



Mixing will do it

Mixer AMP



perfectly suitable for
**meat mixtures, gourmet
salads, vegan & vegetable
preparations**

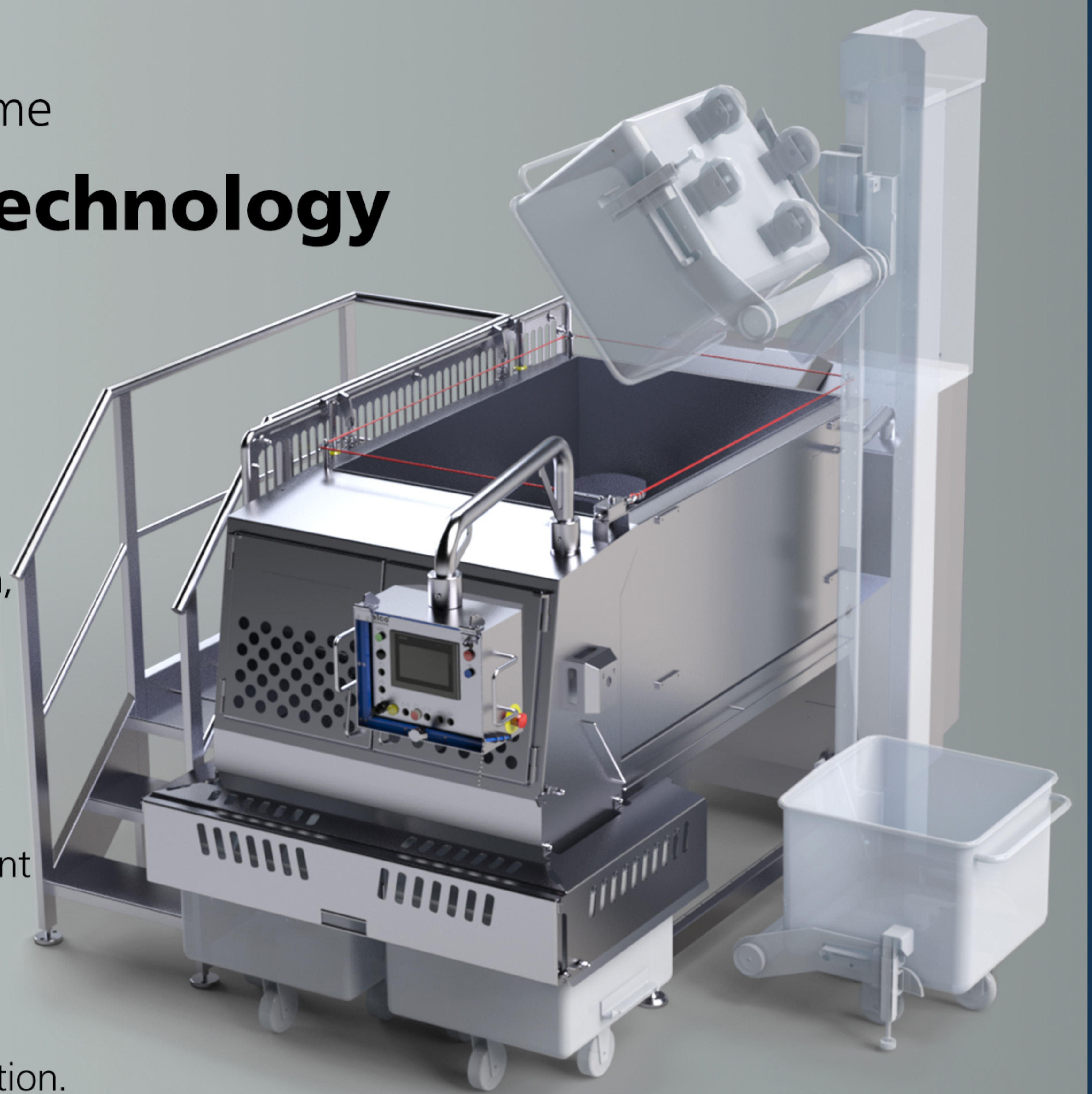
- Two horizontal, parallel mixing shafts, perfectly tailored to the product
 - Rotation direction can be changed in cycles for excellent mixing performance
 - Mixing speed can be adjusted by frequency converters
 - Pneumatically driven discharge flaps for easy emptying
 - Wide range of different equipment options for numerous types of processes
 - Available with various gross volumes
- Optional
- Practical dosing device and weighing unit for easy recipe compilation
 - CO₂ or N₂ bottom injection for rapid cooling of products
 - Direct steam injection or indirect heating via double jacket construction



