

ProMIX™ Automatic Batter Mixer



ProMIX™ Automatic Batter Mixer

- **Proportions and mixes up to 3000 lbs. (1400 kg) of batter per hour**
- **Recirculates and mixes to predetermined viscosity**
- **Maintains precise batter consistency**
- **Easy to operate, easy to keep clean**

The ProMIX is a reliable new high-capacity flexible automatic batter mixer.

It mixes a wide variety of conventional batters and delivers them to multiple types of batter applicators. One ProMIX unit can be used to simultaneously mix batter for two separate batter applicators.



Standard features

- Stainless steel construction
- Mixing tank is lined with embossed refrigeration coils
- Tank fittings allow connection to existing in-plant refrigeration systems using chilled water, glycol or ammonia
- Dry feed hopper
- Touch-screen interface with programmable logic controller (PLC) for automatic viscosity, temperature measurement and level control
- Water-tight electrical control box
- All controls machine-mounted in a stainless steel NEMA 4X enclosure
- Brookfield Viscometer
- Stainless steel mixer
- Stainless steel batter transfer pump with stainless steel motor
- Batter connection kit: Tygon tubing and stainless steel fittings to one batter machine

Optional features

- Batter connection kit: Tygon tubing and stainless steel fittings for two batter applicators

Operating benefits

- High capacity/volume, with minimal labor input
- PLC touch-screen controls simplify operation
- Uniformly mixes a very wide variety of batters, with no lumps
- Can deliver to two different batter applicators
- Batter and dry-mix level monitoring ensure continuous operation
- Variable batter-level controls let you set batch size, to minimize waste
- Lower hopper height gives easy access for operation and cleaning

Economic benefits

- Operational reliability, with minimal downtime
- One ProMix can serve two batter applicators
- Minimal time for product changeover
- Single stainless steel pump reduces maintenance and increases recirculation efficiency
- High output ensures fast payback

Quality benefits

- Consistent batter viscosity means consistent product quality. High-speed stainless steel mixer improves mixing and eliminates lumps
- Electronic monitoring keeps batter viscosity within 1% of set point
- Continuous circulation ensures uniform product consistency
- Data storage capabilities enable better control and greater product uniformity

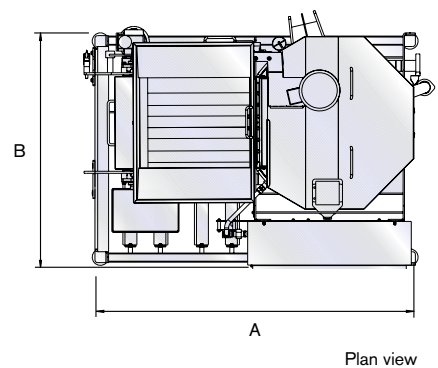
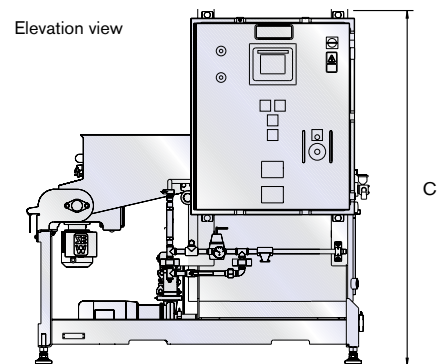
Safety benefits

- Easy access, for quick, thorough hygiene and food safety control
- Open frame design eliminates areas for batter build-up and simplifies inspection and cleaning
- Single stainless steel pump improves ability to clean
- No chain, sprocket or belt drives. Sealed stainless bearings

ProMIX™ Automatic Batter Mixer

Model	ProMIX	
Dimensions	USA	Metric
A (length)	64 in.	1630 mm
B (width)	48 in.	1220 mm
C (height)	63 in.	1590 mm
Specifications		
Water input		
Nominal	60 PSI	414 kPa
Minimum	40 PSI	276 kPa
Dry mix hopper capacity	100 lbs.	45 kg
Mixing tank volume	55 gal.	208 l
Batter mixing capacity	3000 lbs./hr.	1360 kg/hr.
Cooling requirements	60000 BTU/hr.	17.6 kW/hr.
Refrigerant temperatures		
Minimum	28 °F	-2 °C
Maximum	35 °F	2 °C
Preferred refrigerants (order of preference)*		
1. Water at 33 °F (0.5 °C)	20–25 GPM	79–95 lpm
2. Glycol at 28 °F (-2 °C)	14 GPM	53 lpm
3. Ammonia (R-717) at 28 °F (-2 °C) Regulated by back pressure valve	2–3 GPM	7.6–11.3 lpm
Tank pressure rating, max	170 PSI	1172 kPa
Tank pressure rating, operating	20 PSI	138 kPa
Certifications		
National Board registered		
ASME code stamps 103 PSI at 100° F		
CRN upon request		
Feed pump alternatives		
Standard	Waukesha (centrifugal)	
Optional	Positive displacement	
Electrical specifications		
Available voltages	230 V, 3-phase, 60 Hz / 21A	
	380 V, 3-phase, 60 Hz / 23A	
	460 V, 3-phase, 60 Hz / 11A	
	575 V, 3-phase, 60 Hz / 10A	
	380–415 V, 3-phase, 50 H / 14A	
Sound level		
dB (Scale A) at 3 ft. (1 m)	77 dB	
Crating dimensions		
Length	72 in.	1830 mm
Width	60 in.	1525 mm
Height	80 in.	2030 mm
Gross shipping weight	1330 lbs.	603 kg
Utility drawing	U075-02-0000	

*NOTE: Pressure drop varies with refrigeration type.



Viscosity is controlled by a transducer that feeds a 4–20 mA signal to a PLC controller, which in turn sends control signals to the dry feed and the water solenoid valve.

Temperature is controlled by a thermocouple in the viscosity transducer that sends a signal to a PLC controller, which then forwards an OFF or ON signal to the refrigeration solenoid.

Built to CE equipment guidelines with USDA approved materials.



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www.jbtfoodtech.com

North America

JBT FoodTech
1622 First Street
Sandusky, OH 44870
USA
Phone +1 419 626 0304
Fax +1 419 626 9560
process-solutions@jbt.com

Europe

JBT FoodTech
Rusthallsgratan 21, Box 913
SE-251 09 Helsingborg
SWEDEN
Phone +46 42 490 4000
Fax +46 42 490 4040
info@jbtfoodtech.com

Asia

John Bean Technologies
Singapore Pte Ltd
20 Harbour Drive
#04-02 PSA Vista
Singapore 117612
Tel : +65 67766220
Fax: +65 67766229
infoasia-jbtfoodtech@jbt.com

Latin America

John Bean Technologies
Máq. Equip. Ind. Ltda.
Av Eng Luis Carlos Berrini, 1461
9th Floor – Brooklin
04571-903 Sao Paulo BRAZIL
Phone + 55 11 3055 1010
Fax +55 11 3055 1030
latinamerica.info@jbt.com