

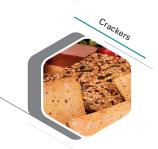
Baker Perkins

High Speed Mixer

Baker Perkins' High Speed Mixers offer unbeatable mixing performance on every type of dough. High levels of automation, ease of use and ease of cleaning combine with outstanding reliability and durability to guarantee low cost of ownership.













lifetime

Baker Perkins supports every piece of equipment throughout its life, with a comprehensive programme of parts, service, upgrades and rebuilds. Parts are available around the clock, while our team of service engineers can assist with both repairs and routine maintenance. Existing equipment may be rebuilt to extend service life and/or upgraded to improve performance.

Superior mixing performance through all mixing phases

Baker Perkins' unique shaftless blade design has been refined over many years to offer optimum performance. The blade allows ingredients and inclusions to move freely about the bowl for rapid, even dispersion and efficient blending. Faster mixing allows smaller batches, which improves end product consistency.

Automatic operation reduces labour costs and mix cycle times

Fully automatic loading and discharge allows up to 3 batches an hour to be achieved. Multiple ingredient inlets and SCADA-ready controls facilitate automatic loading of ingredients. A 150° bowl tilt and no shaft where dough could hang allow full discharge without manual intervention.

Tough and reliable build that's easy to clean and maintain

Maintenance tasks are infrequent and easy: minimal dough is retained in the bowl, and there is good access for cleaning when necessary. Maintenance costs are negligible, with major components designed to last for the life of the machine. The heavy-duty, one-piece cast steel blade is free of any welds or crevices where cracks could start; it doesn't bend or distort, preventing seal and bearing failure caused by flexing.

For more information on Baker Perkins' High Speed Mixer, please see www.bakerperkins.com/HSM

Typical Installation Includes:



Durable, robust construction for low maintenance and long life

Carbon steel frame with food approved 2-pack acrylic finish. Stainless steel ingredient feed top cover with two dry ingredient inlets and four liquid ingredient inlets. Heavy-duty carbon steel stub shafts are fatigue and corrosion resistant. Pre-loaded taper sleeve bearings give smooth operation and long life.

Rapid ingredient dispersion and homogeneous mixing

Delicate inclusions are evenly incorporated without damage or smearing. Mix consistency is improved and mix times reduced, resulting in higher end product quality.



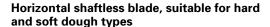
PLC control with full colour touch screen for simple operation

Manual and automatic modes control low and high speed mixing phases, with the final phase controlled to time or dough temperature.



Gearbox and variable speed motor enhance mixing control

Soft start motor prolongs belt and gearbox life. The shaft mounted torque arm gearbox minimises space requirements.



The solid, stainless steel blade maintains a consistent gap between it and the bowl to generate high shear kneading action for consistent and rapid dough development. The unique shaftless design allows automatic discharge without hang-ups to reduce labour requirements and changeover times.



Stainless steel bowl with water jacket for heating or cooling

The mechanically sealed chamber keeps machine and environment clean, while the crevice-free interior and easy access minimise cleaning requirements. The bowl contains a temperature probe for measurement and control, enabling accurate mixing to a set temperature.



150° tilt allows complete discharge with no operator intervention

Discharge options:

- wheeled stainless steel tubs with tub lift or through-floor tub tilt
- through-floor discharge chute fixed or wheeled
- live bottom bin

Options

- Stainless steel covers, frames and/or panels
- 30° reverse tilt for addition of hand ingredients
- 105° reverse tilt for removal of unwanted dough and easy access for cleaning
- High rate motor for increased capacity on hard dough
- 2 speed motor
- Pneumatic slide valves for dry ingredient inlets
- Air relief valve
- Stainless steel dough tubs
- Through-floor portable stainless steel dough hopper
- · Air blast devices for liquid inlets
- Small ingredient hand feed inlet door
- Chiller for water jacket

Batch Capacity*							
Model	Motor kW hp		Soft Dough kg lb		Hard Dough kg lb		
HS-1	55 75	74 100	650 650	1,435 1,435	520 620	1,145 1,365	
HS-2	75 110	100 147	950 950	2,095 2,095	725 930	1,600 2,050	
HS-3	112 150	150 200	1,300 1,300	2,865 2.865	1,060 1,210	2,335 2,670	

^{*} Hourly throughput will be up to three times batch capacity (dependent on ingredient feed system).

Beater Speed					
Model	2 spd Low/High (rpm)	Variable Low/High (rpm)			
HS-1	30 / 60	15-35 / 40-60			
HS-2	28 / 56	15-35 / 43-65			
HS-3	27 / 54	13-32 / 39-54			