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Goodson

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(54) **BEVERAGE MIXING SYSTEM AND METHOD**

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(57) **ABSTRACT**

A beverage mixing system/method allowing faster mixing/blending of frozen beverages is disclosed. The system/method in various embodiments utilizes inductive coupling to introduce heat into the frozen beverage during the mixing/blending process via a rotating driveshaft and attached mechanical agitator to speed the mixing/blending process. Exemplary embodiments may be configured to magnetically induce heat into the driveshaft and/or mechanical agitator mixing blade to affect this mixing/blending performance improvement. This heating effect may be augmented via the use of high power LED arrays aimed into the frozen slurry to provide additional heat input. The system/method may be applied with particular advantage to the mixing of ice cream type beverages and other viscous beverage products.

49 Claims, 32 Drawing Sheets

