

FLEX MIXER

First aerator/homogenizer/doser on the market



1. Incorporates from 10% up to 50%* of air to the mix, giving a significant boost in income, both in aerated popsicles and ice creams. (*air incorporation depends on mix recipe and temperature).
2. Blends seeds and ice pieces.
3. Only equipment that blends particles to sizes like the ones obtained by homogenizers.
4. Allows for heating through agitation(slow) or through an induction oven (fast).
5. Works with high density and viscosity mixes, containing emulsifiers and stabilizers.
6. More versatile than common mixers (handheld or tabletop) used in ice cream shops, that have blades and motor fit just for simple mixing of ingredients.
7. Uses brushless motor, that do not require constant maintenance and replacement.
8. Safety sensors make sure that the operator does not get hurt accidentally while using the machine.
9. Easy maintenance, installation and positioning into the working environment.
10. Ergonomic and easy to use.



Model	Flex Mixer
Rated voltage	220 V
Rated power	375 W (1/2 cv)
Rated current	1,7 A
Network type	Single Phase or Biphasic
Network Frequency	60 Hz
Useful space of the smaller container	4 up to 9 L
Useful space of the bigger container	12 up to 17 L
Maximum aeration	Up to 60%
Dimensional (W x H x D)	0,42 m x 0,63 m x 0,58 m
Dimensional crate (W x H x D)	0,60 m x 0,70 m x 0,86 m
Net weight	25 kg
Crate weight	55 kg