

Original MPR 900

Mixing, tumbling and marinating



Two counter - rotating mixing arms

The container can be tilted in different positions. The large - diameter container enables good rolling of the mixing product. The range of rotational speed from 0 to 25 rpm allows endless variations for each arm. The two - arm system provides air - pocket - free, uniform and very gentle processing of the mixing product.



Efficient scraper

The shape of the main arm is designed for handling and processing delicate products. A rotating scraper keeps the container surfaces perfectly clean. Nothing is left unprocessed: it all stays in the mixture.



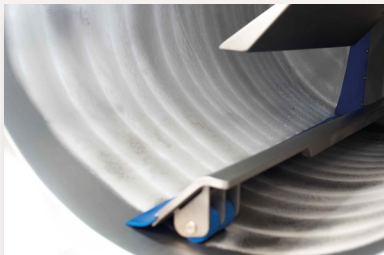
Integrated feed system

Automatic, push - button positioning of the container and container lid enables integrated feeding with a 200 l standard trolley. Filling takes only a few seconds and emptying less than a minute. Varying the angle of the drum during the running of the program guarantees the optimum results.

Equipment

*Tablet control * 100 % container insulation * Automated lid * Container swiveling *
Direct cooling system * Stainless steel vacuum canal, cooled * Feed system *
Counter - rotating mixing arm * Quick arm fastening * Scraper, pressure assembling*

The Original MPR 900 is extremely versatile in its function. Counter - rotating mixing offers the option of having one arm rotating faster than the other, or both arms running in synchrony. Large batches achieve unusually uniform consistency, and processing time is significantly shortened. The Original MPR 900 is the solution to present and future demands in production and food technology.



Precise temperature control

The powerful cooling unit inserts the coolant directly into the perfectly insulated container. This enables very fast temperature regulation and very precise adaptation to all temperature requirements. Optionally, the cooling unit can also be run as a heat pump and supply heat up to 80 °C.



Adjustable vacuum system

Vacuum can be achieved rapidly or slowly depending on the product. Users can select a precise setting within the control range between 0 to 90 % vacuum. A supply pipe installed directly inside the container's cooling jacket ensures that only chilled air enters the drum. As a result, frequent aeration has no effect on the container temperature.



Networked tablet PC control

The Original MPR 900 can be controlled by any tablet or smartphone. Recipes can be created intuitively and everyday tasks are easily facilitated by a smaller control interface. Your own data can be saved reliably in a cloud, which can be reloaded at any time as well as the control app.

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| Machine length | 1.881 - 2.844 mm | Connected load | 400 V, 11.9 kW, 32 A |
| Machine width | 2.153 - 3.219 mm | Cooling | R 452 a |
| Machine height | 2.444 - 3.229 mm | Continuous arm drive | 0 - 25 Rpm |
| Machine weight | 1.920 kg | Vacuum system | 0 - 90 % |
| Filling capacity | 675 l | | |
| Container size | 900 l | | |