



MIXTRAL®

ITALIAN FOOD TECHNOLOGY

120"

Revolutionary Mixing System

Patented Technology

Mixtral offers a range of new concept **Mixers**. The mixing process “in suspension” provides a **perfect dough** in a few time, with both traditional flour and non-conventional, biological, agglutinate flours.

Mixtral is easy to use and fast mixing.

Compared to traditional mixers the time is reduced to **120 seconds**.

The finished product has unique characteristics: **improved hydration, elasticity** and shelf life.

DESIGNED AND MANUFACTURED WITH CARE AND PASSION

extremely
**FLEXIBLE AND
DYNAMIC**

MIXING

only in 120 seconds
Models from **400** Kg/h
up to **2000** Kg/h

Mixtral

*Italian technology
for a revolutionary
mixing system*





**an exceptional
system**

for improving productivity
and ensuring a superior product



**mixes any
type of flour**

quickly and with
surprising results



Bread



Pizza



Pastry



Pasta



**Ideal for small and industrial production,
and for the development of innovative recipes**

Dough quality

Possibility to **mixing every type of flour in automatic mode**, including unconventional flours such as quinoa, rice flour, biological and agglutinate

Possibility of **mixing functional ingredients**

Minimal mechanical stress

Maintenance of **nutritional and organoleptic** properties

Better **elasticity**

Easy to process

Minimal heating during the kneading

Shelf life of the product

Better water saturation in the flour

Reduced water migration over time

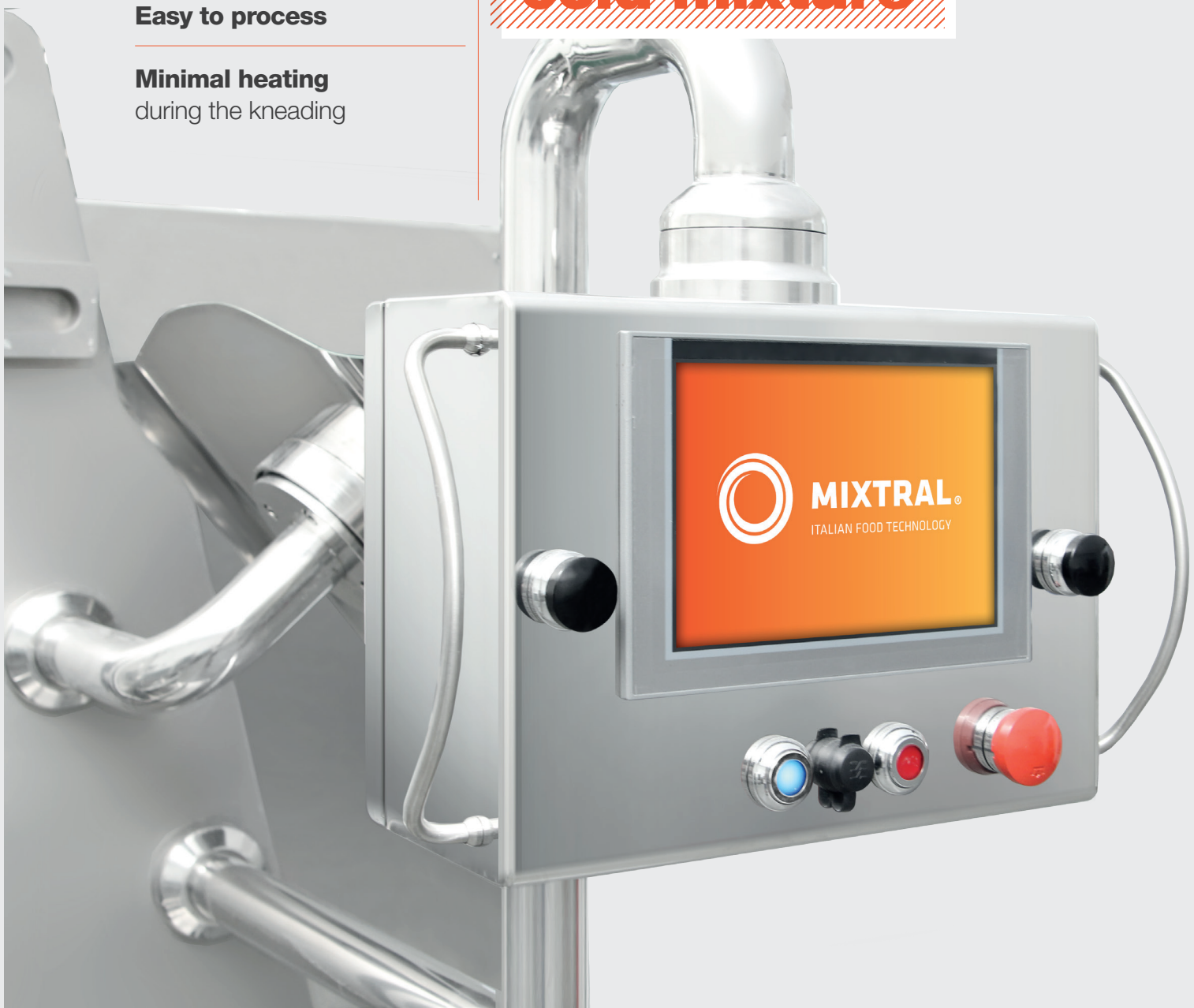
Increased shelf life of the finished product



