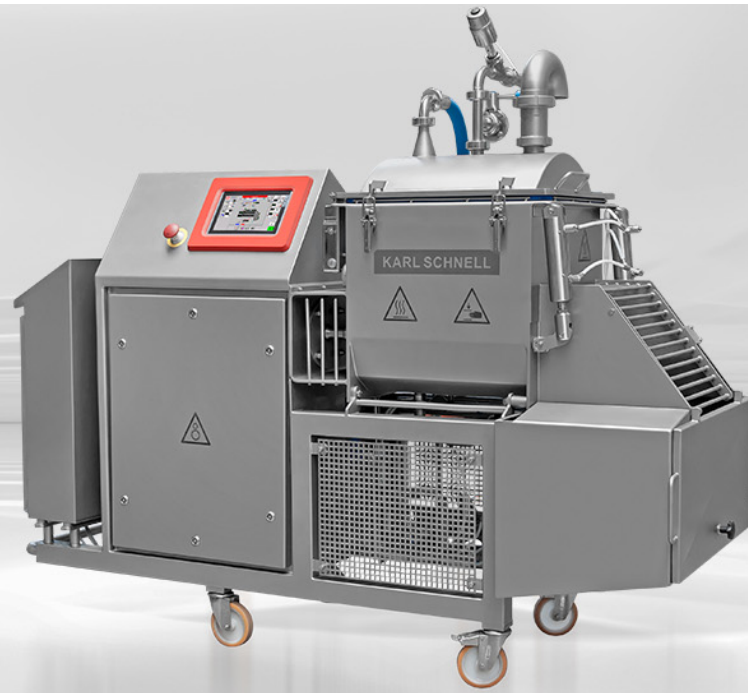


## MIXER 30

Advantage by Flexibility!



## Highly flexible Lab Mixer for all kind of food applications

At **KARL SCHNELL** we understand the importance of testing and the search for new product possibilities.

Our customers' main focus is the rapid development or refinement of formulas, that can be reproduced easily on large systems on a later stage.

That's why we designed the **KS** Mixer 30 as a unique solution in the R&D sector.

A sophisticated modular system with high-performance components offers flexibility and quality.

The main features of the **KS** Mixer 30 are:

- Highly flexible selection of mixing tools for a wide variety of processes and recipes
- Integrated high performance vacuum to reduce unwanted oxidative processes during mixing
- Direct steam injection to achieve the shortest heating process steps for very gentle heating
- Double jacket for smooth temperature management
- Automated process mapping through integrated PLC control
- Development of production programs adapted to the large **KS** plants

The **KS** Mixer 30 is the best choice in the research and development sector.

[BROCHURE](#)





**Further questions to our Mixer program?  
Get in touch!**

**KONTAKT**

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PARTNER TO THE FOOD INDUSTRY

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