

AVA

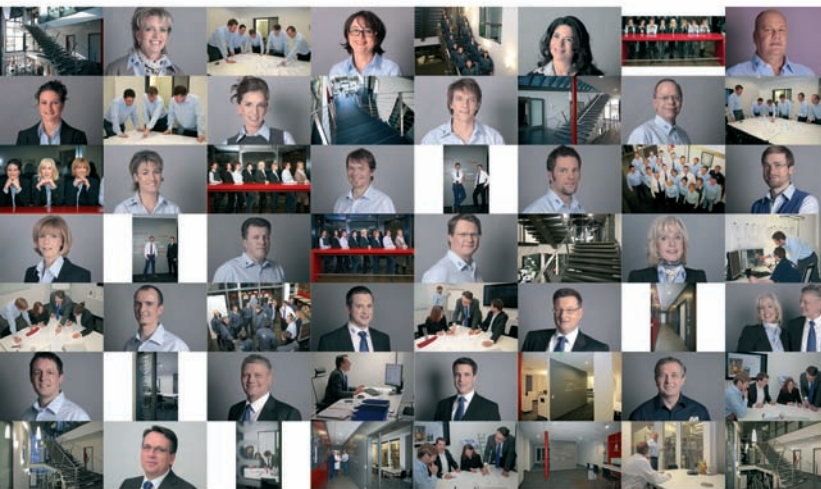
FOR TURBULENT ACTION

The topics at a glance:

- 20 Years AVA – 20 Years of experience
- AVA. Mixers. Dryers. Reactors.
- AVA Products
- Food Applications
- AVA in Action

20 Years AVA – 20 Years of experience

From 1991 to 2011, that makes 20 years of AVA. 20 years of expertise in mixing, process and drying technology across all industries and applications: batch and continuous, horizontal and vertical, from 1 to 40,000 litres, from amino acids to zeolites – a variety without limits. 20 years of AVA are also 20 years of work within a strong team!



FOOD NEWS



Food technology

AVA. Mixers. Dryers. Reactors.

In all areas of the food industry mixers, dryers, reactors and entire systems are in demand and use. The industry is looking for reliable and cost effective solutions. But no matter what is the project – the requirements are extremely high.

Through a process-oriented choice of variables such as vessel shape, agitator speed, wall distance, design and arrangement of mixing elements, materials, temperature and pressure AVA can offer customer specific solutions for any mixing or drying project.

The strength of AVA is an optimal combination of process know-how, comprehensive consulting of customers, high quality of engineering behind the equipment manufacturing and reliable after-sales service.

Satisfied food industry customers are our best reference.

AVA Advantages

- Highest quality of mixing with constant reproducibility
- Gentle product treatment if required
- Trouble-free change of recipes
- High reliability and low downtime of machines
- Simple operation
- High flexibility
- Energy efficiency
- Hygienic design
- Design according to GMP standards
- CIP cleaning solutions
- Validation support
- Low Life Cycle Costs



AVA Products

- Mixers and dryers for continuous processes with a throughput from 0.5 m³/h to 600 m³/h
- Horizontal and vertical mixers and dryers for batch processes with capacities from 60 to 40,000 litres
- Laboratory and pilot plant mixers and dryers with a capacity from 1 to 200 litres
- Vacuum and pressure proof mixers with heating and/or cooling jacket
- Mixing reactors
- Specialties such as trough mixers, pan mixers etc.
- Complete installations around mixing and drying for automatic production processes including control systems



We can demonstrate the efficiency of AVA process technology with mobile pilot plants at your site or in our laboratory in Herrsching. As one of the few - if not the only supplier - AVA offers both horizontal and vertical systems. The trial results alone decide on the optimal solution.



Food Applications

- Mixers for the production of instant beverage powders
- Mixers for spice blends, baking mixtures, dry soups, instant drinks, etc.
- Mixers for coating of cereals
- Reactors for the alkalization of cocoa nibs
- Vertical dryers for toasting of oak chips for wine production
- Mixers and dryers for cellulose and cellulose derivatives
- Mixers and dryers for the production of flavours and other food additives
- Dryers for the conditioning of food supplements (vitamins, magnesium citrate etc.)



Mixers. Dryers. Reactors.

AVA performances ...

- Vertical cone mixer (1,300 litres) for the manufacture of spice mixtures
- Continuous Mixer (12,000 litres) for the mixing of flour with additives (base material for bread production)
- Continuous mixing reactor for wheat starch modification
- Series of horizontal batch mixers for the production of flavoured teas
- Laboratory mixer for energy drink powder
- Vacuum dryer (12,000 litres) for the concentration of vegetal protein solutions
- Vertical cone mixer (1,000 litres) for the production of wine additives

.... more references? Any time, just ask!



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Here is just a small selection of satisfied customers worldwide

