



Industrial
Fuerpla, S.L.

PRESS RELEASE

Unraveling the Differences Among Fuerpla's Circular Kneading Mixers

**It will present its complete range of mixers at the Anuga Foodtec
2024 trade fair**

January 20, 2024 - Benetússer (Valencia): Industrial Fuerpla, a pioneer with more than 50 years of experience in the manufacture of kneaders, presents its exceptional line of products custom-designed for every culinary requirement of the food industry. These circular mixers are suitable for kneading, mixing, massaging, seasoning, and more.

Continuous Evolution and Technological Adaptation:

For more than five decades, Industrial Fuerpla has led the way in manufacturing and developing a wide range of circular mixers, setting the standard in technological evolution and adaptation. This commitment has established Fuerpla as a benchmark, providing solutions beyond the conventional in the food industry.

Unveiling uniqueness:

Although it may look like a typical circular kneader-mixer at first glance, the distinctive qualities and technological solutions integrated into the Industrial Fuerpla design make it a leading machine in its segment.



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Outstanding features:

- Patented "Planetary" kneading system

A kneading system with a technologically studied design that covers 100% of the tank, taking 24 rotations before repeating 2 times the passage through a point, which guarantees a global route through the inside of the tank.

- Double direction of the rounded blade

The two-way blade allows mixing in one direction and kneading in the other. The rounded, "spoon" shape of the blade delicately handles the product, preventing smearing and preserving all its properties intact. Tested to perform at 100% when working with a small amount of product or fully loaded.

- Available with vacuum system

All Fuerpla's mixer models are available with a vacuum system, which allows to extract the air from the product, achieving a homogenisation of the dough, greater absorption of brine and also avoiding any oxidation, preserving the properties, texture and colour of the dough.

- Broad spectrum of applications

Fuerpla circular kneader-mixers contribute to the production of an infinite number of solutions, such as all kinds of sausages, hamburgers, pâtés, pet food, croquettes, meatballs, omelettes, salads and sauces, cheeses, skewers, etc...

Anuga FoodTec 2024

Industrial Fuerpla will be exhibiting at the upcoming edition of the **Anuga FoodTec** fair, which will take place **from 19 to 22 March 2024** at Koelnmesse in Cologne (Germany). In a space located in **Hall 6.1 Stand C121**, the Spanish company will show its wide range of kneader-mixers, as well as its latest innovations and solutions in machinery for the food industry



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About Industrial Fuerpla:

Located in Benetússer, a small town in Valencia, INDUSTRIAL FUERPLA S.L. was founded in 1971 by Jorge Rabell, as a company specialising in the manufacture of machinery for the meat and sausage industry. With the passing of time and experience, Fuerpla have adapted to offer solutions to other sectors, diversifying its offer to manufacture many other products for the food industry.

Internationalisation. Local production, global distribution

With an exporting vocation since its beginnings, Fuerpla is present in the five continents through an extensive network of distributors that guarantee an on-site service. This commitment has led the company to be awarded on two occasions with the Export Award of the Valencia Chamber of Commerce.


Quality and Technology

The products of Fuerpla have exclusive characteristics that differentiate them from the competition. Its research and development department is in a continuous process of adapting its products to the needs of the market.

Additional Resources: Download images and videos here

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