excellent elasticity

high quality

cold mixture



In line configuration

The **ideal machine for production lines**, even fully automated

Faster batches in **smaller size**

Possibility of **Cost Saving and downsizing** of all others machinery along the process, in the kneading area

Very small overall dimension better production time / occupied space ratio

Possibility to manage **over 1.000 recipes** in automatic mode

Technical specifications

Complying with **ATEX** standards

Easy to clean, washable and sanitizable

Reduced energy consumption

Easy to use

Facilitated maintenance

Wide and **full access** to the mixing bowl

Dough extremely easy to extract

easy

to use

very compact

easy to clean



MODELS RANGE

FIX BOWL

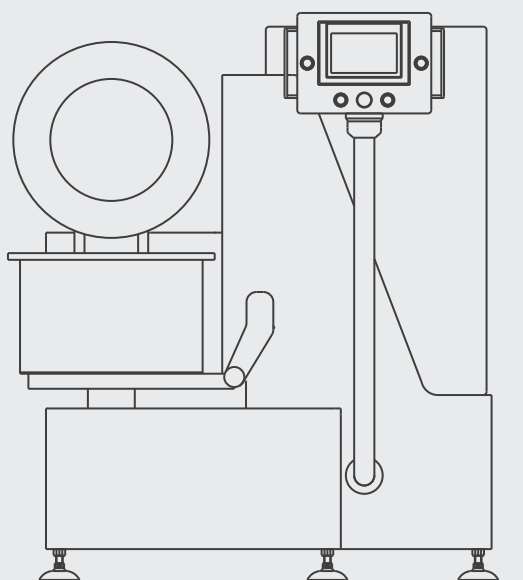
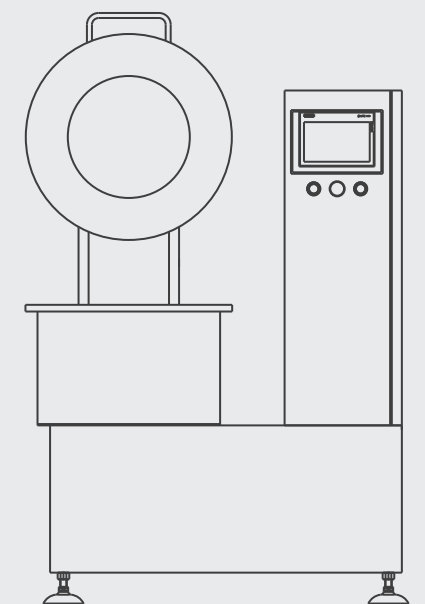
Easy Mixtral

