



**MORTON
MIXERS**

General Mixers



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Z-Blade Duplex Mixers

This range of mixers utilises the Morton developed, solid stainless steel 'Z' type beaters which are especially suitable for mixing a variety of foodstuffs including heavy doughs, bread doughs, heavy pastes and biscuit creams.

Electric or hydraulic tilting is included on larger models and top of the range working capacity is set at 1136 litres. A wide range of other optional features is also available, including flameproof electrical equipment and jacketed containers for heating or cooling.



Model	Single Speed	Two Speed	Capacity		Power		Tilt
			Working	Total	H.P.	kW	
			Litres	Litres			
0	-	✓	3	4	1.18	0.88	Hand
0	-	✓	4	5	1.18	0.88	Hand
1	✓	✓	23	50	2	1.5	Electric
2	✓	✓	50	11	3	2.2	Electric
3	✓	✓	77	114	4	3	Electric
4	✓	✓	114	173	7.5	5.5	Hydraulic
4 ½	✓	✓	173	250	10	7.5	Hydraulic
5	✓	✓	295	473	15	11	Hydraulic
6	✓	✓	386	618	20	15	Hydraulic
7	✓	✓	455	727	25	18.5	Hydraulic
8	✓	✓	772	1136	40	30	Hydraulic
10	✓	✓	1136	1726	60	45	Hydraulic

All models available in either mild or stainless steel (Please Specify)

Screw Discharge Duplex Mixers

Similar to the duplex model but with the added advantage of a bottom screw discharge through the special extruder outlet.

Air Pressure Whisk Models 100/200

Any material which requires aeration can benefit from the Morton Air Pressure Whisk.

Its 22 psi capability injects air and bulks the mixture up as much as 10% extra. Speed is an attractive feature with a standard five minute mixing cycle followed by instant discharge. Designed for the production of sponges, swiss rolls, meringues and marshmallows, the versatile Morton Air Pressure Whisk ensures a superior blend every time.



Model	Capacity		Maximum Working Pressure
	Quarts	Litres	
APW 100	100	110	22 psi (1.55 kg/cm ³)
APW 200	200	220	

Batter Whisk Models 100/200

Inert batters and pre-mixes are delivered perfectly by the Morton Batter Whisk.

Featuring an automatic pump for fast and easy discharge and a direct drive arrangement for simple maintenance, the Morton Batter Whisk makes a cost effective addition to any bakery.

The Morton Batter Whisk achieves the perfect mix for pancakes, crumpets, scones and wafers as well as pre-mixes for swiss rolls, sponges and many other cakes.

Model	Capacity		Main Motor	Beater Speed
	Quarts	Litres		
BW. 100	100	110	5.5 kw	240
BW. 200	200	220	7.5 kw	179

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Morton Gridlap Cake Mixers

The art of incorporating fruit without “bruising” has been Perfected by the Morton Gridlap Cake Mixer.

Suitable for all types of cake mixing, the specially developed beaters and mixing action of the Morton Gridlap ensures that fruit and similar ingredients are not crushed against the side of the mixing container. The Gridlap is also excellent for creaming.

A two speed mini version of the Morton Gridlap is also available with a working capacity of only 7 litres for experimental work in bakeries and laboratories.



Model	Capacity		Beater Speeds	
	Gallons	Litres	R.P.M.	R.P.M.
GL 55	55	250	36	146
GL 70	70	318	36	146
GL 140	140	636	28	112

Multi-Mixers

A Horizontal Mixer designed to meet the demands of the food industry for fast precision mixing of components with widely varying quantity proportions, bulk densities, structure and flow characteristics.

Multi-Mixers are available for both batch and continuous operation from 5 litre to 30,000 litre capacity.

Typical applications include: ready-to-bake mixes, dried soups, spices, seasonings, doughs, snack foods, pin-icing, marzipan, pet foods, chocolate, chocolate centres, rework , breakfast cereals, sugar confectionery, stock cubes etc.



Ribbon Blenders

The triple mixing action of the Morton Ribbon Blender ensures fast efficient blending of almost any type of food or grain product. The Ribbon Blender also distributes liquid or pasty components onto the carriers. The mixing action allows gentle processing in relatively short cycles and the blending ribbons are carefully designed to prevent inconsistencies in the mix.

Models range from 8 litres to 25,000 litre capacity with a full range of speeds and drive sizes available.



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Laboratory Mixers

A full range of Laboratory Mixers are available, suitable for test work and product development.

Type	Model
DUPLEX	4L & 5L (illustrated)
AIR PRESSURE WHISK	5 LITRE
RIBBON BLENDER	8 & 36 LITRE
MULTI-MIXER	5, 20 & 50 LITRE
GRIDLAP	7 LITRE



Morton Mixers & Blenders Ltd are Specialists in mixing and blending technology, producing a range of products used in the food industry worldwide.

Morton number among their clients some of the world's largest manufacturers of food and confectionery and their mixing expertise has allowed them to diversify into other areas such as pharmaceuticals and chemicals.

Morton's long established reputation for quality and service has been successfully mixed with the application of new technology and modern manufacturing techniques, thus lending added emphasis to the company slogan, 'Mixing is our Business'.



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