



### EACH MIXING OPERATION

### **IS UNIQUE**

We created MixturAll to offer a versatile solution for product mixing and ingredient incorporation



#### **MIXTURALL**

offers a wide range of agitation solutions to optimize product quality and operational efficiency



Multiple recipes and high viscosity products

### INLINE

(Continuous production)
Quick powder dispersion
under vacuum













WIDE RANGE OF STANDARD VOLUMES OR SPECIFIC DESIGN



**400L PILOT UNIT** FOR YOUR TESTS



SUPPLY OF A 75L UNIT FOR THE TESTING AND SCLALE UP OF YOUR PRODUCTS

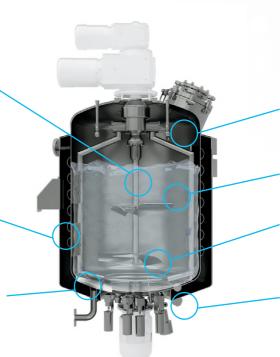
### **MIXTURALL**

## MAIN CHARACTERISTICS

Mixing tank with MODULAR speeds
HEATING COOLING
RECIRCULATION
Under vacuum INCORPORATION

Thermal efficiency and product quality

Reducing air inclusion and foam



# INTEGRATED or CENTRALIZED CIP

Production of hot or cold emulsions

Reduced mixing time

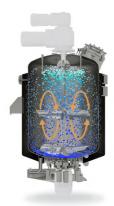
Simplified implementation

### **AGITATION TYPES**



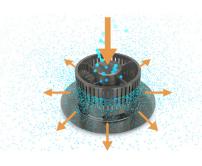
### THREE-BLADED PROPELLER

Axial mixing with low shear for a quick product homogenization throughout the volume of the tank



### **SCRAPPER**

Radial mixing for viscous fluids and thermal operations, for an optimized product quality and thermal efficiency



### ROTOR/STATOR

High speed and high shear mixer for a smooth product and production of hot or cold emulsions with reduced time FLEXIBILITY, EFFICIENCY, RELIABILITY

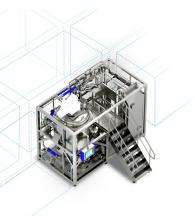
# **MIXTURALL**

VERSATILE SOLUTION FOR MIXINIG

BOCCARD ALSO SUPPORTS ITS CUSTOMERS WITH COMPLEMENTARY SERVICES:



TO KNOW MORE, CONTACT US





### **BOCCARD PROCESS SOLUTIONS**

process-solutions@boccard.com www.boccard.com