




North  
American  
Process Inc.

- Industry: Chocolate
  - Product: Mixer
  - Value Proposition: Unique design eliminates tank cleaning as ingredients change
  - # 1204
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The [Infini-Mixer™](#) is ideal for blending inclusions into the finished chocolate. Inclusions can be various nuts, “crispies”, coconut, sea salt or just about anything. Many manufacturers will use a batching vessel to mix the inclusions into the chocolate. When the recipe changes to a different inclusion, the batching vessel and all of the transfer piping and equipment must be cleaned.

Instead, install the [Infini-Mixer™](#) at the end of the process, just prior to the depositor. Meter the chocolate into the liquid port on the feed zone while using a gravimetric solids feeders to meter the inclusions directly into the solids port. While delicately blending the solids the jacketed housing and temperature-controlled rotor is tempering the product.

When production calls for a new inclusion, simply clean the [Infini-Mixer™](#) and then you are on to the next product. This saves time in changeovers and the cost in cleaning. The [Infini-Mixer™](#) with the optional slide base makes it easy to disassemble to clean by hand or to inspect.

