

● Sophisticated continuous mixer

# TARBO-MIX

TM-150G • 300G • 500G • 1000G • 1500G  
TM-12MG • 14MG • 16MG  
TM-50+4MG • TM-110+4MG

“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



## 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 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.



TM-500G



Example of two materials mixing, transfer, and charging system TM-500G

