

# Mixing tools

## Flexibility

All parts of the mixing can be changed according to process and recipe at any given time



# Mixing tools

MIXING TOOLS						
APPLICATION AREA	SINGLE KNIFE	DOUBLE KNIFE	MIXING WHEEL	MIXING WHEEL STATOR RING	MIXING WHEEL STATOR RING KNIFE	SPECIAL TOOLS
Bakery	•	•	•	•	•	
Confectionery	•	•		•	•	
Dairy products	•		•	•	•	
Preserves				•	•	•
Spreads		•		•		
Prepared foods			•	•		
Sauces		•	•	•	•	

STATOR RINGS				
APPLICATION AREA	1- 20 MM HOLES	GUIDED STATOR (INLINE MIXING)	SLANTED STATOR	IN-LINE MIXER
Bakery	•	•	•	•
Confectionery	•	•		
Dairy products	•		•	•
Preserves				•
Spreads	•	•		•
Prepared foods	•			
Sauces	•	•	•	•



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