

# Original MPR 600

Mixing, tumbling and marinating



*Equipped with a fast feed system, the Original MPR 600 has a container volume of 600 l and can hold 410 l of mixing product. From cooling to vacuum treatment to variable arm 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 30 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.



## 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.



## Automatic supply

A variety of applications yield better results when liquid seasoning is not added all at once but rather in several stages. To this end a suction valve is available that always dispenses the correct amount of liquid - whether manually or by fully automatic control.



## 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.



## 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	2.200 mm	Connected load	400 V, 6.8 kW, 16 A
Machine width	1.350 - 2.995 mm	Continuous arm drive	0 - 30 rpm
Machine height	2.000 - 2.930 mm	Vacuum system	0 - 90 %
Machine weight	1.760 kg		
Filling capacity	410 l		
Container size	600 l		