



# Creative AICOH Products



AICOH MIXERS & AICOH SYSTEMS  
株式会社 愛工舎製作所

## ● Planetary mixer

# Mighty S mixer Serieese

MS-30 • MS-50 • MS-60 • MS-90 •  
MS-120 • MS-140 • MS-220 • MS-300

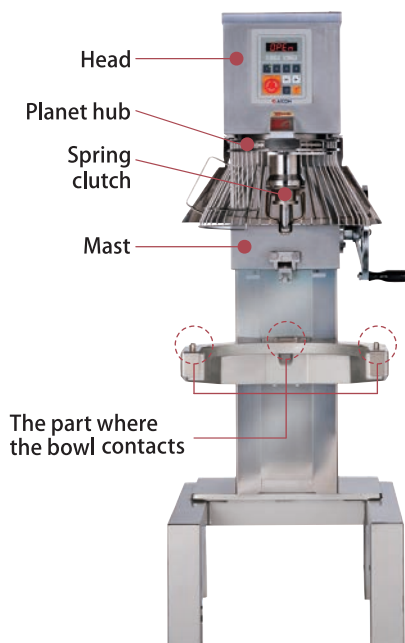
A standard mixer that adopts a planetary action method developed based on the long-standing experience and research of AICOH. Used in a wide range of applications by replacing the stirrer.



Might S Serieese is different! Might S Serieese recommended point.

### 1. Stainless steel

- The head and mast are covered with a stainless steel cover.
- The planet hub is made of stainless steel.
- A stainless steel plate is affixed to the part where the bowl contacts.



### 2. Safety cover



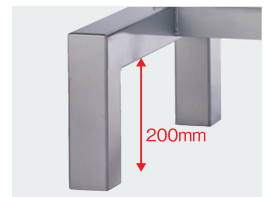
Japan Chartered : 4476436

With licensed to adopt the "safe" and rotation cover" methods. The machine can confirm the state of the material while working and can safely put the material.

### 3. Oil-less

The gearbox in the head has an oil-less structure, which prevents most cases of mixed oil in the bowl.

### 4. Safety and hygiene



- H-1 grade grease  
H-1 grade is used for the lubricating grease of the planet hub.

- Easy to clean  
Wide space between base and floor for easy cleaning. (150 mm for MS-50 and above.)

### 5. Operation panel Selection



We adopted a seat switch for excellent sense of operation. The V-Panel can be operated to change the rpm at will.

## ■ Attachment



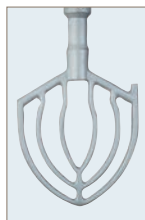
Whipper



Thin wire whipper



Stainless whipper



Beater



Stainless beater



Stainless beater (Kneading down)



Hook



Stainless hook



Double hook



### Stainless whipper (Lightweight)

Handling is easy because the device is light.  
Easy to wash and hygienic construction.

- The inner ring of the wire mounting base has been made larger and lighter.



Stainless bowl



Stainless combined use bowl



Bowl truck



### Dragon hook (Stainless spiral hook)

Efficient and even mixing is possible without unwinding of the dough during mixing.

- Excellent mixing can be achieved starting from a small quantity.
- The dough absorption rate increases and cohesiveness improves.



Water bath (30Lexclusive)  
Temperature control of the ingredients is possible.



Strainer A (Roller type)  
This device is convenient to strain solid objects.



Strainer B (Blade type)  
It is convenient to strain liquid objects such as puree.

Long type that considers workability and hygiene.

MS-50LA • MS-50LAS • MS-60LA • MS-60LAS •  
MS-90LAS • MS-220LAS • MS-300LAS

The long mast and automatic lifting device make connecting to the processes before and after mixing extremely easy.



MS-50LA

## MightyE 90

Can also be used as a stirrer for a conventional 90L mixer

Compact & simple 90L mixer that improves on the MS-90.

More compact in size than a conventional 90L mixer. The height of the stirring position remains the same as before, and by lowering the center of gravity of the body, the sense of stability has been increased.



ME-90



## ● High Speed Cutter-Mixers

# CUTTER MIXER Series

AC-25 • AC-50 • AC-100 • AC-150 • AC-200

**Instantly emulsifies, blends,  
and cuts a variety of ingredients  
with its high-speed rotation and blade.**

- We have an extensive product line-up of low viscosity S-type and high viscosity D-type products. All products are manufactured by our company, models customized according to the needs of the customer are available.
- All devices are equipped with a low-speed/high-speed interlocked digital timer. It drastically increases work efficiency during operation.
- The bowl, cover, and metal parts in the container are made of stainless steel. In custom orders, we can manufacture products which have the motor cover in stainless steel. Also, the cover packing can be removed without tools for washing, so it can always be clean.



### S type

The S type was developed specially for low-viscosity materials.  
AC-25S • AC-50S • AC-100S • AC-100SI • AC-150S • AC-150SI • AC-200SJI

### D type

The D type was developed specially for high viscosity materials which have a high-power motor.  
AC-25D • AC-50D • AC-100DJI • AC-150DJI • AC-200DJI



### ■ Attachment

All products are standardly equipped with baffles containing flat blades and wipers. Other options can be selected according to use.

