

# Original MPR 400

Mixing, tumbling and marinating



Two independent mixing arms, a feed system and a 400 l container can process 300 l of mixing product efficiently, fast and with incredible consistency. In addition, cooling, vacuum treatment and variable arm speeds ensure optimum product yield. The secret of this success lies in its control technology, reflecting decades of experience.



## Two counter - rotating mixing arms

The container can be tilted in different positions. The large - diameter container enables good rolling of the mixing product. The range of rotational speed from 0 to 25 rpm allows endless variations for each arm. The two - arm system provides air - pocket - free, uniform and very gentle processing of the mixing product.



## Efficient scraper

The shape of the main arm is designed for handling and processing delicate products. A rotating scraper keeps the container surfaces perfectly clean. Nothing is left unprocessed: it all stays in the mixture.



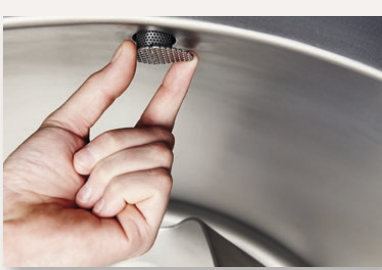
## Integrated feed system

Automatic, push - button positioning of the container and container lid enables integrated feeding with a 200 l standard trolley. Filling takes only a few seconds and emptying less than a minute. Varying the angle of the drum during the running of the program guarantees the optimum results.



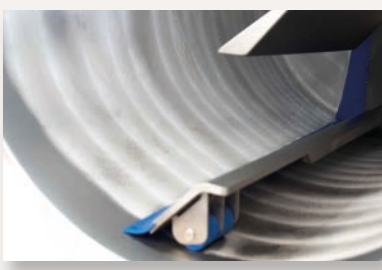
## Networked tablet PC control

The Original MPR 400 can be controlled by any tablet or smartphone. Recipes can be created intuitively and everyday tasks are easily facilitated by a smaller control interface. Your own data can be saved reliably in a cloud, which can be reloaded at any time as well as the control app.



## Adjustable vacuum system

Vacuum can be achieved rapidly or slowly depending on the product. Users can select a precise setting within the control range between 0 to 90 % vacuum. A supply pipe installed directly inside the container's cooling jacket ensures that only chilled air enters the drum. As a result, frequent aeration has no effect on the container temperature.



## 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.

## EQUIPMENT

Tablet control \* 100 % container insulation \* Automated lid \* Container swiveling \*  
Direct cooling system \* Stainless steel vacuum canal, cooled \* Feed system \*  
Counter -rotating mixing arm \* Quick arm fastening \* Scraper, pressure assembling

Machine length	1.881 - 2.927 mm	Connected load	400 V, 8.8 kW, 32 A
Machine width	1.723 - 3.098 mm	Continuous arm drive	0 - 25 rpm
Machine height	2.098 - 2.846 mm	Vacuum system	0 - 90 %
Machine weight	1.360 kg		
Filling capacity	300 l		
Container size	400 l		