

AyrKing Corporation

MIXSTIR



AyrKing's Mixstir fills a void in the industry, allowing operators to properly blend batters, sauces or oils for consistent results. Unlike commercial blenders intended for more traditional applications, the Mixstir combines a robust vessel, slower RPM and a unique blade design to fulfill the needs of restaurant operations. The blade design has no sharp edges which allows it to better mix the product. With a slower speed of rotation compared to standard blenders, there is no unwanted aeration added, which impacts the flavor profile and quality of batters, sauces and oils. Finally, tasks that would otherwise require hand-stirring, such as stirring sauces or soups, can now be automated with the Mixstir, preserving food quality while freeing up labor.



MODEL

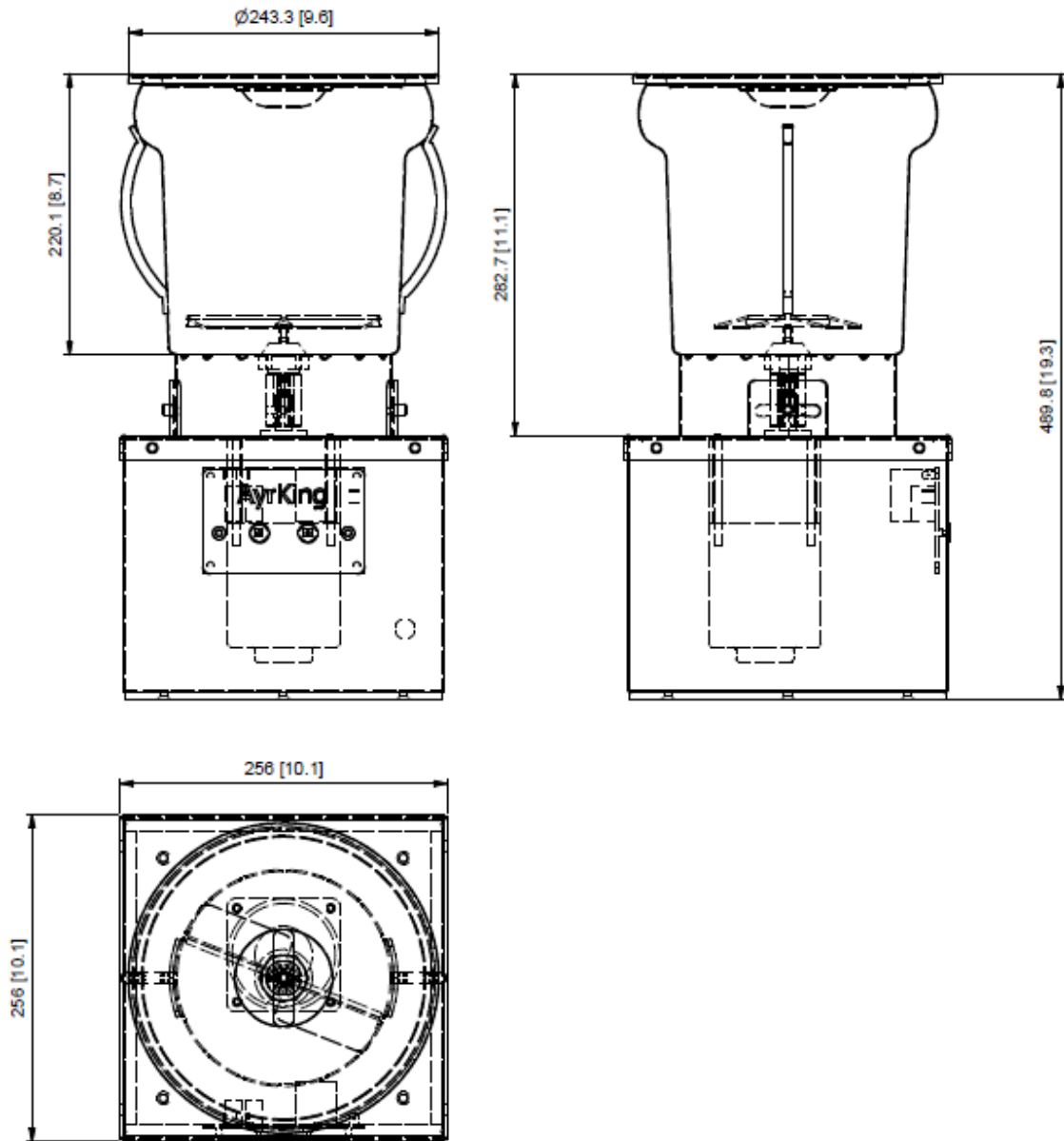
SMB7Q360, Stirring/Mixing/Blending 7quart vessel, 360rpm 10.1"Wx10.1"Dx19.3"H

AyrKing Corporation
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Louisville, KY 40299-2417

Telephone 502-266-6270
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SMB (STIRRING/MIXING/BLENDING)



PACKAGED MEASUREMENTS

MODEL
SMB7Q360

| <u>LENGTH</u> | <u>WIDTH</u> | <u>HEIGHT</u> | <u>WEIGHT</u> |
|---------------|--------------|---------------|---------------|
| 11" (280mm) | 11" (280mm) | 22" (559mm) | 47 lb (21kg) |

UNCRATED
24 lb (11kg)

Specifications subject to change without notice. Version 03/2020

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