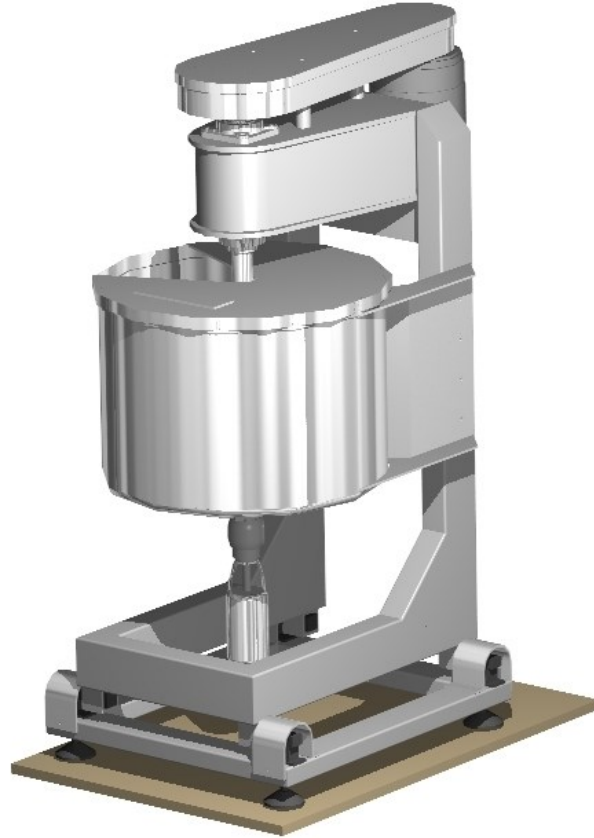


# Batter Mixer



<i>Model</i>	<i>Batch size</i>	<i>Output/hour</i>	<i>Mixer Length</i>	<i>Mixer Width</i>	<i>Mixer Height</i>	<i>Mixer Weight</i>
500 MB	250 lbs	1,500 lbs	48 inches	30 inches	69 inches	1,050 lbs
1000 MB	450 lbs	2,700 lbs	59 inches	37 inches	76 inches	1,410 lbs
1500 MB	800 lbs	4,800 lbs	68 inches	45 inches	81 inches	1,900 lbs

- High speed low shear mixing impeller requires only two minutes to produce a smooth well aerated batter.
- Our mixers use a unique impeller which produces low shear on the batter, resulting in better product texture.
- Mixing bowl, impeller, bearing housing, tube and valves are 316 stainless steel, the frame is 304 stainless steel.
- Batter is transferred to the blenders by a stainless steel Wilden or Waukesha positive displacement batter pump.
- The mixer can be mounted on load cells and become fully automatic with the addition of a PLC control system which is interfaced through an Allen Bradley panel view touch screen. (ingredient handling system required)
- We use USDA approved stainless steel tubing, tri-clamp fittings and sanitary Cherry Burrell kettle valves.
- The flour feeder auger can be fitted with a dust collection system for dust free operation.
- Sanitation is made simple due to heavy duty stainless steel construction, open design and removable bowl cover.
- Safety features include operational lockout when the bowl cover or motor belt drive access cover is removed.
- TSA is committed to continual improvement providing our customers with simple, efficient and reliable systems.



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