

A great alternative to traditional bakery batch mixers and is unlike any other on the market.

Benefits:

- Speed and portion accuracy
- Full wash down – all food contact parts dishwasher safe
- Tool free, quick cleaning and change-over design

Features:

- Improved bakery products - creates steady foam cell structure to achieve a better product appearance and mouth feel
- The ability to incorporate more air into products than with traditional mixers
- The only continuous mixer with the ability to stop and start with no product loss
- The ability to inject color/flavor or fruit pulp very easily
- Small footprint and easy to use
- Low friction mixing action no expensive cooling system required
- C.I.P - High Speed Cleaning Pump –
- (allows for automatic self cleaning)

System includes:

- Basic Stainless steel frame and pump
- High Speed Cleaning Pump - automated self cleaning system ready
- Synchronized airflow and pump speed
- Double jacketed mix tube
- Allen Bradley PLC touch screen with recipes (excluding 100 Liter Unit).

Continuous Mixer

Excellence in Bakery Mix Aeration

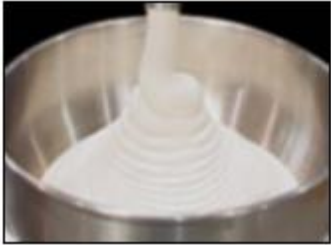


Continuous Mixer
pictured here with the
Pro 1000i on the right



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Model	Capacity (liquid per/hr)	Power KW	Voltage
100	100 kg / 220 lb	1.1	Single phase 220v 15 amp
250	250 kg / 560 lb	2.2	Three phase 480 v 30 amp
500	500 kg / 1120 lb	2.2	Three phase 480 v 30 amp
1000	1000 kg / 2200 lb	5.0	Three phase 480 v 30 amp

Shipping Information

- Dimensions: 55" x 48" x 65" (140cm x 122cm x 165cm)
- Weight: 180 kg (400 lbs)

Note: Equipment quoted is designed to run at the quoted speed and is dependent on operator efficiency, skill, and deposit size and product consistency.

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