

ALCO



Double-Shaft Paddle Mixer AMP

MIXING FOOD PRODUCTS AND ADDITIVES

Optimal mixing of even the most challenging products



HOMOGENEOUS RAW MASSES in No Time

With the JBT Alco Mixer we do not only offer one mixer but a large variety of models that can be customized according to your requirements with an outstanding range of different equipment options for numerous types of processes.

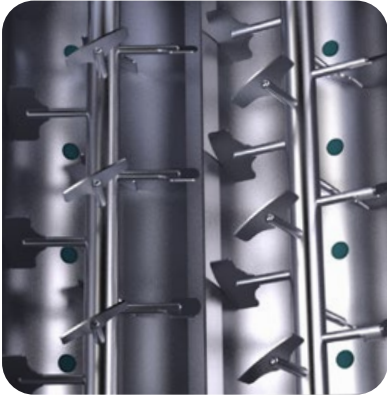
Benefits

- Two horizontally parallel mixing shafts, perfectly designed to match the product's geometry
- Suitable also for sensitive products thanks to gentle mixing tools
- Fully controlled and efficient production times
- Pneumatically driven discharge flaps for easy emptying into standard transport vehicles or special containers

High Hygiene Standards & Product Safety

- Bearings and seals on the discharge side can be easily dismantled for cleaning
- Main bearings separated from the product seals by a free space
- Seals with very low dead space
- Designed according to latest hygiene and safety standards

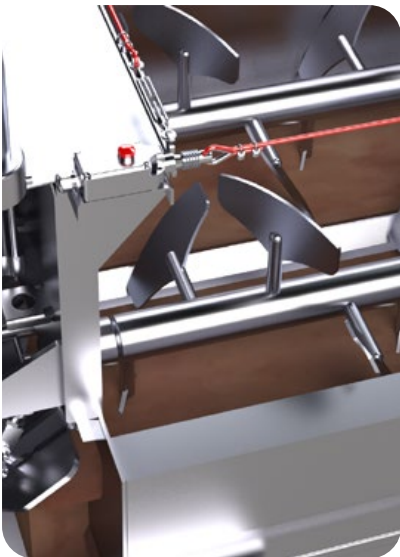
You need a Mixer when Your Processes Exceed Standard Requirements.



All JBT Alco machines evolve with the demands of the industry, where innovation, versatility and reliability are key demands. Flexible solutions can be developed for all food processing operations, large or small, and each JBT Alco Mixer can be configured to meet individual requirements and a wide range of applications, including:

- Meat mixtures
- Gourmet salads
- Ground meat mixtures
- Seafood mixtures
- Plant-based food
- Mixed vegetables
- Confectionary

You need a Mixer when Your Processes Require High Flexibility.



The Double-Shaft Paddle Mixer offers numerous accessories that allow for perfect customization to meet your specific needs. These include customized buffer hoppers, effective food pumps, discharge valves for liquids, conveyors, and more. Each accessory is designed to enhance the machine's versatility and efficiency, ensuring it can be perfectly adapted to your culinary requirements.

- Optionally prepared for vacuum operation with reinforced and vacuum-proof design
- Optional dosing devices and weighing units for easy recipe compilation
- Rapid cooling of products via optional vacuum cooling or injection of cryogenic media

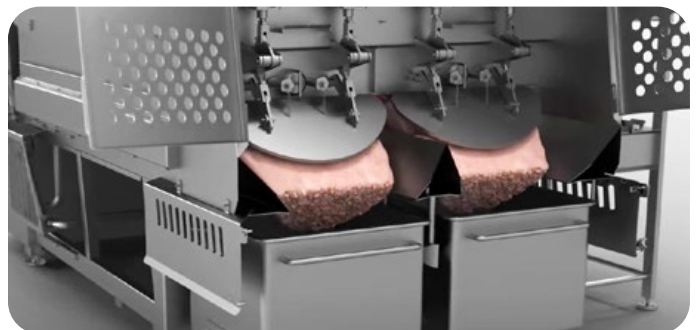
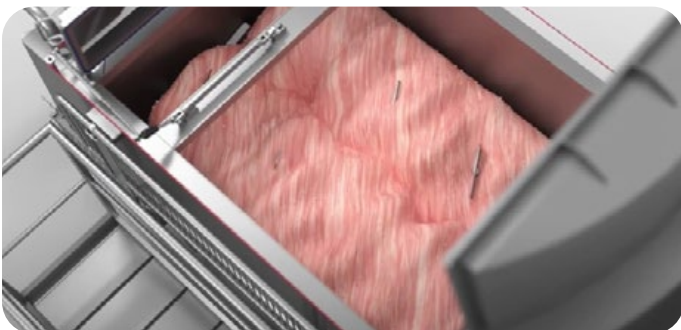


MIX MASTER: STIRRING UP THE FOOD INDUSTRY

In the competitive industrial food processing sector, the Double-Shaft Paddle Mixer excels in providing efficient, precise, and flexible mixing solutions for a wide variety of food products and additives.

Our state-of-the-art mixer delivers superior performance and flexibility for the diverse needs of the food industry. With two horizontal paddle shafts, it provides optimized mixing results, even for challenging products. The ability to change shaft rotation direction in cycles enhances performance, ensuring thorough and consistent blending.

Mixing speed is precisely adjustable via frequency converters, allowing tailored processes for various products. High customization with different parameter settings optimizes process quality and energy consumption. Its robust design, adjustable speed, and customizable settings make it a versatile tool for superior mixing performance and efficiency.



Count on JBT to help protect your investment

The profitability of your business depends on the performance, reliability and availability of your equipment. Our global team of experts are ready to provide technical advice/service, application adjustments, food safety advice, or productivity recommendations.



**SMART INSIGHTS,
CONNECTED CARE**



**MINIMIZE YOUR
DOWNTIME**



**TRAINING AND
OPTIMIZATION**



**OPERATIONAL
SAFETY**



**UPGRADE AND
MODIFICATIONS**

JBT PRODUCTS AND SERVICES

OUR EQUIPMENT OFFERINGS INCLUDE PRIMARY SECONDARY AND FURTHER VALUE-ADDED PROCESSING WHICH SUPPORT A LARGE AND GROWING PORTFOLIO OF FOOD, BEVERAGE, AND HEALTH END MARKETS INCLUDING:

FRESH PRODUCE TECHNOLOGIES | CHILLING | MIXING | GRINDING | INJECTING | BLENDED | MARINATING | TUMBLING | BONE DETECTING | FLATTENING | PORTIONING | FORMING | COATING | FRYING | COOKING | FREEZING | EXTRACTING | PASTEURIZING | STERILIZING | CONCENTRATING | HIGH - PRESSURE PROCESSING | WEIGHING | FILLING AND CLOSING | TRAY SEALING | CLIPPING AND PACKAGING | INSPECTING | STORAGE | MATERIAL HANDLING AUTOMATION

..... We're with you, right down the line.™



JBT HAS OFFICES
AROUND THE WORLD

jbtc.com

