



RONO BATCH SYSTEM

VACUUM PROCESS SYSTEM | TYPE RBS

The RONO batch system is a highly flexible process system made for mixing, dispersing, homogenizing and emulsifying. It can be used for a wide range of food products and finds its main application especially in the production of mayonnaise, ketchup, sauces, dips and dressings.

The system can work under vacuum and it shows the innovative RONO technology particularly in the high efficiency of this batch system. This means that shortest production times can be achieved and 3-4 batches per hour can be easily realized even with large batch sizes, resulting in high capacities per hour.

The RBS System can be designed with a multitude of variations and options to enable the food manufacturer to adapt

his products to new market trends in order to meet the continuous changing of consumer requirements.

The modern PLC system is easy to operate and allows both automatic and recipe-controlled production as well as manual operation. The repetitive process parameters lead to very reliable productions with highest quality performance.

The innovative RBS system combines many years of experience in process engineering with the latest technology and best product know-how and guarantees maximum productivity, cost-efficiency and, above all, process safety.

BENEFITS

- ✓ Solid design - modular and flexible
- ✓ Versatile process functions in one machine
- ✓ Customized high quality products
- ✓ Maximum production capacities per hour
- ✓ Made in Germany
- ✓ Skid mounted unit - piped and wired
- ✓ Tailor-made solutions
- ✓ Quick recipe changes possible
- ✓ Easy maintenance and operation
- ✓ Recipe control and highest process safety

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Types & Variations

■ Container sizes

Depending on the desired product and the requirement on the final product condition and consistency as well as the desired hourly capacity, container sizes of 200 to 2400 ℓ are available.

■ Process options

The RONO Batch System allows a variety of process options. Depending on the available raw material there are automatic dosing systems for the water phase or the oil, spice and starch phase. Also additional containers for dry materials or liquid additives can be integrated into the process.

■ Modular design

Extensions to the vacuum process plant are also possible and can be added at any time, due to the modular design.

■ Pilot plant

The RBS pilot plant fulfils all necessary process steps and technical details similar to a production plant and is thus an indispensable tool for the development of recipes and for the production of product samples.

This little pilot plant, with only 15 ℓ container volume, belongs already to the big ones.



TECHNICAL DATA

Model	RBS 15	RBS 200	RBS 400	RBS 700	RBS 1000	RBS 1300	RBS 2400
Container capacity (ℓ)	15	200	400	700	1000	1300	2400
Batch size (ℓ)	3-10	40-160	80-330	150-500	250-850	250-1000	250-2000
Charge/hour		3-4	3-4	3-4	2-3	2-3	2-3
Homogenizer-Power (kW)	7,5	18,5	18,5	22	30	30	55
Homogenizer-Speed (1/min)	500-3000	500-3000	500-3000	500-3000	500-3000	500-3000	500-3000
Scraper agitator (kW)	0,25	1,5	1,5	2,2	3,0	3,0	7,5
Vacuum pump (kW)	0,25	0,75	0,75	1,5	2,2	3,0	5,5
Weight (kg)	220	600	700	1200	1800	1900	2600
Size L × W × H (cm)	100×100×150	150×120×190	220×120×260	280×120×280	310×150×280	310×160×310	395×222×445