



VACUUM CO₂ MIXER

PRECISE BLENDING AND TEMPERATURE CONTROL

Our Vacuum CO₂ Mixer is designed to deliver consistent, industrial-grade blends within your unique food processing environment. Built for speed, product integrity, and exact temperature regulation, this mixer brings performance and sanitation together in one stainless steel system.



TECHNICAL FEATURES OF THE VACUUM CO₂ MIXER

- 250 lb to 12,000 lb capacity
- Paddle agitators
- Hydraulic-operated vacuum lid
- Constant vacuum pressure during blending cycle
- High vacuum levels
- Vacuum loading available
- Shaft seals retract for easy cleaning
- Split shaft seals available
- Pneumatic-operated discharge doors
- Electric or hydraulic drives

