



## Colloid and Corundum Disk Mills for the food industry



**designed**  
to work perfectly

# Colloid Mill MK

## Pre-milling of:

Nuts  
Spices  
Soya beans  
Mustard  
Chili  
Meat pastes  
Juices

## Milling of:

Vegetables  
Fruits

Feeding of the product via  
funnel or by means of a pump

Precise adjustment  
of the milling gap

Product discharge at the  
lowest point of the chamber

Double acting-  
mechanical seal

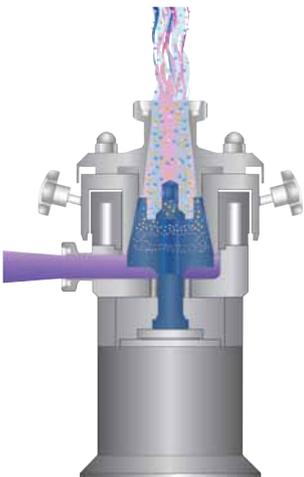
Stable bearing  
of the drive shaft

Belt drive – vibration free  
and at low noise level



The IKA® Colloid Mills are used for wet milling of liquid to high viscous suspensions. The very stable bearing of the rotor shaft, the special mechanical seal as well as the milling chamber and the milling tools have especially been designed for the require-

ments of the food industry. This allows an easy and comfortable operation and cleaning of the IKA® mills. The precise and reproducible adjustment of the milling gap guarantees for a constantly high product quality.



Type	Drive power	Capacity
	kW	l/h
MK 2000/3 (magic LAB®)	0,9	20 – 200
MK 2000/4 (PROCESS-PILOT)	2,2	150 – 1.500
MK 2000/05	5,5	250 - 2.500
MK 2000/10	15	750 - 7.500
MK 2000/20	37	2.000 - 20.000
MK 2000/30	55	4.000 - 40.000
MK 2000/50	160	8.000 - 80.000

# Corundum Disk Mill MCD

Fine milling of:  
 Mustard  
 Chili  
 Spice pastes  
 Nuts  
 Almonds  
 Sesame  
 Cocoa  
 Soya beans  
 Fruits  
 Vegetables  
 Fish pastes

Feeding module with funnel and auger

Cooling jacket integrated in the housing

Precise and reproducible milling gap adjustment

Milling disks available in different grain sizes

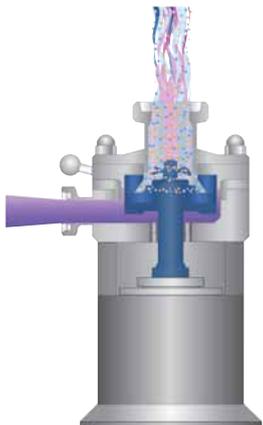
Stable bearing of the drive shaft

Belt drive – vibration free and at low noise level



The Corundum Disk Mills are used for wet milling and homogenizing of liquid, viscous and pasty products. The corundum disks are available in different grain sizes acc. to the required fineness. The axially movable stator is pressed against the rotor which is running at high speed. Due to the high shear forces

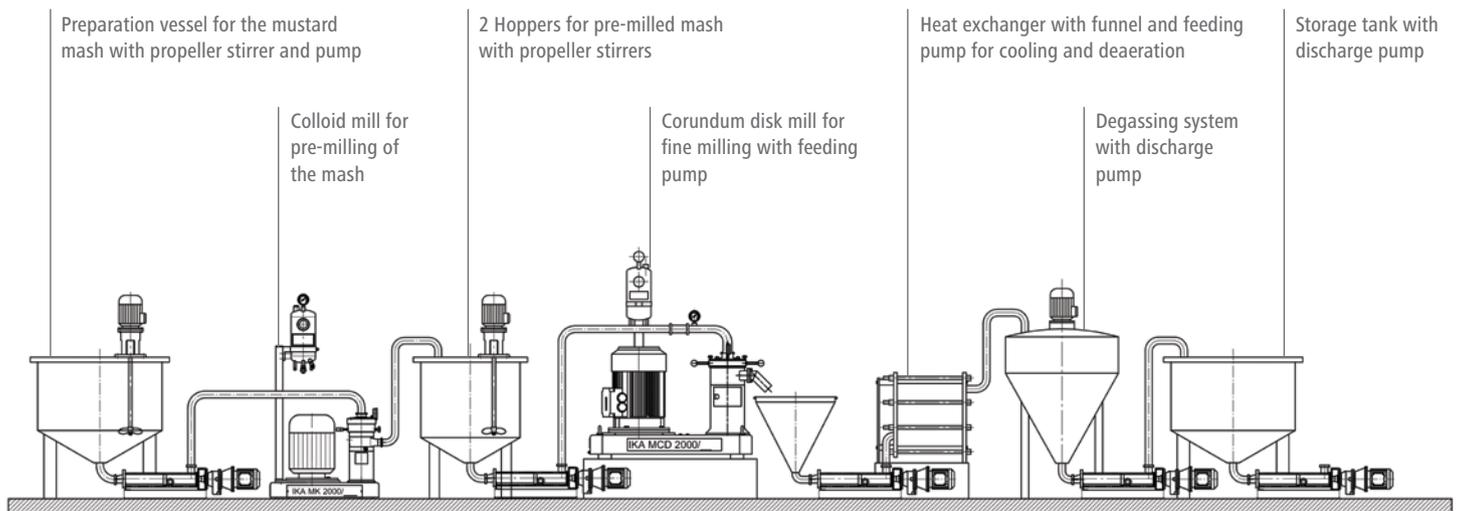
the product is fine milled between rotor and stator and then discharged through the lateral outlet of the milling chamber. A cooling jacket, integrated in the milling chamber, avoids an excessive heating of the product.



Type	Drive power kW	Capacity kg/h
MCD 2000/3 (magic LAB®)	0,9	1 – 20
MCD 2000/4 (PROCESS-PILOT)	2,2	5 – 100
MCD 2000/05	4	10 – 200
MCD 2000/10	7,5	25 – 500
MCD 2000/20	11	45 – 1.100
MCD 2000/30	37	125 – 2.500
MCD 2000/50	75	200 – 4.500

# Complete production lines from one source

Example: Mustard line



Trials, process development



Design



Assembly



Commissioning

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IKA®-Werke GmbH & Co. KG  
 Janke & Kunkel-Str. 10  
 79219 Staufen  
 Germany

Phone +49 7633 831-0  
 Fax +49 7633 831-907

process@ika.de  
 www.ikaprocess.com

