

Hightech

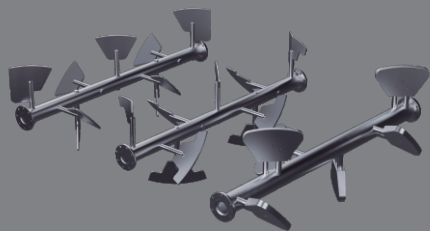


Mixer MT

Guaranteed efficiency and quality, machines built to last.
We are committed to the best hygiene and maintenance practices.

Guaranteed higher quality mixing.

The Hightech line of Mixers MT consists of two shafts with paddles, driven by independent gearmotors to move the product. The paddles have been designed to maximize mixing, guaranteeing better performance from the equipment.



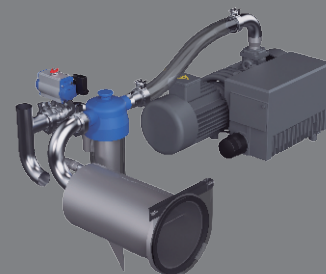
Types of paddles

Ensure maximum mixing.
Different geometries according
to customer requirements.



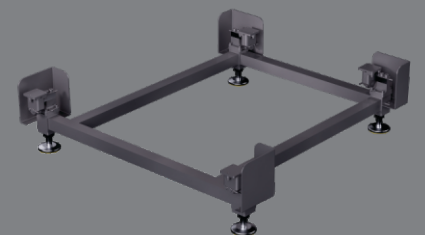
Automatic water doser

Automatic water feed
according to the recipe
specified on the HMI.



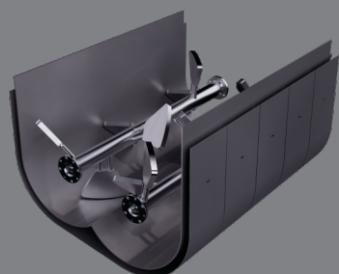
Vacuum system

Improved mixing quality
by eliminating aeration
of the mixture.



Weighing system

Reads and controls the weighing
of the product in each batch,
optimizing the quantity of
condiments, water, etc.



Heating or cooling system

Option of covering the bowl,
shafts and paddles to heat or
cool the product.

Applications:

