Typical Applications:
- Processed cheese
- Butter preparations
- Fresh cheese preparations
- Dressings, sauces
- Confectionary fillings
- Mayonnaise, ketchup
- Hommos
- Nut paste

Standard Execution:
- Processing temperature 95 °C
- Main motor 1500/3000 rpm
- Automatically operated bowl tilting
- Automatically operated lid opening/manually closing
- Automatically operated mixing baffle
- Double jacket for insulation
- Shaft seals manually greasable
- Soft touch keyboard FT 3011 for manual operation

Advantages:
- Flexible and multifunctional
- Short batch times
- Economic processing
- Operator friendly
- Homogenous mixing
- Efficient cutting
- Configurable for many different applications
- Easy to integrate in a production line

Options:
- Main motor 300 - 3000 rpm
- Siemens PLC, operator panel TP 900
- Overpressure execution 125 °C
- Double jacket heating/cooling
- Direct steam injection
- Water dosing device
- Vacuum system
- Pneumatically operated discharge valve DN 65
- Special automation solutions
- Wide range of accessories (steam filter station, special dosing options, lifting and tilting device, etc.)