



- BAKERY & DOUGHNUT MIXES
- ICING & GRAVY MIXES
- NATURAL SPICE BLENDS & SOLUBLE FLAVORINGS
- NUTRITIOUS DIET PRODUCTS
- COMPOUND COATING
- DRY-BLENDED SOUP MIXES
- IMITATION CHEESE
- BEVERAGES & SHAKES
- COFFEE & TEA
- INSTANTIZATION

Processall MIXMILL mixers successfully process a variety of food products where the combined mixing and milling actions of the Mixmill allow several process steps to be performed in a single vessel. The Mixmill's medium- intensity blending elements lift and disperse the product in a "mechanically fluidized bed" which efficiently and rapidly mixes materials of widely different density and consistency. Another system of integral high-intensity chopping mills controls particle size and breaks agglomerates. Combined with heating, cooling, drying and liquid- addition capabilities, Processall Mixmills find multi-purpose use in such applications as:

- **BAKERY & DOUGHNUT MIXES** - The Mixmill disperses high levels of liquid and solid shortening without forming agglomerated prills or "fish-eyes". Post-finishing is usually unnecessary.
- **DRY-BLENDED SOUPS** - Most dry cup-of-soup products are well suited to the Mixmill. The ability to disperse large blocks of shortening and high-viscosity animal fats makes the Mixmill highly desirable. A three-step process allows finished product to be made in a single process vessel.
- **SOLUBLE FLAVORINGS** - Adding liquid flavors onto carriers requires efficiently distributing small amounts of liquid throughout huge quantities of dry carrier. The Mixmill's blending action produces an "expanded" fluidized bed with the tremendous surface area needed to assure maximum distribution of the flavorings.
- **IMITATION CHEESE** - In preparing this product, the Mixmill's unique mixing action disperses the ingredients quickly and efficiently. The product can be sterilized in the same vessel.
- **COMPOUND COATINGS** - Chocolate compound coatings are prepared by mixing hot oils and cocoa powder with other ingredients. The combined mixing and milling action of the Processall Mixmill disperses all ingredients efficiently in a short cycle time.
- **INSTANT BEVERAGES & SHAKES** - For powdered drinks the Mixmill disperses flavors quickly and without loss while the mill spreads coloring evenly throughout the batch.
- **NUTRITIOUS DIET PRODUCTS** - Fibers, cocoa powders, and other hard-to-disperse ingredients are used in the formulation of weight-control and other dietary products. The combined mixing and milling action of the Processall Mixmill blends these ingredients in short process cycles. The mixer can be used to add moisture and lubricants to aid in the agglomeration process and to maximize the efficiency of expensive instantizing materials.
- **COFFEE & TEA** - Powered ice tea and coffee drinks can be produced in Processall's Mixmill. The gentle action of the main mixing elements used alone eliminate breaking particles while producing thorough blends.

