

MPS

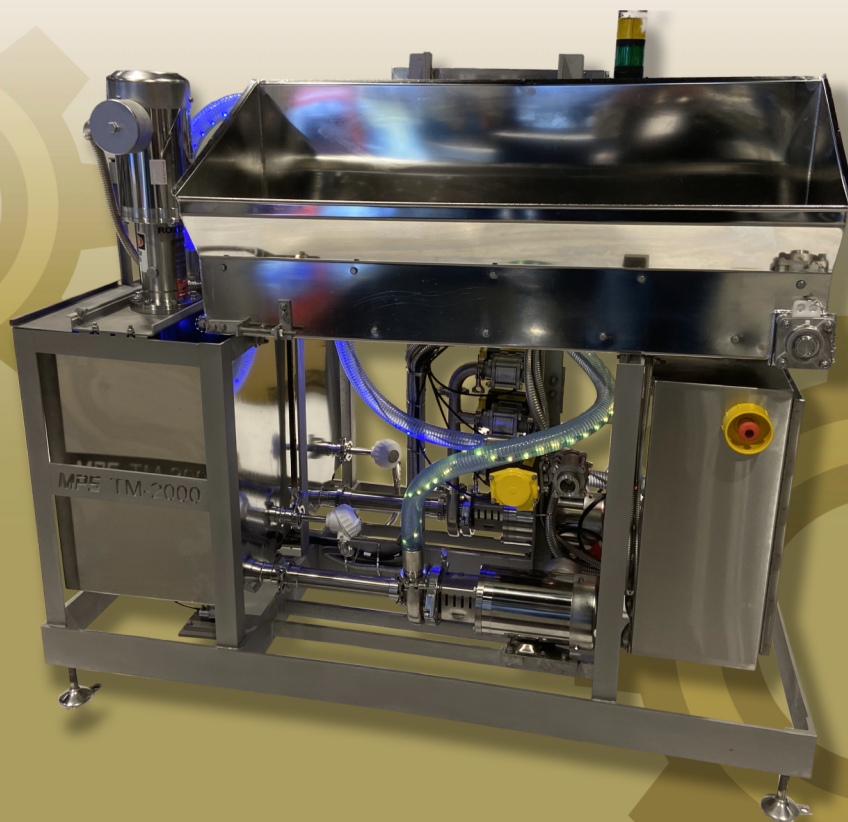
MATHER PROCESS SOLUTIONS

BATTER - BREADING - FRYING

WE PRESENT TO YOU THE NEWEST TECHNOLOGY IN THE FOOD PROCESSING INDUSTRY:

TRUE MIX TM-2000 BATTER MIXING SYSTEM

PATENT PENDING



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THE TM-2000 UTILIZES COMPUTER CONTROLLED LOAD CELL TECHNOLOGY TO MIX BATTER BY EXACT RATIO OF LIQUID TO DRY INGREDIENTS. THIS ALLOWS PRECISE CONTINUOUS BATTER DELIVERY TO THE BATTER APPLICATOR ALL DAY EVERY DAY. THE TM-2000 IS VERSATILE WITH CAPABILITIES TO MIX STANDARD AND TEMPURA BATTERS TO THE EXACT SAME ACCURACY WITHOUT MACHINE CHANGES. THE TM-2000 CAN FEED MULTIPLE APPLICATORS WITHOUT PRODUCT CONTAMINATION AND CAN MIX MULTIPLE LIQUIDS INTO THE RECIPES.

- Continuous batch mixing to exact ratio and weight.
- Eliminates waste and produces consistent batter.
- Consistency of batter mix is the “key” to proper breading pick up and process line performance.
- 2000-3000 lbs. per hour batter mix capability.
- Minimal pump operation and horsepower.
- Mixer is self-contained in a 4ft x 6ft footprint.



Food Safety

- Raw product is not recirculated back into the mixer.
- Fresh batter is supplied continuously to the batter applicator.
- Refrigeration is not required, batter is mixed with chilled water and not recirculated, allowing for minimal heat rise.
- The mixer is manufactured without any enclosed tubing.
- Electropolished dry ingredients hopper.
- Electropolished mix and holding tanks.
- All stainless steel components.

Centrifugal Batter Transfer Pump and Feed Pump

- Stainless Steel Motor
- Stainless Steel Couplings

Accuracy

- 100% mix accuracy
- QC/R&D formulas can be programmed directly into the mixer based on ratio of water to dry mix.
- Eliminates the need to measure viscosity, adjusting, measuring again.
- The mixer is completely automated.

Control Panel

- A&B Components
- Enterprise HMI

Admix High Shear Mixer

- Stainless Steel Motor
- Stainless Steel Couplings

Product Quality

- Yields & Product quality are improved, especially on leavened batters.
- Traditional mixing systems "beat" the leavening out of the batter with pumps and mixer running continuously.
- Our pumps only run for a few seconds to supply batter.
- Our mixer only runs for 30 seconds during the mixing process.
- Quality is improved and yields are higher with fresh leavened batter being applied to product.

Speed

- 2-minute average mix time
- 2000 to 3000 lbs./hr. batter mix capacity

Voltage: 460/3/60

MPS

SUPERIOR PRODUCT - INCREASE PROFITS - REDUCE WASTE