



**MORTON
MIXERS**

Air Pressure Whisk



THE MORTON AIR PRESSURE WHISK



PERFORMANCE, SPEED AND RELIABILITY ARE KEY FEATURES OF MORTON MIXERS, DEVELOPED FROM OVER 100 YEARS OF EXPERIENCE AND INCORPORATING THE LATEST TECHNOLOGY FOR MAXIMUM EFFICIENCY.

THE MORTON AIR PRESSURE WHISK IS SPECIALLY DESIGNED FOR THE PRODUCTION OF SPONGES, SWISS ROLLS, MERINGUES AND MARSHMALLOWS.

IN FACT, ANY MATERIAL WHICH REQUIRES AERATION CAN BENEFIT FROM ITS 1.5 BAR CAPABILITY WHICH INJECTS AIR AND BULKS THE MIXTURE UP AS MUCH AS 10% EXTRA.

IT'S FAST TOO. COMPARE ITS STANDARD FIVE MINUTE MIXING CYCLE WITH CONVENTIONAL PLANTARY TYPE MIXERS WHICH NORMALLY TAKES 20-25 MINUTES AND WHEN THE MIXING CYCLE'S FINISHED THE INTERNAL PRESSURE ENABLES INSTANT DISCHARGE, SO EVEN MORE TIME IS SAVED.

THE MORTON AIR PRESSURE WHISK IS VERSATILE ENOUGH TO HANDLE ALL THE JOBS OF A CONVENTIONAL BATTER WHISK AND ITS CAREFULLY DEVELOPED MIXING ELEMENTS ENSURES A PERFECT BLEND EVERY TIME.

FEATURING THE BUILT IN RELIABILITY SYNONYMOUS WITH THE NAME MORTON, THE AIR PRESSURE WHISK IS AVAILABLE IN THREE MODELS, THE 100, THE 200 AND THE LABORATORY 5 LITRES VERSION.

MIXING IS OUR BUSINESS

Batter Whisk



THE MORTON BATTER WHISK



COMPLETING THE MORTON RANGE OF WHISKS IS THE BATTER WHISK INSTALLED IN BAKERIES BOTH IN THE UK AND OVERSEAS AND RENOWNED FOR ITS PERFORMANCE AND RELIABILITY. IDEAL FOR INERT BATTERS AND PREMIXES, THE MORTON BATTER WHISK FEATURES AN AUTOMATIC PUMP WHICH ENABLES FAST AND EASY DISCHARGE, SAVING TIME IN THE OVERALL PRODUCTION PROCESS.

MAINTENANCE IS SIMPLE BECAUSE OF THE DIRECT DRIVE ARRANGEMENT AND INBUILT MORTON RELIABILITY PROVIDES YEARS OF TROUBLE FREE SERVICE.

FOR PANCAKES, CRUMPETS, SCONES AND WAFERS AS WELL AS PREMIXES FOR SWISS ROLLS, SPONGES AND A VARIETY OF CAKE FILLINGS, THE MORTON BATTER WHISK DELIVERS THE PERFECT MIX.

MORTON MIXERS & BLENDERS LTD CAN OFFER CUSTOMERS USE OF ITS TEST CENTRES FOR TRIAL OR DEVELOPMENT WORK WITH TOTAL CONFIDENTIALITY. ALTERNATIVELY, MACHINES CAN BE SUPPLIED FOR ON-SITE TEST WORK WITH THE ASSISTANCE OF MORTON'S EXPERIENCED PERSONNEL.

AIR PRESSURE WHISK	MODEL	CAPACITY	LENGTH	WIDTH	HEIGHT
	MODEL 100	110 LITRES	1900 MM	820 MM	1625 MM
	MODEL 200	220 LITRES	1960 MM	1000 MM	1800 MM
BATTER WHISK	MODEL 100	110 LITRES	1900 MM	775 MM	1400 MM
	MODEL 200	220 LITRES	1960 MM	950 MM	1550 MM



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