

Food, Glorious Food!

Find out the differences between four different types of food mixers.

1 Coffee

Coffee mixing can entail making a mix of several coffees for a special blend or combining coffee with natural or artificial flavoring. Mixers can be configured for green coffee beans, roasted beans or ground coffee.

- Paddle agitator for gentle mixing
- Semi-cylindrical trough for beans
- U-shaped trough for ground coffee
- 80 grit finish
- Computer controlled flavoring injected through nozzle manifold



2 Bakery Goods

Bakery mixes involve pre-mixes for both industrial and consumer use. Powdered flour and sugar can become explosive in the air, so it's important to keep the area safe.

- O-ring gaskets for hermetic door seals
- U-shaped trough
- Injection of shortening with high-speed choppers for mixing
- 120 grit finish
- Load cells for weight accuracy



3 Nutraceuticals

Nutraceuticals offer mixes that often have a small percentage of active ingredients, so precision is the name of the game with these mixes.

- Computerized control for accuracy in mix
- Welded cover
- Horizontal blender for ongoing throughput
- 120 grit finish
- Rinse in place and wet washes



4 Ready-to-Eat

Refrigerated and ready-to-eat products such as guacamole and salads require gentle handling to create uniform consistency and taste that consumers enjoy.

- Cleaning after every mix: easy cleaning essential
- J-trough or semi-cylindrical trough
- 150 grit finish
- Welded paddles
- Drainage setup to eliminate contamination

