

Shufflemixer 250, 500 or 1000: the industrial mixer and aerator for your bakery

Are you responsible for a (semi-)industrial bakery? Then you must be constantly updating and replacing your machines and bakery equipment. Because you want:

- to produce more for less, without having to hire new staff;
- replace older industrial mixers with modern machinery designed for the bakery, such as task-specific aerators;
- stay ahead of the ever-stricter safety and hygiene requirements.

Shuffle-Mix knows the story all too well. It's why we developed our own industrial mixer and aerator, designed specifically for bakery use: the Shufflemixers 250, 500 and 1000.

Versatile working with your industrial mixer-aerator

What can you produce with the industrial mixer-aerator from Shuffle-Mix?

- Whipped cream, Bavaroise specialties and all sorts of mousses and aerated cream;
- Desserts, fresh cheese such as ricotta;
- Egg-white meringues and marshmallows;
- Buttercream, (sponge) cakes, and biscuit dough.

An industrial mixer-aerator tuned to your production capacity

What is the difference between the Shufflemixers 250, 500 and 1000? Their maximum capacity. The 250 industrial mixer will whip and aerate up to 250 kg of product every hour. The other models process up to 500 or 1000 kg every hour.

This is how Shuffle-Mix tunes your aerator to the production capacity of your bakery. We even build **custom models**, based on your specifications.

The ideal industrial mixer for your production line

Whatever capacity you choose, it's easy to integrate the Shuffle-Mix **industrial mixer-aerators** in the (semi-)automatic production line of your bakery. The Shufflemixer then serves as a **continuous aerator**: a closed system that pumps liquid, mixes it and aerates it. And it keeps running ... until the operator presses the stop button.

Extra handy: with a hose or piping bags, your staff can **decorate** cakes, desserts and patisserie products directly from your **industrial mixer**.

Use our industrial mixer-aerator and improve hygiene

Whipped cream, marshmallows or other aerated cream? Pastries or sponge cake? The Shufflemixer is the foundation of **countless types of delicious treats!** And it lets you work more hygienically than ever before. Your staff members don't need to touch the ingredients or the end-product at any time. With our **industrial mixer-aerator** your bakery will pass even the strictest inspections with flying colours!

The industrial mixer designed with your comfort in mind

The Shufflemixer does more than any commercial mixer or bakery whipping system. The **aerator streamlines your bakery** with:

- user-friendly controls that allow you to save simple programs;
- a mobile frame so you can move your industrial mixer from one department in your bakery to another;
- couplings for extra units and accessories, such as a [bakery ingredient injector](#) for fruit, chocolate and other ingredients, a [cooling unit](#)
- a cleaning in place (CIP) unit to keep your machine sparkling clean.

