

Original MPR 220

Mixing, tumbling and marinating



With a footprint the size of a Euro pallet, the Original MPR 220 has a 220 l container and can hold approximately 160 l of mixing product. It is perfectly equipped for tasks from cooling to vacuum treatment to variable arm speeds for achieving perfect mixtures. The secret of this success is in its control technology.



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.



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.



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 also be run as a heat pump and supply heat up to 80 °C.



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.



Complete and easy emptying

There is so much space under the processing container that Euro tote bins of any size can be stacked there. Even a 200 l standard trolley can fit comfortably. The container can be tilted, and the lid opened without any spillage. Finally, the simultaneous rotating scraper arm ensures complete emptying of the container.



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	1.357 mm	Connected load	400 V, 4.2 kW, 16 A
Machine width	979 - 1.196 mm	Undercarriage	4 castors
Machine height	1.347 - 2.252 mm	Continuous arm drive	0 - 50 rpm
Machine weight	655 kg	Vacuum system	0 - 90 %
Filling capacity	160 l		
Container size	220 l		