Pasta, sauces, fruit, vegetables,

chocolate, animal and plant protein

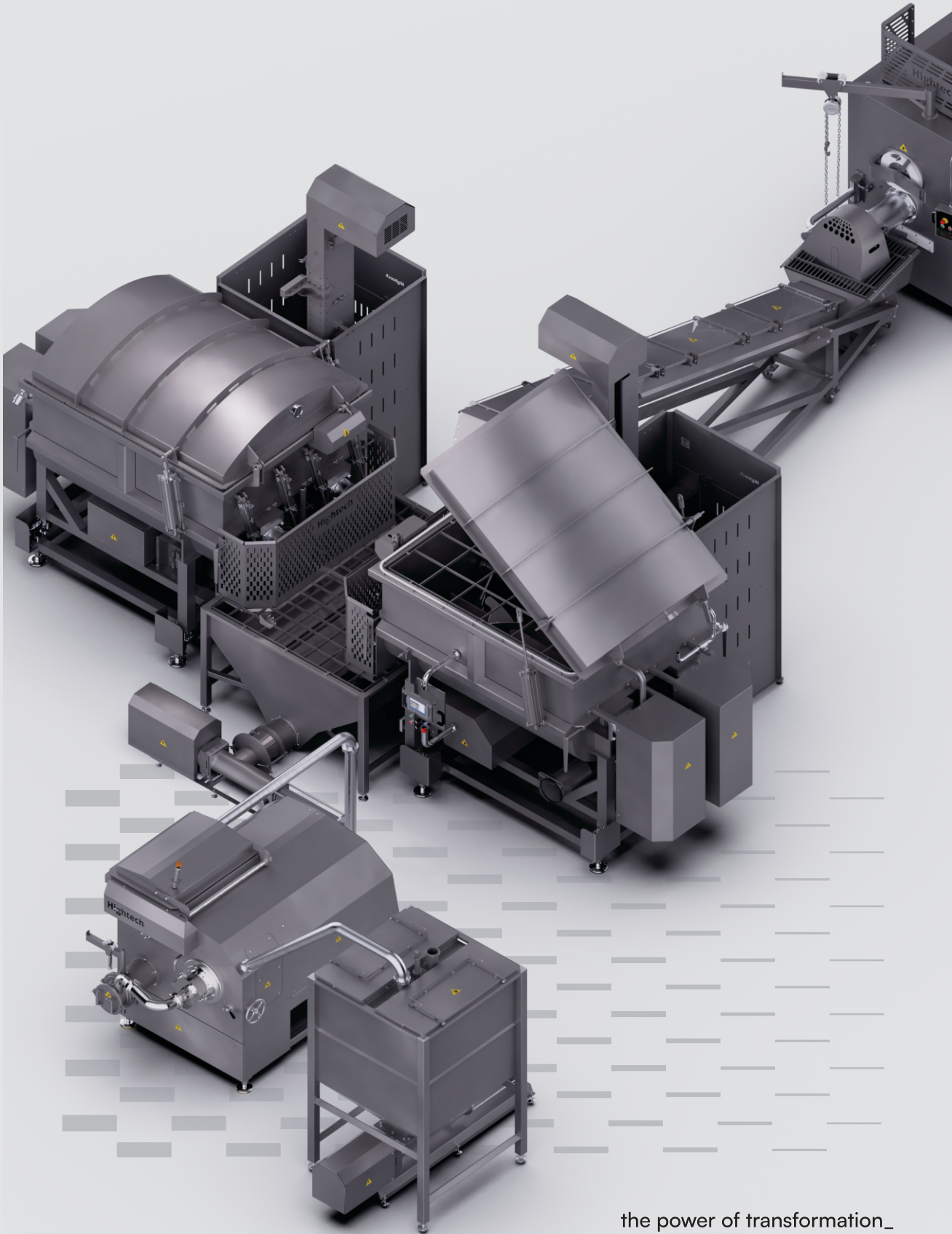
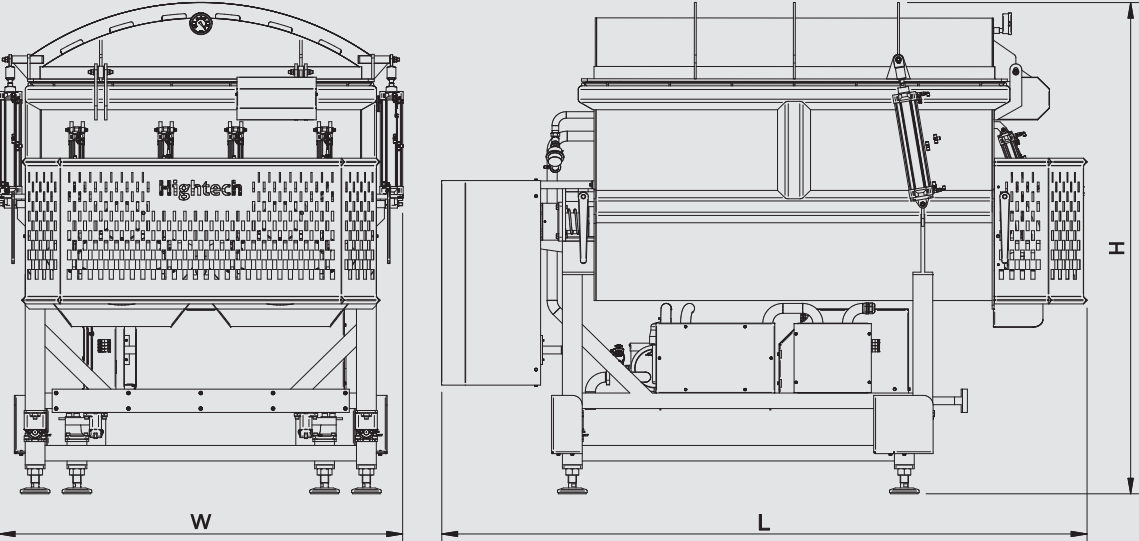


Mixers MT Line



Model	Capacity (L)	Dimensions (mm)	Power (kW)
MT 150	150	L:2050 W:1480 H:1890	2,2
MT 500	500	L:2500 W:1500 H:1800	7,4
MT 750	750	L:2650 W:1770 H:1800	9
MT 1000	1000	L:2650 W:2020 H:1950	11
MT 1500	1500	L:2800 W:2200 H:2150	15
MT 2000	2000	L:3100 W:2140 H:2300	15
MT 2500	2500	L:3200 W:2250 H:2510	22
MT 3000	3000	L:3200 W:2250 H:2550	22
MT 3500	3500	L:3400 W:2300 H:2650	22
MT 4000	4000	L:3500 W:2600 H:2800	30

*The storage capacity can be adjusted based on the specific needs of the project.



the power of transformation_