

FUXION

LIQUEFIERS

By FIREX USA

Firex Fuxion Liquefiers allow users to emulsify, chop, liquify, dissolve, disperse, shear, blend, cook, and chill in one unit. This maximizes performance and efficiency while minimizing product loss and contamination concerns, meeting HACCP standards with ease.

The Firex Fuxion Liquefiers combine a bottom mounted, high speed mixer with a top mounted scraped surface agitator. The two are independently driven and controlled, allowing for ultimate batch control.

The vessel is jacketed and insulated with multi zones, ensuring precise heating or cooling of product.

Sizes range from 10 to 500 gallons, and custom units are available.

The bottom mounted mixer allows you resize items quickly allowing for dispersion of products uniformly. While the agitation continues to mix products gently to ensure proper mixing, heating, and cooling of every batch.

Firex Fuxion Liquefiers are ideal for:

- Soups
- Purees
- Sauces
- Dressings
- Pastes and Patees
- Icings & Glazes



**Processing
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