

Fristam FCM Colloid Mixer Next Generation Colloid Mill

Featuring Real-Time Gap Adjustment and Hands-off CIP



NEW!

Results You Need With Quick Batch Turnaround

For decades, Fristam has set the standard for reliable, efficient pumps and blenders. Our new FCM takes the colloid mill to the next level. Colloid mills are used to create food emulsions. The FCM's innovative design makes the process a lot easier.

Quick Turnaround

Save time between batches because you never have to open the FCM between products.

On The Fly Gap Adjustment

The FCM's innovative external gap adjustment lever allows changing the gap to produce more or less shear without moving the inlet or outlet ports or even pausing operation.

CIP Without Disassembly

The FCM is designed for hands-off Clean-In-Place (CIP) that allows you to adjust the gap to the maximum setting and CIP through the FCM, without removing any parts.

Consistent Particle Size

The FCM's variable gap allows you to dial in the particle size you need for shelf stable emulsions. It allows for consistent particle sizes with a tight distribution.

Applications

- Mayonnaise
- Dressings
- Dips
- Oil Emulsions
- Fat Emulsions
- Condiments
- Dairy Solids

FCM Model 160 Specifications

- Max. Shear Rate 143,000 1/s
- Sub-Micron Particle Size
- Max. Inlet Pressure 250 psi
- Throughput from 1 to 120 gpm, based on viscosity and gap setting
- Bi-directional
- Connection Size 3"
- Motor Size 25-50 HP

* - patent pending #17696398

Fristam
PUMPS®
Engineered For Lasting Performance®

Learn more at: fristam.com/FCM or call us about a trial in your facility: 800-841-5001

FCM 160 Dimensional Drawing

