 22 3,750	45 UTL 1000/20
45 UTL 1000/20 22	45 UTL 1000/20 22

DBI	DBI 2000/4	DBI 2000/5	DBI 2000/10	DBI 2000/20
Technical data				
Recommended vessel size [l]	10 – 50	50 – 250	250 – 1,000	1,000 - 5,000
Motor power [kW]	4	7.5	22	45
Max. Total flow rate dispersing [I/h]	2,000	5,000	20,000	45,000
Max. total flow rate pumping [l/h]	6,000	15,000	40,000	80,000
Max. viscosity final product [mPas]	100,000	100,000	100,000	100,000





# SPP | Accessories



The complete plant can also be supplied in Ex-protected execution acc. to the 94/9 EG (ATEX 95) guidelines.

IKA°+





### 1 Buffer tanks

available with or without agitator, double jacket and temperature control function for storage of your intermediate or final product



### 2 3 Mobile or fixed side vessels

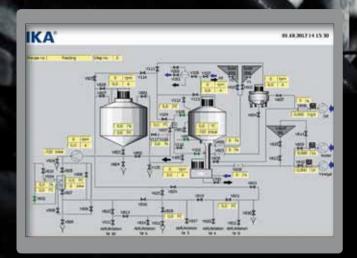
for solids and liquids incorporation that can be delivered with different volumes.

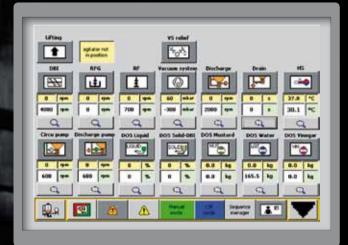






# **SPP** | Control system





### IKA°+

#### Electronic control unit

- > Fully automated, user-friendly operation
- > Stirrer and dispersion device with speed control

#### Electronic control unit

The electronic control unit is designed to meet customer requirements. It can be a version with the simple on/ off button or another version, up to the most advanced PLC-Version with full visualization and touch screen. Manual operation or the full automatic program are the choices for operating the machine.

#### Typical control functions are as follows:

- > Display of all set and acutal values
- > Setting and monitoring of limit values
- > Recipe management system
- > Process data storage and display (trend indicator)
- > Safety interlocks





The recipe management system uses a flow diagram, where the individual process stages can be selected as a sequence and parameter set step by step.

Afterwards the complete process can be stored as a recipe and recalled for the next production.



# **SPP** | **Products & Industries**

# Typical applications for the Standard Production Plant

This SPP mixing plant can be used for the production of solutions, emulsions and suspensions in many applications. Due to its advanced design it can handle products that range from low viscosity up to pasty condition.

Depending on its execution the IKA® Standard Production Plant can be e. g. used for the manufacturing of cosmetic cream and lotions, for mayonnaise or dressings in the food industry as well as for suspensions and emulsions in the chemical industry or for production of paints and lacquers.

Conditioners

Liquid soap

Tooth paste

Hand washing paste

Collagen suspensions

Carbopol emulsions

Based on our long experience with many applications IKA® is your competent partner for processing plants. In order to select the best configuration for your specific application, our test facility is staffed with experienced application engineers. It is equipped with a wide range of laboratory and pilot equipment to qualify the appropriate equipment for applications.



#### Cosmetics

#### Creams

Sun protection products Perfumes Shaving cream Decorative cosmetics Shampoo Body-care products

#### **Beverages**

#### Fruit juices

Vegetable juices Milkshakes Protein drinks Liqueurs Sugar solutions Flavours



Lotions
Paraffin emulsions
Lipid emulsions
Antiseptics
Serums
Vaccines

Ointments Gels **Eye drops** Eye ointments

Cough mixtures Infusion solutions Sugar-/salt solutions Suppository masses Coatings





# Application example | Mayonnaise production

# Typical applications for the Standard Production Plant

Sauces to suit every taste – based on this concept, IKA® application engineers have developed a versatile processing system for the production of a range of different sauces, such as mayonnaise or ketchup. Mayonnaise is a popular condiment that consists of oil, water and egg yolk. Different countries have various recipe requirements for the designation of a product such as mayonnaise. In the EU member states, mayonnaise must have a total fat content of at least 70 % and an egg volk content of at least 5 %. Under German delicatessen industry guidelines, salad mayonnaise must have an oil content of at least 50 %. Variations available on the market include mustard mayonnaise, tomato mayonnaise, as well as remoulades and various low calorie salad creams and dressings.

