

## Save time!

Many work steps  
in one machine.

**Ideal for convenience products  
as well as semi-finished and  
ready-to-eat products**

**Hopper volume 600–4700 l**



### FlexMix mixer

The Seydelmann FlexMix mixer is very versatile and can be used in a wide variety of areas in the food industry. For the convenience sector, it offers everything that would otherwise require a complete machine park and enables new quality standards for different products.



Paddles with flexible scrapers

### Special features

- Direct steam nozzles for cooking, simmering and braising
- Double-walled hopper (pillow plates) for indirect tempering up to 160 °C / 320 °F with steam, hot water or thermal oil (searing or roasting) and for cooling with cold water or glycol
- Optionally with vacuum recooling with condensate separation
- Mixing paddles with flexible scrapers allow gentle or vigorous mixing without product sticking to the hopper
- Robust mechanical engineering, highest demands on hygienic design
- Fully automatic recipe control

### Optional equipment

- Vacuum cooling unit with condensate separation
- Multi-level double-walled hopper (pillow plates) with separate temperature zones
- Liquid gas cooling with LN<sup>2</sup> or CO<sup>2</sup>
- Load cells for determining the proportion of extraneous water or for weighing the ingredients
- Automatic dosing meters for liquid media or free-flowing dry ingredients
- Automatic recipe control programs
- Additional strainers on the discharge flaps
- Electropolished mixing shafts to reduce product adhesion
- Stepless, frequency-controlled drives
- Loading for 200 l or 300 l trolleys and large containers
- Integrated CIP cleaning
- Much more...



## Maschinenfabrik Seydelmann KG

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**Cutters · Mixers · Grinders  
Emulsifiers · Production Lines**