#### Flat blades



Products used for easily catable materials which have a relatively high amount of moisture, such as vegetables, raw meats, and raw fish.

#### Sawblades



Products used for materials which are hard to grind, such as dried meats, nuts, and frozen fish.

#### Baffles



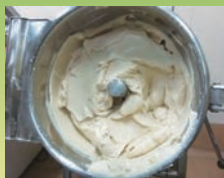
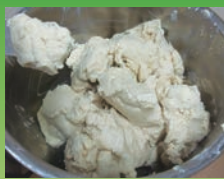
The rotating baffle can help mix ingredients evenly and prevent ingredients from sticking to the bowl and cover.

Flour,egg,sugar,milk,oil



Chiffon cake dough

Sake lees



Sake lees paste

Flour,sugar,butter,cocoa



Chocolate cookie dough

Almond,praline



Almond paste

Sweet,potato,butter,sugar



Sweet potato paste

Vanilla beans



Powdered vanilla beans

Solid seasoning



Powderspices

Pineapple core



Pineapple jam

Chocolate pellets



Ganache

Fish,meat



Fish paste,meat peast

Sesami,oil,vinegar



Sesame dressing

Egg,oil,vinegar



Mayonnaise

Garlic



Garlic paste



● **Stainless Steel Mixer exclusive for Confections**

# AICOH WHIPPING MIXER

AWM-50 • AWM-60 • AWM-60ST

**The device uses materials that have excellent waterproofing and corrosion resistance. Safe, secure and hygienic washable mixer.**

- Easy to clean and wash. Even uncooked products can be produced hygienically.
- It can be used in a wide range of applications, from foaming cream to making dough.
- It can create a foam efficiently in a short time. Less splashing and significantly increased execution capacity.



## Structure focused on hygiene

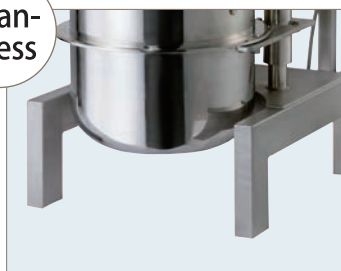
The head, which is the heart of the machine, is highly sealed and can be cleaned. The lifting motors on the side of the machine are waterproof. In addition, the device is an open mast type that minimizes wash remains.

### safety



To prevent pinching, a confirmation switch is provided outside the operation panel.

### clean- liness



The space between the base and the floor is 150 mm, making it easy to clean and keep clean.

### clean- liness



There is a gap in the spring clutch part, making the device easy to clean.

### clean- liness



Safety cover detachable for washing. Since the lifting motor is also waterproof, washing is possible.

### clean- liness



Since a seal with high sealing properties is used, contamination from moisture or flour, etc. can be prevented.

## ● Flour Blending Mixer

# FOLDER MIX Series

FM-60H • FM-90H

**Launch of confectionery manufacturing system dedicated to large-scale production lines**

● Movement of manual flour mixing is reproduced with the mixer. The mixing of egg yolks and dough, meringue, and flour in the production of cakes made using the separated method are mechanized.

● Patented special design. The special motion of the plate and the action of the scraper allow for smooth flour mixing without lumps.



befor



after



FM-60H



## ● Stainless Steel Head Elevating Mixer

# STAINLESS MIXER ASM series

ASM-50SH • ASM-60SH • ASM-90SH • ASM-90STH  
ASM-120SH • ASM-140SH • ASM-220SH

**A Head Lifting up/down Mixer having a design placing an importance on working efficiency and sanitation is optimal for use in HACCP plants.**

● Easy to operate with the touch panel, and inverter control allows you to set any speed.

● To prevent pinching, a confirmation switch is provided outside the operation panel.

The stainless steel twin mixer ASM-90STH achieves uniform whipping with good shape retention that was not possible with conventional mixers.



The 2-axis mixer  
ASM-90STH  
(Graphic panel type)



The 1-axis mixer  
ASM-220SH  
(Graphic panel type)



**“TARBO MIX” is an epoch-making continuous high-pressure foaming mixer that offers a wide variety of usages and applications that conventional continuous mixers cannot offer.**

This continuous mixer developed for mass production plants maintains pressure at a constant level in the mixing section and the number of rotations of the mixing motor at a constant level and forcibly feeds a given quantity of material and a given amount of air into the mixing section to perform continuous aeration of constant quality.

It has been extensively used in the fields of marine products, food processing and chemicals, including confectionery plants.



TM-50+4MG



TM-1000G

## Mixing head

### Drum type

These machines are suitable for products with a high cutting effect and to achieve foam with a uniform and fine texture, such as meringue.



### Disk type

This type is suitable for products with a hand-made texture, such as sponge batter and castella sponge cake, because the mixing effect is greater than the cutting effect, and air is appropriately contained inside the batter.



## Example of use

### FOOD

- Fresh cream • Cake sponges • Air-in chocolates • Marshmallows
- Soufflé cheesecakes • Minced and steamed fish
- Rolled omelet • Roll cakes, etc.