All such sauces are oil-in-water emulsions. An appropriate quantity of hydrophilic emulsifier must be added to prevent the phases from separating.

In the case of mayonnaise-type sauces egg yolk, milk protein or vegetarian emulsifiers are generally used for this purpose. The emulsion is stabilized and the viscosity of the final product is adjusted using hydrocolloids and starches. A properly balanced recipe produces the desired mouthfeel and optimum structure.

The incorporation of additives is not sufficient to produce a high quality emulsion. Most importantly, the oil phase must be broken down into very fine droplets - just one of the requirements the IKA® process is able to satisfy very rapidly. As the IKA® system can be used to prepare products with a wide viscosity range, it is ideal for manufacturing most types of sauces.

The SPP includes all components necessary for the preparation of excellent mayonnaise, ketchup and sauces.

	Mayonnaise	Salad mayonnaise	Salad mayonnaise	Salad cream
Ingredients				
Oil	80 %	67 %	50 %	35 %
Egg yolk	6 %	-	-	-
Sugar	2.6 %	2.6 %	2.6 %	2.6 %
Salt	1.3 %	1.3 %	1.3 %	1.3 %
Vinegar 10 %	3.5 %	3.5 %	3.5 %	3.5 %
Water	6.6 %	24.6 %	40.2 %	53.7 %
All-in-one stabilizer compound*	-	1.0 %	2.4 %	3.9 %

 $<sup>\</sup>ensuremath{^{\star}}$  Compound comprising emulsifiers, hydrocolloids and optionally starches







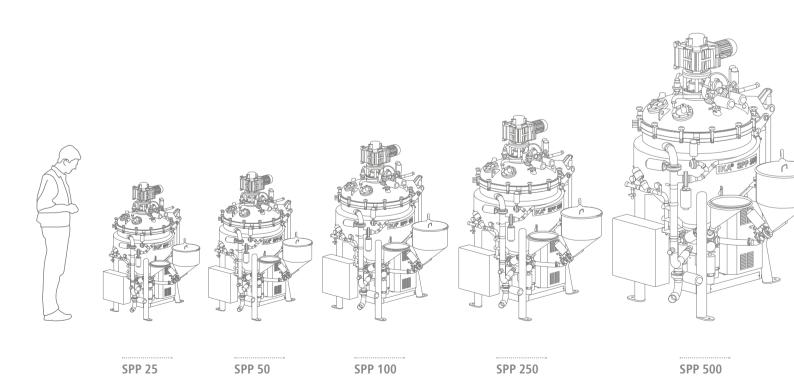




# **Develop – Optimize – Scale-up from laboratory to production scale**

When new products are developed the processes are initially tested in pilot plants. Trials in small scale are also used for changes in recipes or ingredients. For reliable scale-up to production sizes, pilot plants with a capacity of 25 I (SPP 25) or 50 I (SPP 50) are the ideal choice.