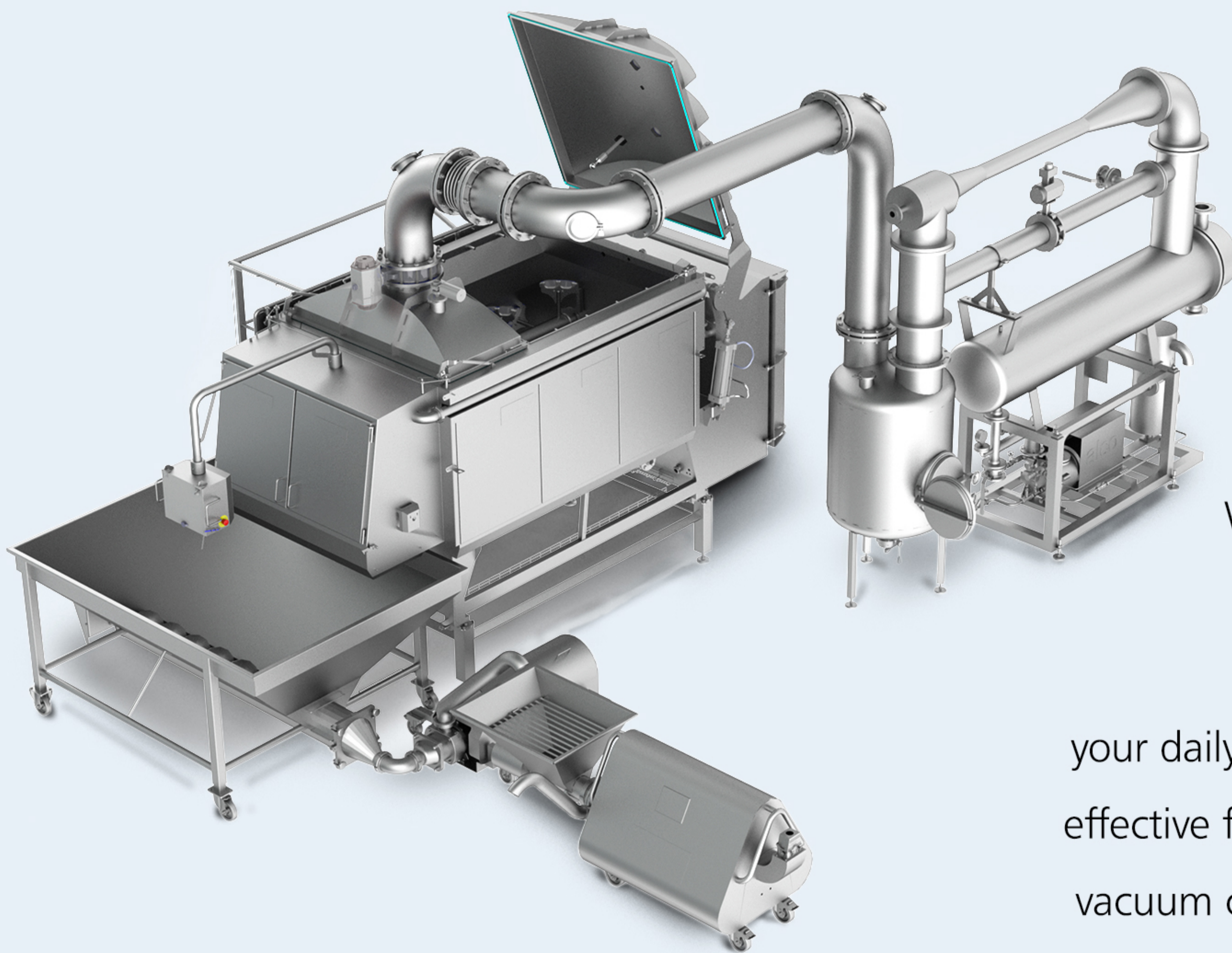
Homogeneous raw masses in no time

Innovative mixing technology

The double-shaft paddle mixer is suitable for gentle and efficient mixing of a wide variety of food products and additives. Designed with two horizontal paddle shafts in a special design, it achieves optimized results compared to competitive machines. The rotation direction of the shafts can be changed in cycles for excellent mixing performance. Thanks to different parameter settings, the machine can be optimally adapted in a highly flexible manner for overall process quality and energy consumption.



