

# DUAL AGITATOR MIXER

BLENDING THE  
FUNDAMENTALS  
OF DESIGN &  
PERFORMANCE



CHICKEN SALAD



CHEESE SPREAD



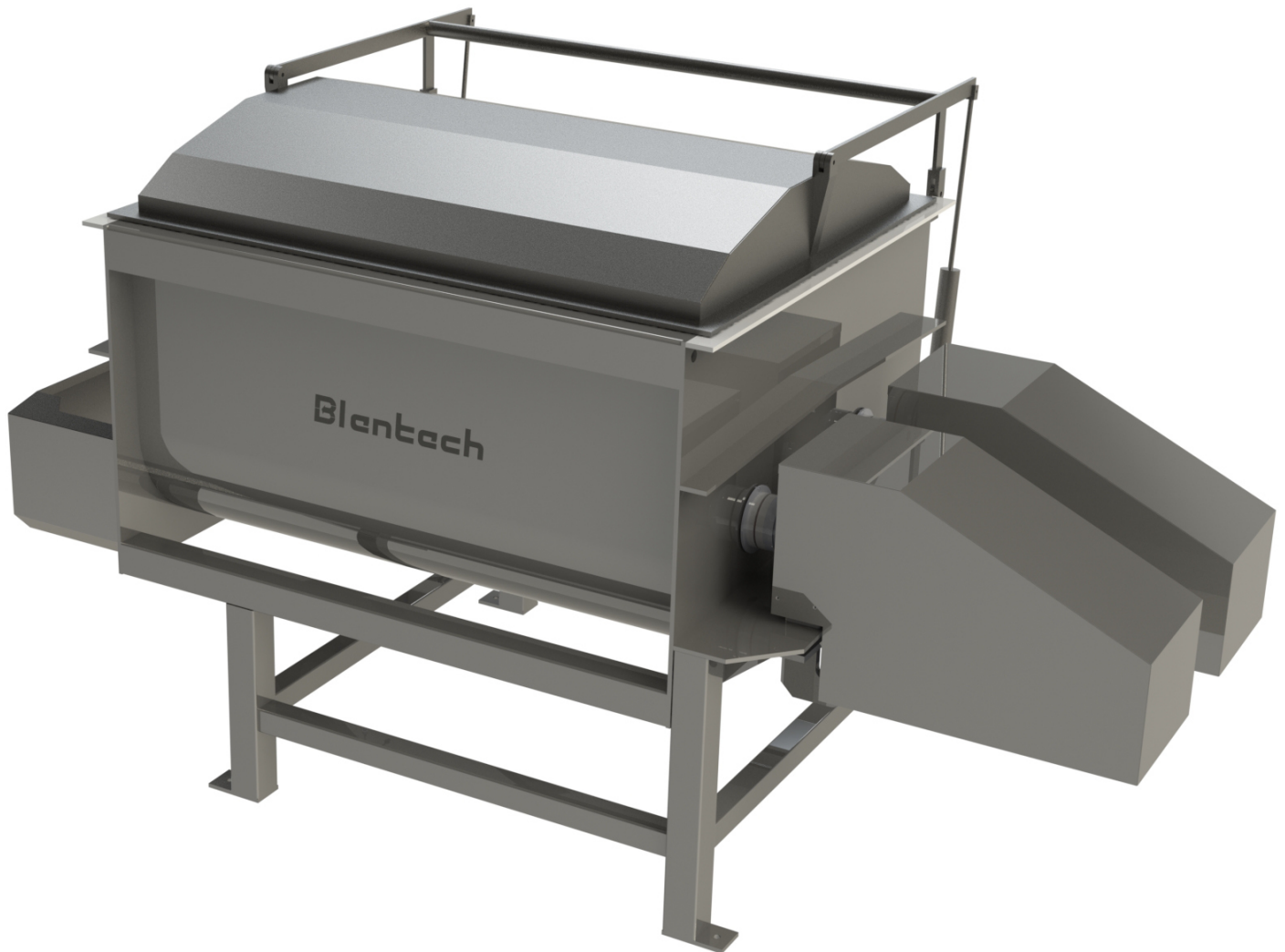
GRAVY



PEANUT BUTTER



PROTEIN BASED MEAT



Choose a machine that goes beyond the capabilities of an off the shelf mixer. Our dual agitator mixers are configurable for applications with various agitator styles. Options include vacuum, jackets, & cryogen that result in better particulate integrity. Horizontal mixers blend products in multiple dimensions with low shear; lifting and folding the batch while stirring it about the vessel trough. Blentech's patented AutoChef 2.0™ & ARTIS™ simplify production that provides intelligence to assist less experienced workers - a dual combination that every plant needs!



#### DUAL / TWIN AGITATOR

- Reversible agitators break up the product and eliminates "cylindering".
- Blend evenly and discharge quickly.



#### LONG LIFE

- Reliable Shaft seals reduce maintenance cost.
- Robust stainless steel construction designed to last.



#### SAFETY FEATURES

- CE grade standards.
- Interlocked guarding increases employee safety.



#### DOUBLE U SHAPED BODY

- Reduce settling and improve batch uniformity
- Fold more efficient for a more homogeneous product.



#### DISCHARGE DOOR

- **Improved discharge %** resulting in high yield batches.
- Rapid and controlled discharge of product.



#### AUTOMATED CONTROLS

- Lower labor costs.
- Increase production times, with multi-step recipe control.

“

*When we first started Wildbrine, we were a small company, small companies traditionally can't afford to buy equipment. So all of our mixing was done by hand, which is very tedious, difficult and a real strain for our employees, but as soon as our volume grew, we stepped up and bought a mixer. And why our employees still work really hard, now they have more automation and it's made their lives a lot easier it's made our product more consistent. It's been the most reliable piece of equipment that we have in our plant.*

**- Rick Goldberg,**  
Co-Owner of Wildbrine

#### COMMON UPGRADES

- Vacuum system deaeration to draw out air pockets.
- Cryogenic package including LN and CO2.
- Jacket cooling and heating package.
- Multiple discharge options based on product application.
- Ingredient addition systems for recipes that include liquid, powder and solid inclusions.
- Vacuum loading systems.
- Load cells, temperature measurement with precise instrumentation.
- Variable speed control and recipe management.
- CIP capabilities to expedite sanitation schedule.
- Solid shaft options for agitator design.
- ISA88 batching software.
- Custom cover options such as a sliding lid.

■ Sizes vary from 25 gallons to 1000 gallons (95 liters to 3784 liters).



**BLENDING SIMPLICITY WITH TECHNOLOGY**