

Original MPR 220 Turbo

Mixing, tumbling and marinating



Equipped with a fast feed system, the Original MPR 220 T has a container volume of 220 l and can hold 160 l of mixing product. From cooling to vacuum treatment to variable working speeds, this machine is perfectly designed to achieve the optimum possible results. The secret of this success lies in its control technology, reflecting decades of experience.



Mixing and kneading

The container can be tilted to different angles. The large - diameter container enables good rolling of the mixing product. The rotational speed of the mixing arm ranges from 0 to 50 rpm. An arm with a large working surface, but no edges or angles, does the rest.



Precise temperature control

The powerful cooling unit inserts the coolant directly into the perfectly insulated container. This enables very fast temperature regulation and very precise adaptation to all temperature requirements. Optionally, the cooling unit can be run as a heat pump and supply heat up to 80 °C.



Feeding system 150 - litre trolley

A reinforced machine frame and an integrated feeding fork enable easy feeding using a 150 - litre trolley. Nothing can be spilled when the container is being swivelled and the lid is opened. The simultaneously moving tumbling arm conveys the product entirely out.



Flexible programming

Twelve parameters are easily accessible at any stages. Recipes can be created intuitively, and everyday tasks are easily facilitated by a smaller control interface. All made possible by perfect software and reliable hardware.



Accurate machine positioning

Automated drives enable the machine to change its working position randomly. The result is process intensity that is perfectly adapted to the product mix. These automatic aids make filling and draining very easy.



Hard working and perfect scraping

The outer contour of the mixing arm is designed for gentle handling and processing of delicate products. A rotating scraper keeps all container surfaces perfectly clean. Everything remains within the mixture and nothing is left unprocessed.

EQUIPMENT

Tablet control * 100 % container insulation * Automated lid * Container swiveling *
Direct cooling system * Stainless steel vacuum canal, cooled *
Bayonet arm attachment * Scraper, pressure assembling

Machine length	1.200 mm	Connected load	400 V, 4.2 kW, 16 A
Machine width	1.026 - 1.418 mm	Undercarriage	4 castors
Machine height	1.511 - 2.020 mm	Continuous arm drive	0 - 50 rpm
Machine weight	720 kg	Vacuum system	0 - 90 %
Filling capacity	160 l		
Container size	220 l		