### Chemical material

- Carpet linin • Floor and wall materials • Synthetic leather • Foamed polyurethane • Other resin foams • Vinyl chloride
- Aqueous polyurethane, etc.







## **AICOH** TARBO MIX system

### ● All in mix line

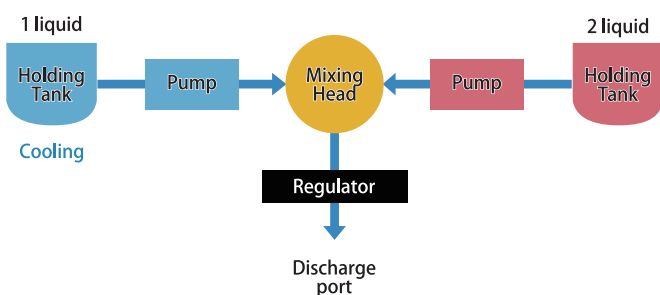
Simple TM structure. Premix the ingredients as all-in and create a foam. Mass production is possible for maximum efficiency. The system is widely used in whipped cream, sponge cakes, castella, and roll cake lines, etc.

### ● Two materials mix separate line

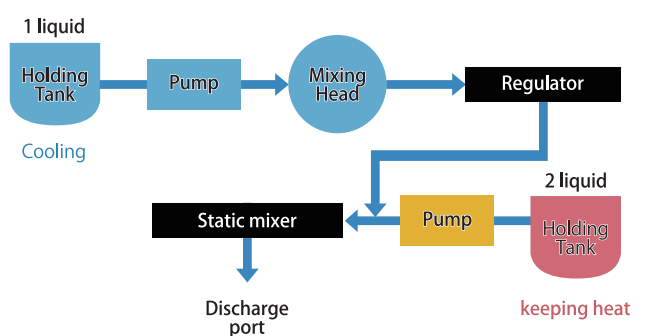
A line that produces a product that mixes ingredients that have been foamed using TM with other ingredients. Since two systems of ingredients are used, there are a large number of device configurations such as pumps. A system that enables mass production of delicate doughs, such as separately made chiffon cakes and souffle cheesecake lines, etc. The mixer consists of AC that can mix uniformly in a short time.



### ■ Mixing of two materials at the mixing head unit



### ■ Mixing of two materials after aeration of one material



# LEVAIN Series

LV-30 • LV-60 • LV-100 • LV-260

**This single unit can provide the deep flavors that high quality bakeries look for.**

Even when bakers wanted to make highly desirable naturally fermented bread, it took a lot of time and trouble and was difficult to commercialize. The solution to this problem is "LV", which automates the management of temperature and stirring. With this machine, it is possible to automatically manage all the difficult yeast production, so anyone can easily start the natural fermentation process.



## ● Temperature management

A sensor attached to the tank detects the stirrer temperature and keeps the fermentation and refrigeration temperatures constant. After fermentation is complete, the device automatically switches to refrigerated storage.

## ● Time management

The stirring time at ingredient feeding is controlled by the stirring timer, and the fermentation time is controlled by the fermentation timer.

## ● Stirring control

With the stirring mode selection switch, stirring is carried out "continuously" or "intermittently" while the stirring timer is activated. Switches to "Automatic" after the stirring timer stops, and performs automatic stirring during fermentation and storage using the built-in timer.



## ● Clean design.

The 30 employs a bouncing stirring unit. The 100 is a removable type with a fully opening cover. Both types have a structure that makes it easy to clean the inside of the tank, so they can always be kept clean.



## Advantages of using Levain

- Can be used with all types of bread.
- Increases the progression of the dough.
- Delivers a long-lasting moistness.
- The flavor and aroma of the bread are improved.
- Extends the shelf life of the bread.
- Unique products can be made depending on the amount of additives used.
- Aging is slowed if frozen dough is used.



● Ultrasonic vibration automatic cutting production line

## HIMAWARI Series

**Fully automated operations are possible from automatic cake supply to cutting, separation, wrapping, and transportation.**

The reinforced knife high features high power ultrasonic vibration, making it possible to cut not only soft mousse cakes and sponge cakes, but to also cut tart cakes and frozen cakes easily.



● Ultrasonic vibration delivers excellent cutting

A voltage is applied to a special type of ceramic, causing it to expand and contract. This vibrational energy makes the connected blade vibrate ultrasonically via a resonant body called the horn.



● Cut cake film wrapping machine

## cake wrapper

Film wrapping of cut and separated cakes can be quickly and beautifully finished.

The film is wrapped naturally using the viscosity of the cream or dough without the use of chemicals, making it hygienic and safe.



CAWR-1

---

## **AICOHSHA MFG. CO., LTD.**

No.2-23-1, Shimotoda, Toda, Saitama 335-0011, Japan  
TEL: +81-(0) 48-441-3386 FAX: +81-(0) 48-432-3671

✉ [info@aicohsha.co.jp](mailto:info@aicohsha.co.jp)  
🌐 <https://aicohsha.co.jp>

Official  
Home Page



aico\_aicoh  
Official Instagram



follow me!

