



PIN WORKER UNIT

PIN WORKER UNIT | TYPE PWU

The pin worker unit is mainly used for intensive treatment of margarine and edible fat products, in order to achieve a proper crystallisation and right texture during the production process.

Depending on product and desired consistency the pin worker unit can either be placed between the cooling steps or at the end of the cooling process.

The RONO pin worker unit is based on proven technique. Our further development enhanced the pin worker to meet best flexibility, highest standard of hygiene, very long life

expectancy and easy maintenance in daily operation.

The RONO pin worker unit offers highest flexibility to the production process and allows to work with a wide diversity of fat products. Adjustments to the level and intensity of treatment can be made by adjustment of the pin rotor speed.

Production capacity and volume of the pin worker unit offers a variable duration of kneading. Product crystallisation can be influenced by the choice of high or low pressure production.

BENEFITS

- ✓ Wide diversity of fat products
- ✓ Highest flexibility to production process
- ✓ Versatile adjustment possibilities
- ✓ Hygienic design
- ✓ Standard gearbox
- ✓ Proven technique and continuous innovations
- ✓ Tailor made equipment
- ✓ Made in Germany
- ✓ Solid design – modular and variable
- ✓ Mounted on a baseplate or on top of the RONO THOR

PIN WORKER UNIT

Types & Variations

■ Cylinder sizes

Ø 250 mm, 336 mm | Different lengths available

■ Volumes

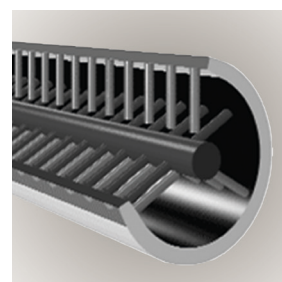
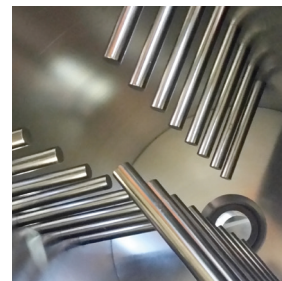
The pin worker unit is available in various sizes and with different volumes:
25 ℓ, 50 ℓ, 100 ℓ, 120 ℓ und 180 ℓ

■ Modular Design

The pin worker unit can be build as stand-alone version or together with further pin worker units, mounted on a solid baseplate. Alternatively the PWU can be mounted on top of the RONOTHOR

■ Working pressure range

Up to 120 bar



TECHNICAL DATA

PWU size in litre [ℓ]	25	50	100	120	180
Gear Motor [kW]	5,5	7,5	11	15	18,5
RPM Rotor [1/min, 50 Hz]	50 – 400	50 – 350	50 – 400	50 – 350	50 – 350
Frequency Converter [kW]	5,5	7,5	11	15	18,5
Cylinder Volume in litre [ℓ]	25	50	100	120	180
Design pressure [bar]	120	120	120	120	120
Temp. Sensor PT100 [pc.]	1	1	1	1	1

Recommended Water Temperation Unit

Water Heater Volume in litre [ℓ]	60	60	60	60	60
Heating element [kW]	9	9	9	9	9
Water Circulation pump [kW]	0,37	0,37	0,37	0,37	0,37