



THE ADVANTAGES OF **MIXER**

The sauce mixer and meat mixer is the ideal solution for those looking for a robust, versatile, and easy-to-clean machine. Made entirely of stainless steel, it is designed to meet the needs of industrial kitchens, artisanal laboratories, and butcheries.





MIXER

The Coveser Mixer is designed to mix and blend a wide range of food preparations, from sauces to meat and doughs, ensuring high performance, reliability, and safety in every phase of the process.

Thanks to its compact structure and easily removable paddles, it perfectly adapts to multiple uses, making it ideal for a wide range of food applications.

Robust and completely made of stainless steel, it is easy to clean and transport, with a tilting tank system that facilitates the product discharge at the end of the cycle.

TECHNICAL FEATURES

- Entirely built in stainless steel
- Easily removable paddles
- Fully demountable machine
- Tilting tank system
- Easy to transport
- Mixer capacity from 25 to 100 liters

ADDITIONAL FEATURES

- Swiveling wheels with brake
- Easy to sanitize
- Paddles available upon request
- High stability
- Safety micro-switch
- Wide range of applications

SYSTEM ADVANTAGES

- ✓ Maximum versatility
- ✓ Maximum flexibility
- ✓ Energy cost reduction
- ✓ Automated control
- ✓ Maximum customization

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SUITABLE PRODUCTS

Sauces and condiments: ketchup, mayonnaise, sauces, and marinades.
Meat fillings: for hamburgers, meatballs, and other products.
Foodstuff mixing: for the preparation of minced meats, purees, and spreads.
Products with pieces: for vegetable or meat preparations.
For other foods: doughs for pizzas and focaccias, creams, and mousses.