

multimix

EN

Chef of batch cookers



ENOP
since 1990

UNIQUE DESIGN FOR EXCELLENT RESULTS

ENOOP has more than 20 years of experience in vacuum processing technologies for food, cosmetics and pharmaceutical industry. MULTIMIX is a state of the art mixer and cooker combined and it is the ultimate achievement of our R&D efforts. MULTIMIX excellent performances and versatility ensure top quality of the end-products, making it an indispensable equipment in the food-processing, cosmetic and pharmaceutical industries. It is an excellent solution for those who are looking for the best efficiency and highest quality. MULTIMIX was designed by the award winning designer Davor Spoljarič.

Some most common food products, where MULTIMIX can be successfully applied:

Products (examples):

Ketchup
Mayonnaise
Processed cheese
Ready meals
Dips
Sauces, soups
Confectionary fillings
Marzipan
Peanut butter

DESIGNED FOR VERSATILITY

The main characteristics of MULTIMIX are versatility and flexibility. It is designed for mixing, chopping, cutting, cooking, cooling, concentrating emulsifying, vacuum deaeration and homogenisation of different kinds of food and of some of cosmetics and pharmaceutical products.

A wide assortment of models and sizes make MULTIMIX an indispensable appliance for a wide range of industry branches. Hereunder is a list of some possible applications of MULTIMIX in the in food industry.



Type of food industry

Pastries
Ice cream
Chocolate
Confectionery
Dairy
Gastronomy and catering
Research laboratories

COSMETIC AND PHARMACEUTICAL INDUSTRY

MULTIMIX is perfect tool for production in cosmetic branch and pharmaceutical industry. In the cosmetic branch hygiene and the highest quality are top criteria for best result and for good products.

Some pharmaceutical and cosmetic products where MULTIMIX can be applied:

Applications (examples):

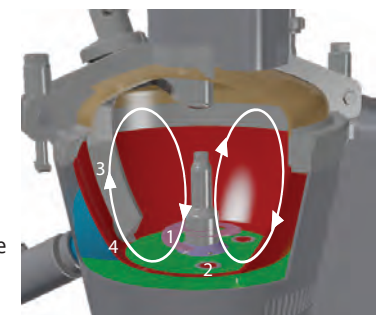
Emulsions
Suspensions
Creams
Lotions
Gels
Toothpaste
Ointments
Decoctions

MULTIMIX ADVANTAGES

- Unique and ergonomic design
- Easy filling and emptying
- High productivity
- Versatility (the same machine for different products)
- User-friendly operating
- Easy programming (Up to 100 recipes)
- Easy cleaning (automatic self cleaning)
- Processing data recording for HACCP process diagrams and updates

TEHNICAL DETAILS

Type		Mm 10	Mm 25	Mm 70	Mm 140	Mm 250
Capacity	l	15	25	70	140	250
Max. temperature	°C	125	125	125	125	125
Main motor power	kW	6	7,5	20	30	50
Speed		Variable	Variable	Variable	Variable	Variable
Material		AISI 316L	AISI 316L	AISI 316L	AISI 316L	AISI 316L



- 1 - cutting knife
- 2 - direct steam valve
- 3 - scrubber
- 4 - total valve



ENOOP is an innovative family-owned company, established in 1989, specialized in providing fast, efficient, cost competitive and customer-tailored processing solutions for the food-processing, chemical and pharmaceutical industry.

For more than 20 years we have been focusing on the development and production of equipment and plants able to meet the most complex needs of these industrial branches.

We have an extensive experience in processing equipment for the food industry - from the reception of raw materials to the final product preparation.



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