

## Trefa Blending / Mixingmachine



With the **Trefa** blending/mixing machine it is possible to mix/blend several ingredients on a continuous in-line basis.

The machine consists of a dry ingredient feeder and a mixing/blending head. The unique feature of this machine is that the mixing/blending is done with a minimum of shear and without the risk of blockage or damage to the ingredients or damage to delicate foam cell structure.

If connected after a Trefa Continuous Foaming machine this foam/mousse can continuously be blended with:

- another foam/mousse
- solid particles of varies sizes like pieces of (dry)

fruit, chocolate, nuts, raisins etc.

In the specially designed mixing/blending head the ingredients are carefully blended into each other without the risk of damaging the ingredients or delicate foam structure, resulting in a very stable homogenous end-product.

During this process the mixing head can be cooled or heated if needed. Also this machine can be equipped with an injection unit for flavor and/or color injection.

Of course this machine is designed and manufactured with hygienic use in mind, therefore it can be cleaned in-line or be connected to a Cleaning In Place (CIP) system.

