



Coating Pans



Benefitting from 3D design, our Coating Pans are optimised for your process needs and precision engineered to ensure a long life, delivering a robust and reliable performance. Laboratory development models for research and small batch production are also available.

Our range extends from our 406mm bench mounted laboratory unit to our 1700mm production coating pans.



Standard features

- Hygienic design and construction.
- Manufactured in stainless steel. (316/304).
- Heavy duty base fitted with geared drive set to run at a fixed speed.

Optional features

- Internal baffles, ribs, flights and domes
- Product discharge by hatch door, plug valve or tilting
- Variable speed
- ATEX certified models
- Full automation and control systems HMI/ PLC
- Surface finish choices internal/external
- Process air heater and dehumidifying systems
- Semi-ellipsoidal, apple or pear shape
- Syrup preparation systems
- Spraying/atomising systems
- Noise insulation and acoustic enclosures

Mixing all ways



Used throughout industry for coating, polishing, glazing, sealing and dusting many different products. Typical applications include:

Pills, mints, gobstoppers, jelly beans, nuts, dried fruits, marinades, rice and pasta, raisins, honeycomb, liquorice, coconuts, seeds, mint imperials, sugar almonds, granola, cereals, nonpareils.



 +44 (0)1256 305600

 info@mixer.co.uk

 www.mixer.co.uk

Winkworth Machinery Ltd, Mixer House,
Stroudley Road, Basingstoke, RG24 8FW, UK