

MIXTURALL

VERSATILE SOLUTION FOR MIXING
AND INGREDIENT INCORPORATION

Life Solutions

EACH MIXING OPERATION
IS UNIQUE

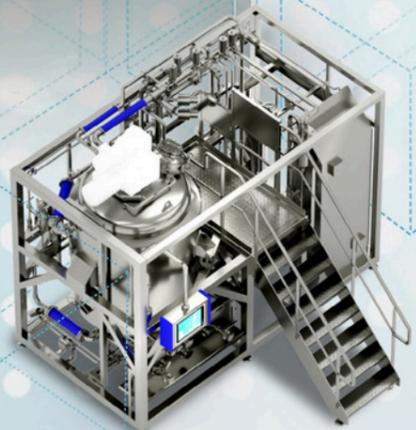
We created **Mixturall** to offer a versatile solution for product mixing and ingredient incorporation



MIXTURALL offers a wide range of agitation solutions to optimize product quality and operational efficiency

INBATCH
(Complex mixing)
Multiple recipes and high viscosity products

INLINE
(Continuous production)
Quick powder dispersion under vacuum



THE + MIXTURALL



MULTIPLE AGITATIONS
OPTIONS FOR ALL TYPES OF MIXING



EFFICIENT MIXING
WITH REDUCED TIME



INBATCH ET INLINE



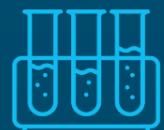
BOCCARD EXPERTISE AND SERVICES



WIDE RANGE
OF STANDARD VOLUMES OR SPECIFIC DESIGN



400L PILOT UNIT
FOR YOUR TESTS



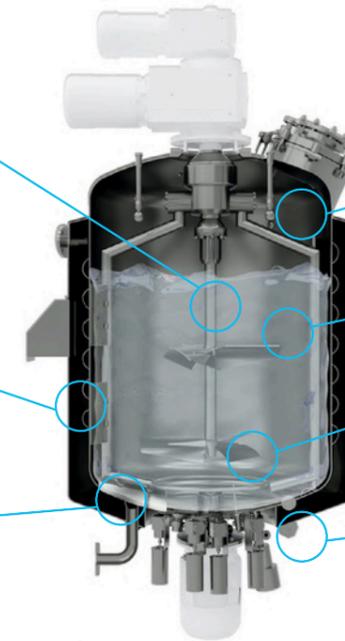
SUPPLY OF A 75L UNIT
FOR THE TESTING AND SCALE UP OF YOUR PRODUCTS

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



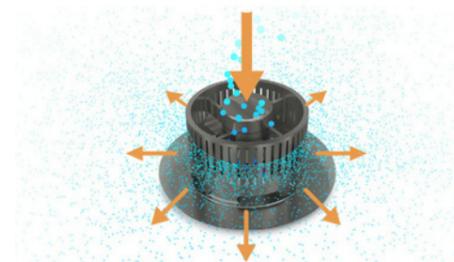
THREE-BLADED PROPELLER

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

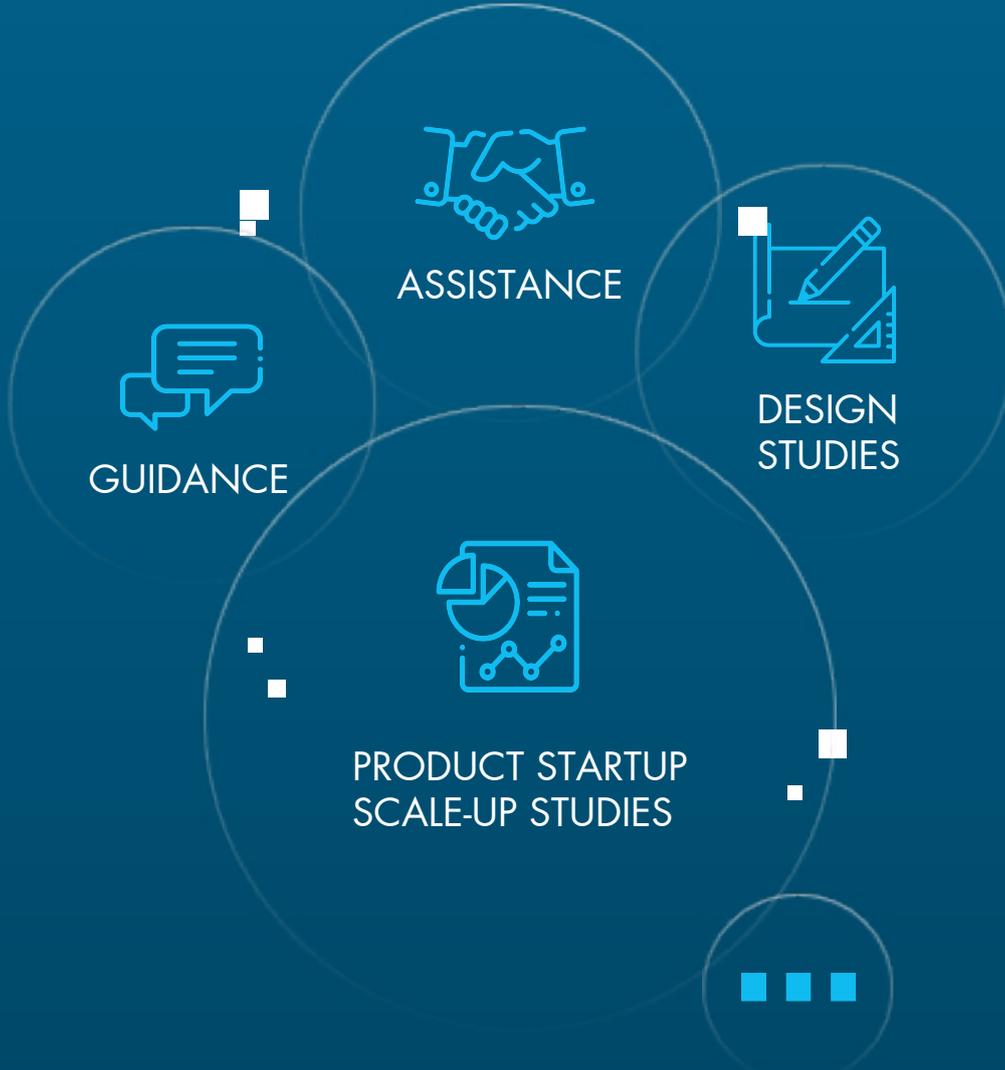
High speed and high shear mixer for a smooth product and production of hot or cold emulsions with reduced time

FLEXIBILITY, EFFICIENCY, RELIABILITY:

MIXTURALL

VERSATILE SOLUTION FOR MIXING

BOCCARD ALSO SUPPORTS ITS CUSTOMERS
WITH COMPLEMENTARY SERVICES:



TO KNOW MORE, CONTACT US



BOCCARD LIFE SOLUTIONS

FOOD & INGREDIENTS

FOOD@BOCCARD.COM

WWW.BOCCARD.COM

