

MIXERS

Automatic Batter Control



Automatically Proportions and Mixes Up to 2000 lbs. (900 kg.) of Batter Per Hour

Continuous Recirculation and Stirring

The ABC-II Automatic Batter Control system proportions and mixes up to 2,000 pounds of batter per hour with viscosity $\pm 0.5\%$ consistency. The viscosity control automatically monitors batter and instantaneously responds to changes in batter thickness. The standard mixing tank is lined with refrigeration coils with cooling capacity to 60,000 BTUs per hour. If additional cooling capacity is required, an additional 48,000 BTU coil can be added as an option.

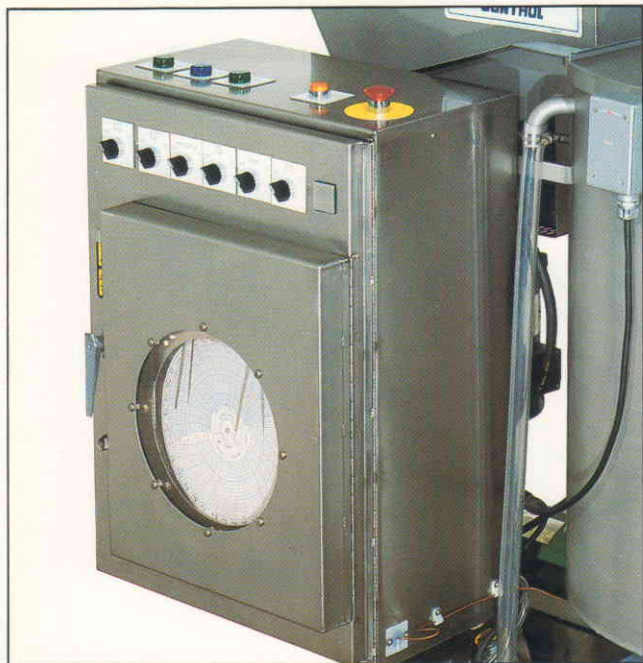
Continuously Monitors Batter Thickness and Consistency to Within $\pm 0.5\%$

Easy to Maintain and Clean

Tank fittings allow quick connection to existing in-plant refrigeration systems using chilled water, glycol, ammonia R-717 or Freon 22. Continuous batter recirculation assures uniform product pick-up. Other improvements include improved mixer design providing more thorough mixing and watertight electrical control box for greater machine reliability.

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Stein's control system provides continuous viscosity monitoring and control. Control box is watertight for reliability.

- **Continuous Operation.** After automatically mixing an initial batch, the automatic level control maintains a constant batter reserve in the mixing tank which is continuously stirred. The operator only needs to add dry mix to the hopper.
- **Continuous Viscosity Control.** Mixed batter is circulated from the ABC to the applicator while viscosity is continuously monitored. The ABC automatically adds dry mix or water to maintain preset batter mix within $\pm 0.5\%$ of set point viscosity.
- **Continuous Batter Chilling (optional).** The ABC is equipped with embossed refrigeration coils in the mixing tank which provide up to 60,000 BTU's (15,125 kcal) per hour. Tank fittings allow quick connection to existing in-plant refrigeration systems. Chilling helps to maintain batter consistency and to control bacteria.



The batter transfer pump system features a centrifugal pump with special batter blender impeller. Thorough blending is assured because the impeller breaks up any lumps in the dry mix. A by-pass valve controls the amount of mixed batter that can be recirculated within the ABC-II. The mixer is designed for connection to an in-plant water supply.