(25 kg Dough per batch)

Jolly Mixtral

(50 kg Dough per batch)

Fix bowl mixer,
ideal for small volumes,
characterized by extreme
compactness and flexibility



LIFTING BOWL

Mixtral 400R

(25 kg Dough per batch)

Mixtral 800R

(50 kg Dough per batch)

Mixer with lifting
and tilting bowl,
ideal for small
and industrial production

TILTING BOWL

Mixtral 500

(25 kg Dough per batch)

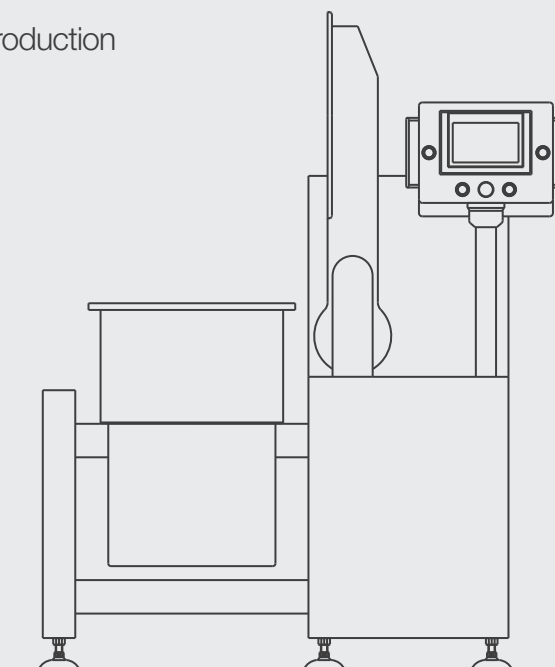
Mixtral 1000

(50 kg Dough per batch)

Mixtral 2000

(100 kg Dough per batch)

Tilting bowl mixer,
suitable to feed product
transfer systems,
ideal to be integrated
into automated lines.



MACHINE

WITH KNEADING SYSTEM

“innovative and revolutionary”.

Easy to use and maintenance, compactness, quality of materials, safety, compliancy with ATEX standards, energy saving; these are our values and our cares transferred to production. Designed and manufactured with care and passion, applying the highest quality standards

Mixers with superior performances for high demanding customers; extremely flexible and dynamic machines, for a quick response to continuously evolving market needs

HIGH

quality standards

Made in stainless steel, they are washable and sanitizable from any angle.

Like a dress made to measure, can be customized to each customer's request.

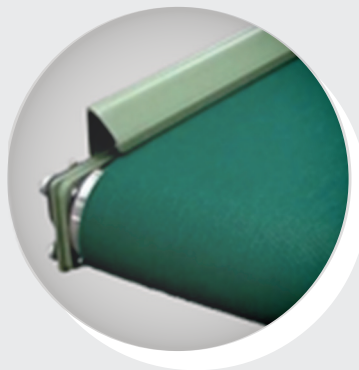
Voted to **“Just in Time”**, they are perfect for the craftsman who wants high quality products through frequent and quick changes of recipes, both for industrial productions and to be placed in productions lines.

Depending on the model and needs, they can work with the presence of the operator or integrated into a fully automated process, being possible to feed them with automated dosing systems and automated unloading of dough

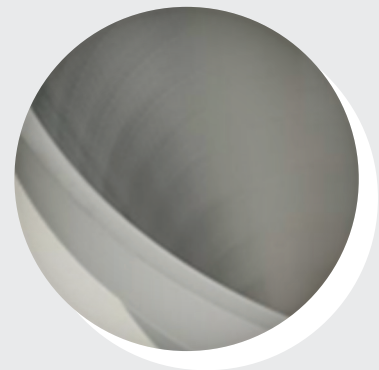
Mixtral designs and manufactures a range of “tailor made” accessories, upon customers' needs, in order to integrate its mixers to the specific requirements of the manufacturing process.



Pouders feeding system



Conveyor systems



Divider and laminator hoppers



MIXTRAL[®]
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