



Mixstir

DON'T SETTLE FOR STANDARD BLENDERS OR HAND-MIXING.

Count on the Mixstir, only from AyrKing.

Whether battering proteins and sides before frying, mixing seasoned oils for signature flavors, or serving sauces and chilled soups that require regular stirring, there's nothing like the Mixstir from AyrKing.

The Mixstir keeps product consistently blended and ready to cook or serve while maintaining their unique flavor profiles. The difference is clear.

WHAT MAKES THE MIXSTIR A BETTER CHOICE?

◆ STAINLESS STEEL CONSTRUCTION

Unlike the glass and plastic construction of standard mixers, the Mixstir from AyrKing features a robust, durable stainless steel vessel specially designed for commercial applications. Even with everyday transport and routine cleaning, the Mixstir won't crack or break — eliminating costly downtime and wasted product.

◆ UNIQUE BLADE DESIGN

The Mixstir features an exclusive paddle design that's perfectly sized and angled with no sharp edges. Unlike typical mixing blades, the Mixstir allows for more thorough blending of dry particles with both hot and cold liquid.

◆ SLOWER ROTATION

Standard mixers can spin too quickly and introduce unwanted aeration into the product, disrupting flavor profiles and affecting overall food quality. The Mixstir operates at the ideal speed to incorporate ingredients without whipping air into the mix.

Learn more about how the Mixstir can transform your workflow and save your operation time and money at ayrking.com.

Greater flavor consistency

More time and labor savings

Less downtime and maintenance

Reduced replacement part costs

