

HIGH-EFFICIENCY MIXING REFINER K120 SEE IT, TRY IT, BUY IT!



EXHIBITED AT ALLPACK 2025 – READY FOR TRIALS AT YOUR FACTORY, READY FOR IMMEDIATE PURCHASE.
CONTACT OUR TEAM TODAY TO BOOK YOUR TRIAL SESSION WITH THE SEYDELMANN HIGH-EFFICIENCY MIXING REFINER DIRECTLY AT YOUR FACTORY.

HIGH-EFFICIENCY MIXING REFINER K120 – FOR CONFECTIONERY APPLICATIONS

The Seydelmann High-Efficiency Mixing Refiner guarantees a fast and smooth reduction and emulsification of the product thanks to the knife head with 6 knives and the flow dynamically shaped lid. The components of all Seydelmann Machines comply with the up-to-date technical development and contribute to an increase in product quality. It can process materials at temperatures from -12 °C up to 185 °C.

Applications

The Seydelmann Mixing Refiner open up a wide range of product applications across confectionery, spreads, and other food processing:

- **Confectionery & cocoa**
Marzipan production, cocoa nib refining to cocoa liquor, nougat mass, spreads
- **Nut processing**
Almonds and nuts refined to granulates, nut meal, pure pastes, or liquid masses; peanut butter and nut masses
- **Rework & recovery**
Processing broken goods, first slices, and overproduction into usable masses
- **Fruit & vegetable processing**
Dates to pure pastes or spreads; fruits and vegetables into porridge, puree, pesto, mush
- **Baby food**
Smooth, nutrient-rich purees and porridges tailored to infant nutrition
- **Desserts**
Fruits with sugar transformed into creams, syrups, sorbets, or frozen specialties
- **Fat & mass handling**
Liquefying fat blocks, creating smooth liquid bases



HIGH-EFFICIENCY MIXING REFINER K120 - ONE MACHINE, ENDLESS POSSIBILITIES

The modern and versatile Seydelmann Mixing Refiner combines refining, homogenization, and mixing with a wide range of additional processing possibilities:

- **Size reduction**
Crushing, breaking, grinding, pre-milling, fine grinding
- **Blending & texture control**
Mixing, homogenizing, intermixing with colors & flavors
- **Thermal processing**
Heating, roasting, warming, cooling, melting, liquefying
- **Moisture & air management**
Dehumidifying, drying & cooling by vacuum, oxygen removal by vacuum, gas incorporation for fluffy and airy results
- **Structuring & shaping**
Granulating, chopping, pulverizing, creating pastes & masses

All these steps can be carried out individually, sequentially, or simultaneously – giving you unmatched flexibility in product development and production.

TRADITIONAL CHOCOLATE ROLL REFINER LINE – WHAT'S POSSIBLE TO REPLACE IF FINENESS REQUEST JUST 40 – 60 µ?

Instead of separate **mixer**, **pre-refiner** and **fine refiner** just **1 Seydelmann Mixing-Refiner (Bowl Cutter)** for 40 – 60 µ or coarser on request < 5 min. instead of 30 min.



Approx. 3.000 – 4.000 mm



Melangeur / Mixer



2-Roll pre-refiner



5-Roll fine refiner



- Are you developing new products?
- Improving existing recipes and textures?
- Looking for ways to reuse production waste?

But do you also need a safe sandbox experience before making your investment decision?



Here we have something unique to offer you!

We offer you the chance to test a super versatile Seydelmann bowl cutter – directly in your own environment, with your products, and with your staff!



How it works

1. Book your slot.
2. Prepare space, utilities, and ingredients.
3. Our specialist will arrive, connect the machine, run tests with your product, and demonstrate all the advantages of our solution.



And the best part

If you're convinced, you can purchase the machine right away – with special pricing and exclusive payment conditions!



EXAMPLES

Chocolate refining



Chocolate

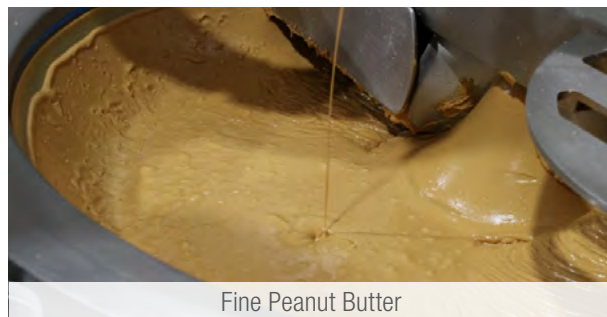


Fine pumpable chocolate mass

Refining roasted peanuts to peanut butter



Peanuts & Sugar

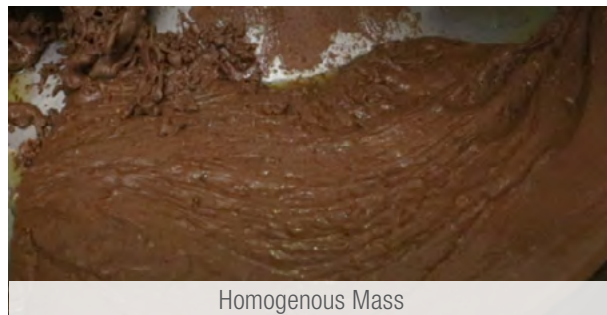


Fine Peanut Butter

Protein bars with peanut cream & granulates



Chocolate Protein Bar



Homogenous Mass

ENGINEERING | MACHINERY | SERVICES

360° customized industrial solutions

For all addresses and contact information of our local offices please visit our website: www.rieckermann.com. We will be pleased to be of assistance.

CONTACT US TO LEARN MORE

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