03

DISTINCT PRINCIPLES. ONE AIM: MIXING.

Premixing / Ribbon / V-type



Premixing



Ribbon



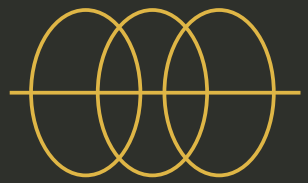
V-type

The blend determines the method.



Premixing

Combines chocolate and cream ingredients using mixing arms.



Ribbon

Mixes powder and granular ingredients in a horizontal trough.



V-type

Rotation of the V-shaped vessel moves the product between its two arms.

Schematic representation of mixing principles

A controlled start to the first blend.



Blends chocolate or cream ingredients such as powdered sugar, cocoa and fat into a homogeneous premix. The prepared product is transferred to the next refining stage.

Volume options	600 / 1,000 / 1,800 litres
Thermal construction	Water jacket and PU insulation
Product transfer	Adjustable discharge pump

RIBBON

Horizontal mixing for powders and granules.





The mixing shaft moves ingredients inside the trough to support uniform distribution. Stainless steel can be specified for the whole body or for product-contact surfaces.

V

Mixing through rotation.

Vessel rotation distributes product between two arms to create the blend. Speed and duration are adjustable, and the machine can stop automatically in the discharge position.



80-3,000

litres / volume range

Choose the method for the product.

System	Product / operating approach
Preparation	Chocolate and cream ingredients; mixing arms and a heating jacket
Ribbon	Powders and granules; horizontal trough and mixing shaft
V-type	Rotating V vessel; adjustable speed and duration

Project inputs: physical product characteristics, batch quantity, recipe, cleaning method and discharge arrangement.

Let’s define your project.

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