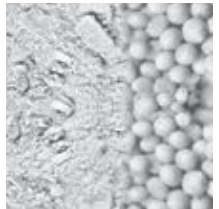


Food Processing

Animal Nutrition



Building Materials



Environment



Mixing Solutions

for the **Food Industry**



As a result of decades of experience in the field of mixing technology, MAP® offers specifically developed solutions for the Food Industry.

The company's wide product range provides a suitable mixer for virtually every application. Trustful cooperation with leading international companies has greatly contributed to the definition of a specific quality standard for this industry.

The range includes single-shaft ploughshare and shovel-tool mixers, ribbon blenders, twin-shaft ribbon or paddle mixers as batch-type or continuous mixers for large scale production, as well as particularly versatile laboratory mixing equipment.

MAP® mixers are not only innovative but also attractively priced, tailored to the specific needs of customers in the Food industry.

MAP® is a member of WAMGROUP® - global leader in bulk solids handling and processing equipment.



Benefits

■ Short mixing and discharging time

■ Mixing homogeneity: 1/100,000

■ Addition of spray-on liquids and fat without agglomeration

■ Sanitation versions

■ Assured reproducibility of batches

Minimum residue

■ ATEX versions

Robust design ensuring low

■ maintenance and extended durability



304L / 316L stainless steel chamber internally polished



Bomb-bay discharge door



Choppers, liquid injection wands and temperature jacket



Large inspection door and easy to clean interior

Main Applications

- | | | |
|---|--------------------------------------|---|
| - Flavourings | - Cheese / Cheese Spread Ingredients | - Oven-ready Flour Mixes with Addition of Fat or Lecithin |
| - Dry Instant Drink Mixtures | - Sweets (Candies) / Chocolate | - Spices / Table Salt |
| - Milk Powder / Whey Powder / Baby Food | - Muesli / Cereals | - Coffee and Tea Extract |
| - Enzymes / Starter Stock | - Dry Instant Soup | - Dietary Supplements |
| - Creams / Dressings / Mustard | - Tobacco | |

Expertise – Skills – Know-how

Extensive testing in MAP®-owned laboratories all over the world and vast field applications are the foundation of specific process competence gained on the job. MAP®'s solutions for the Food Industry ensure durability of mixing vessels and tools, compliance with international food-grade and hygiene standards, as well as professional after-sales service.

MAP® is the ideal choice to match market needs in terms of quality, price, maintenance, safety and environmental protection. All MAP® machines are produced from tried and tested standard components.

The main focus of MAP® is on offering industrially manufactured top quality products at an attractive price.

WAMGROUP®'s worldwide sales and service network guarantees professional and competent advice on the spot, as well as smooth order management and prompt spare parts supply.



Decades of experience



Profound knowledge of the Food industry enables MAP® to identify the most suitable solution for virtually every application.

In-house development and manufacturing



All our products are developed, tested, manufactured and installed by our own staff. Our aim is to provide comprehensive assurance in terms of quality and delivery time.

Skilled competence



Laboratory tests prior to industrial production processes are a guarantee for optimum results.

Committed to problem solving



We are committed to provide product specialisations, accessories, options and specific process know-how that ensure solutions tailored to the user's needs.

Our customers are our partners



We consider our customers as our partners. Teaming up with our clients in problem solving is crucial to MAP®.

Global service network



WAMGROUP®'s global distribution network offers every MAP® customer professional advice, smooth order management and a 'round the clock' spares service.

WAH



- Continuous Ploughshare Mixers
- Capacity from 2 to 1,000 m³/h

WBH



- Batch-Type Ploughshare Mixers
- Capacity from 20 to 20,000 litres per batch

WBHT



- Batch-Type Ploughshare Mixers with bomb-bay discharge door
- Capacity from 150 to 11,000 litres per batch

WBN



- Batch-Type Ribbon Blenders
- Capacity from 20 to 20,000 litres per batch
- Option: bomb-bay discharge door

WTS



- Batch-Type Twin-Shaft Paddle Mixers
- Capacity from 40 to 2,800 litres per batch

MLH



- Laboratory Mixers
- Capacity from 2 to 50 litres



mixer.wamgroup.com

Food Processing