

MIXERS



Mixing Features

- Cooled Jacket Mixing
- Pressure And/Or Vacuum
- Integrated Weighing

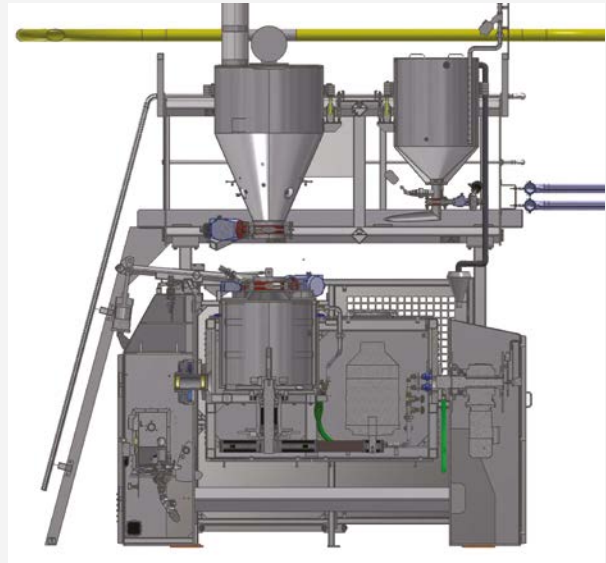
Model	Capacity/Hr
0.15	380kg
0.35	810kg
0.75	1,560kg
1.0	2,040kg
1.6	3,300kg
2.0	4,080kg
2.25	4,620kg
2.5	5,160kg



Mixers

The GBS Mixer offers a variety of benefits, including:

- Hygienic Design
- Integrated weighing and mixing
- Automatic water temperature control
- Integrated Calibration Weights
- Proportional Weigh Control
- Jacketed / Insulated Water Hopper
- Jacketed / Insulated Mixing Chamber
- Rapid Flour Drop
- Mixing chamber drain for automatic clean cycles
- Pressure and/or vacuum
- Automatic throughput management – only mixing when dough is required
- Inverter Controlled Tilt and Main Drive Motors
- Automatic Dough Temperature Control
- Automatic Energy Control
- Local & Remote Recipe Control & Scheduling Control
- Integrated Fault Diagnostics
- Remote support, monitoring, and diagnostics
- Condition monitoring – Monitor the health of your machines to avoid downtime.
- Dough Throughput of up to 6000Kg per hour



INNOVATION - AUTOMATION - INTEGRATION

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