

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 (IN- LINE MIXING)	SLANTED STATOR	IN- LINE MIXER
Bakery	•	•	•	•
Confectionery	•	•		
Dairy products	•		•	•
Preserves				•
Spreads	•	•		•
Prepared foods	•			
Sauces	•	•	•	•

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