

FX CONTINUOUS MIXER

— High Speed Lofting for Low Moisture, Hydroscopic Powder-Type Mixtures



FX Mixer with preblender



Fine particulate dough being discharged from the mixer

The **FX Continuous Mixer** is designed to distribute small amounts of moisture evenly into large amounts of powder. This is accomplished by lifting the powder into atomized liquids. This mixer is ideal for hydroscopic powders such as potato flakes used to make fabricated potato chips or any other low moisture mixtures.

Consistent, Repeatable Dough All Day, Every Day

Continuous mixing eliminates the undesirable dough variations that are a result of batch-to-batch mixing.

Easy Sanitation and Maintenance

The distinctive clam shell design allows for easy access to the mixer for sanitation and maintenance.

Food Safety Guaranteed

Eliminates the chance of contamination because the continuous mixing process means dough is never exposed to the environment.

Precise and Uninterrupted Ingredient Metering to the Mixer

Reduced Energy, Labor Costs and Smaller Footprint

Dough Production Rates From 100 to 2500 kg/hr

