

Continuous Batter Mixing System

wilevco



Automatically
produce batter
and control
temperature
and viscosity
without operator
intervention.



Continuous Batter Mixing System



The Wilevco Continuous Mixing System automatically maintains the correct batter viscosity, temperature, and level for batter-breading applications, including high and low viscosity flour-based batters, tempura, corn meal batters and more.

Sample Applications

- Appetizers
- Onion Rings
- Cheese Sticks
- Poultry
- Meat
- Fish / Shrimp
- French Toast
- Corn Dogs
- Thick Batters

Precise Control

Uses a fully electronic viscosity measurement system – no messy or inconsistent Stein cups, unpredictable gates or floats, or operator intervention required.

Fully Automated

Recallable recipe control provides the exact desired viscosity on up to 200 different products, without operator intervention, reducing labor and eliminating operator error.

Full Range of Batters

French fries, chicken fingers, corn dogs, mozzarella sticks, onion rings, tempura shrimp, beer-battered chicken, and more on viscosities from 1 to over 20 seconds (5-400mPas).

Updated Design

- Open frame
- All metal pump internals
- 100% Allen Bradley recipe-controlled system
- VFD-driven motors for maximum control

Fully Integrated

Recipe-controlled Allen Bradley system allows for complete plant integration.

Fully Electronic Viscosity Control

Electronic, in-line, digital viscosity control. Repeatable day after day without operator intervention or calibration. No sensing chamber to calibrate or adjust.

Industry-Leading Cooling

Wilevco's Cryolator provides industry-leading cooling to create a more consistent batter, improve pickup rates, reduce blowouts, and save the operator's money.

Typical System Flow Diagram

