

Tetra Pak® High Shear Mixers

Our mixers are flexible while
your product stays consistent.



Efficient and reliable for optimal results.
Configurable to meet any requirements.

Three mixing principles

Batch, recirculation, and continuous.

Vacuum System

Rapid powder addition and deaeration

Agitators

Optimal mixing with the right solution.

Dynamic stator

For intense mixing and gentle blending.



3A & EHEDG availability

Designed for optimum food safety.

Standard & custom mixers

For endless possibilities.

Simple mixing solutions

Compact design at a lower cost.

>95% spare part availability

7 hubs, 24/7 service.



Ice cream

Application example

Optimised mixing for velvety texture and delicious treats. Flexibility for a **wide range** of ice creams, including sticks, cones, sandwiches, cups, and frozen yoghurt.

Create a world of tasty toppings, such as caramel, chocolate, or strawberry sauce, and a variety of inclusions.



Access the partner portal >

Don't have access?
Contact your local channel manager.

For more information,
reach out to your
local channel manager.

Tetra Pak®
PROTECTS WHAT'S GOOD