



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

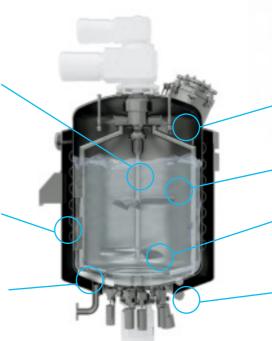
MIXTURALL

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

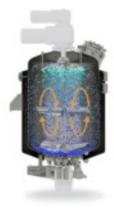
Simplified implementation

AGITATION TYPES



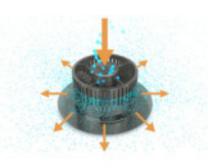
THREE-BLADED PROPELLER

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

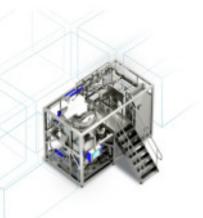
MIXTURALL

VERSATILE SOLUTION FOR MIXINIG

BOCCARD ALSO SUPPORTS ITS CUSTOMERS WITH COMPLEMENTARY SERVICES:



TO KNOW MORE, CONTACT US





BOCCARD PROCESS SOLUTIONS

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