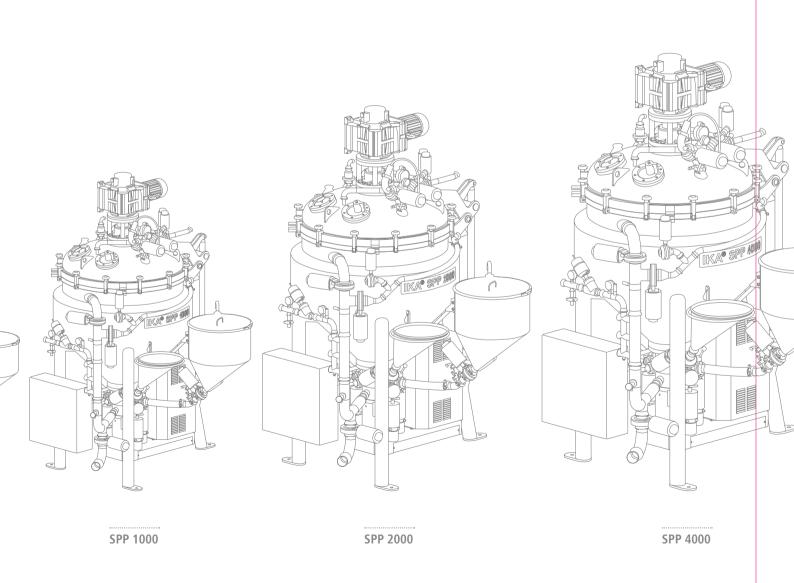
The use of the same plant design and dispersion principle ensures identical operation and provides an easy scale-up. Every size of the SPP produces the same constant product quality.



# IKA®+

### Scale-up

Simplified scale-up by identical dispersing parameters for all sizes





# magic PLANT | Exceptional – Flexible – Unique

IKA® introduces you to the next generation of laboratory scale process plants. The perfect simulation of the SPP system with smallest sample amounts.

The magic PLANT is specifically designed to test process and product conditions in an accurate small-scale simulation. Once a satisfactory product is obtained at the pilot scale, the next step is to transfer the manufacturing process to the full-scale production. The magic PLANT system can be adapted to a wide range of applications and specific requirements especially in the food, cosmetic, chemical and pharmaceutical industries.

# magic PLANT | The most versatile laboratory reactor

IKA® magic PLANT is the ideal laboratory scale process plant. This system is used for batch mixing, homogenizing, emulsifying and suspending for capacities of up to 2 liters. Independent from the product – the magic PLANT delivers a seamless process transition from product development to production.



### IKA®+

#### **Advantages**

- > Modular design with exchangeable tools
- > Speed control
- > Process simulation in smallest scale



#### magic PLANT basic

- > Adjustable speed drive for perfect agitating of liquids or suspensions
- > Tiltable, double jacketed and insulated vessel
- > Exchangeable stirrer tools e. g. anchor and propeller type
- > Optional ULTRA-TURRAX® T 25 batch disperser

#### magic PLANT inline

- > High shear inline disperser for high quality emulsions and suspensions
- > Pipe loop with manual 3-way valve for circulation or product discharge
- > Modular processing head for the simulation of various dispersing methods
- > Adjustable tip speed up to 40 m/s for smallest particle sizes

#### magic PLANT powder

- > Efficient and gentle mixing for free flowing solids
- > Special powder agitator
- > Inclined working position for better mixing and drying results
- > Discharge by complete tilting of the vessel





RT 115/KT >> S 50 N - W 80 SMK Jet mixer head Stirring

The connection between laboratory and the large-scale production.







### **Qualification**

According to GMP guidelines, pharmaceutical companies are required to validate processes that influence product quality. The applied machines and plants are subjected to a severe qualification process. During this qualification it is tested and documented that the pre-specified functionality is achieved. As early as in the planning stages, IKA® machines and units are designed to be suitable for use in the pharmaceutical industry.

IKA® will provide the necessary documentation and, if desired, will conduct the design, installation and operation qualification together with you.



### **Pilot Plant | From idea to solution**

IKA® pilot plant station consists of a vast array of different machines and plants as well as measuring and analytical devices. The pilot plant trials have influenced the concept and design of many of our machines and their tools.

Searching for a suitable machine for your application? At IKA® pilot plant station you can test out several mixing systems with a variety of tools. Our chemical engineers look forward to assisting and advising you during and after the trials. This way an optimal solution for your specific mixing task can be determined.



#### Learn more

for further information on IKA® and IKA® products please visit our website

www.ikaprocess.com

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