AMP 3500 with lifting device (sold separately)



AMP with vacuum cooling unit, buffer hopper & food pump

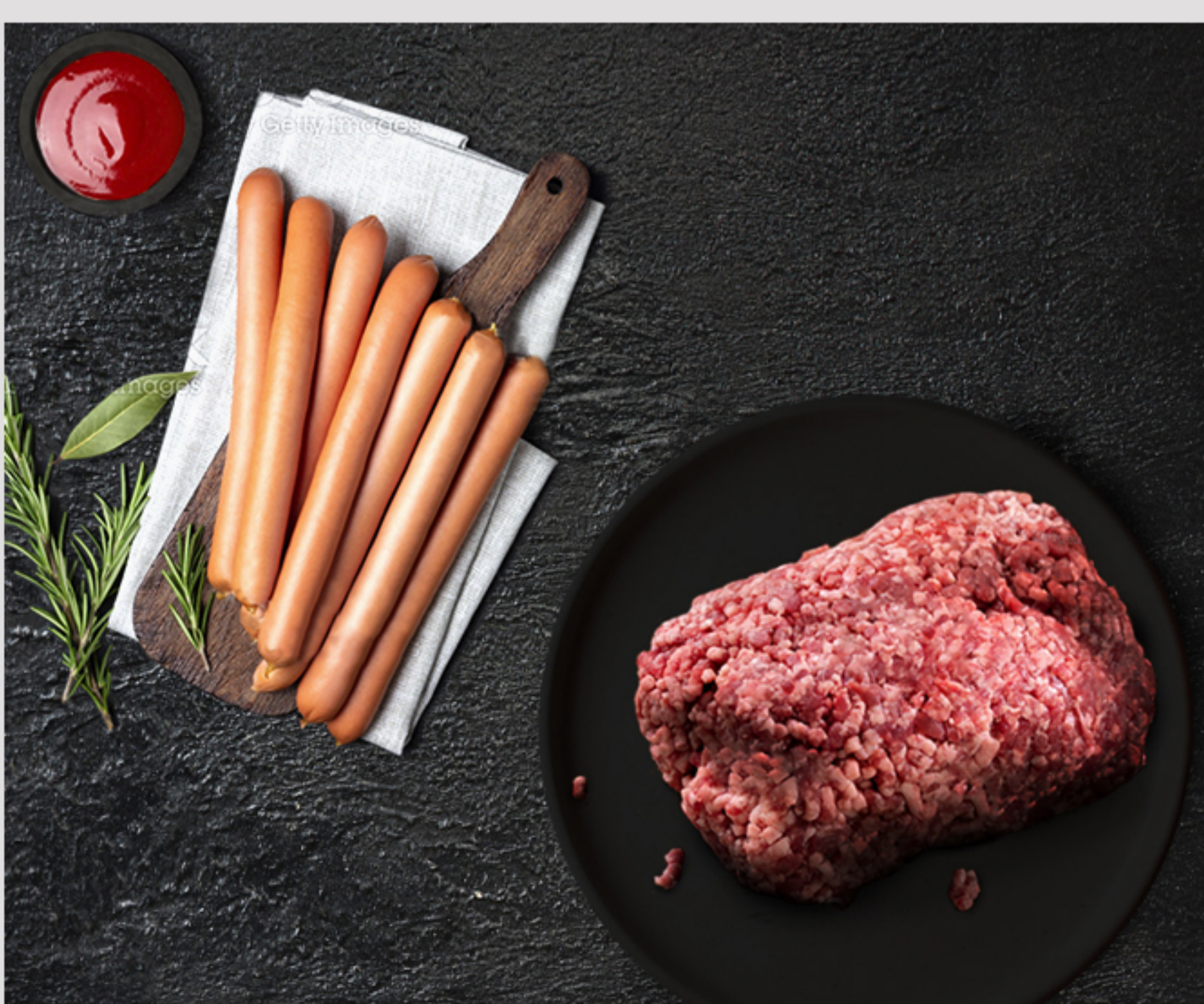
Add the equipment you need

Additional accessories

We've developed suitable accessories for our mixer that'll facilitate processing and provide additional functions for your daily processes. Customized buffer hoppers, effective food pumps, discharge valves for liquids, vacuum cooling units, conveyors and much more.

A small overview of food you can process

Meat mixtures



Fine foods



Special applications

