

MIXING EXPERTISE

from laboratory to production



Bakery
Pastry
Food Industry

Laboratory mixer range

LABO 25



- Fixed bowl: 10 L
- Max. dough: 3,2 kg
- Timers



SPI LAB



- Fixed bowl: 10 L
- Max. dough: 5,1 kg
- Timers



Fork mixer range

1032



- Fixed bowl: 30 L
- Max. dough: 16 kg
- Tools: 2 or 3 arms
- Timers



AXOPLUS



- Fixed bowl: 95 L
- Max. dough: 48 kg
- Tools: 2 or 3 arms
- Timers



2000 Series



- Fixed bowl: 170 and 330 L
- Removable bowl: 330 L
- Max. dough: 160 kg
- Timers



MAHOT



- Fixed bowl: 230 and 330 L
- Removable bowl: 330 L
- Max. dough: 160 kg
- Timers



2330 MAEHW



- Removable bowl: 330 L
- Max. dough: 160 kg
- Timers



Spiral mixer range

SPI 53 & 63



- Fixed bowl: 50 and 60 L
- Max. dough: 40 kg
- Snacking version with paddle and scraper*
- Timers or touch interface



*Spiral or whip upon request

GENIUS



- Fixed bowl: 102, 133, 188 and 267 L
- Max. dough: 160 kg
- Timers or touch interface



MAG ECO



- Fixed bowl: 102, 133, 188, 267 and 306 L
- Max. dough: 200 kg
- Timers



MAG R



- Removable bowl: 154, 188 and 267 L
- Max. dough: 160 kg
- Timers



SPI



- Removable bowl: 220 to 700 L
- Max. dough: 550 kg
- Single or double spiral tool*
- Timers or touch interface



* Other tools available upon request



KNEADSTER®



- Removable bowl: 250 and 550 L
- Max. dough: 250 kg
- Tools: Bakery or pastry version
- Touch interface



VPF



- Fixed bowl: 340 to 700 L
- Max. dough: 450 kg
- Bottom dough discharge
- Touch interface



MAGNUS®



- Fixed cooled bowl
- Max. dough: 700 kg
- Mixing under controlled atmosphere
- Bottom dough discharge
- Touch interface



VERYMIX III



- Cooled tank
- Max. dough: up to 7 tons/hour
- Vacuum mixing
- Touch interface



Planetary mixer range

BV12/22



- Removable bowl: 12 and 20 L
- Tools: Whip, paddle and spiral
- Timers



PH DIGY



- Removable bowl: 40, 60 and 80 L
- Tools: Whip, paddle and spiral
- Touch interface



PHEBUS



- Removable bowl: 80, 100, 150 and 200 L
- Tools: Paddle* and scraper
- Touch interface



* Other tools available upon request



ULTIMIX®



- Removable bowl: 200, 300, 450 and 600 L
- Double tool: Whip, paddle or spiral*
- Vacuum, pressure, heating, and cooling options
- Touch interface



* Other tools available upon request

OTHER EQUIPMENT



Sourdough machines

AF100 DIGY



- Fixed tank: 100 L
- Max. sourdough: 80 kg
- Touch interface



AF300 DIGY



- Fixed tank: 300 L
- Max. sourdough: 200 kg
- Touch interface



Elevators



Planetary mixer bowl elevator



Kneader bowl elevator



Continuous mixer range

VERYMIX



- Capacity: Up to 8 tons of dough/hour
- Cooled tank
- Touch interface



CONTINUUM®



- Capacity: Up to 4 tons of dough/hour
- Vacuum mixing
- Cooled tank
- Touch interface



A mixing solution for every need.



Max. dough capacity for an average hydration rate of 60%.



Machine compatible with an automated system

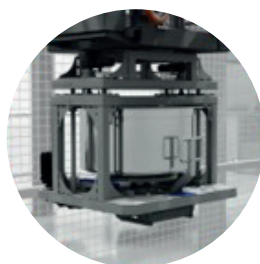
Automated batch solutions

Designed with **high productivity** in mind, VMI's automated mixing systems can meet the most demanding requirements for **process automation and modularity**.

- **Recipe versatility:** a wide range of mixing technology can be integrated into an automated system available (see equipment with )
- **Productivity:** up to 8 tons of dough per hour, 24/7”;
- **Customizable and scalable configuration:** number of stations, throughput, processes (dosing, kneading, proofing, autolyse, degassing, production and incorporation of sourdough and/or scrap dough, etc.), transfer technology, elevators, preforming hopper,
- **Recipe control and management** via HMI (Human-Machine Interface),
- **Automation:** optimized cleaning (CIP).



OUR TRANSFER TECHNOLOGIES



Suspended
shuttle



Ground shuttle



AGV
(transfer by
automatic guided vehicle)



Conveyor belt



The Innovation and Testing Center

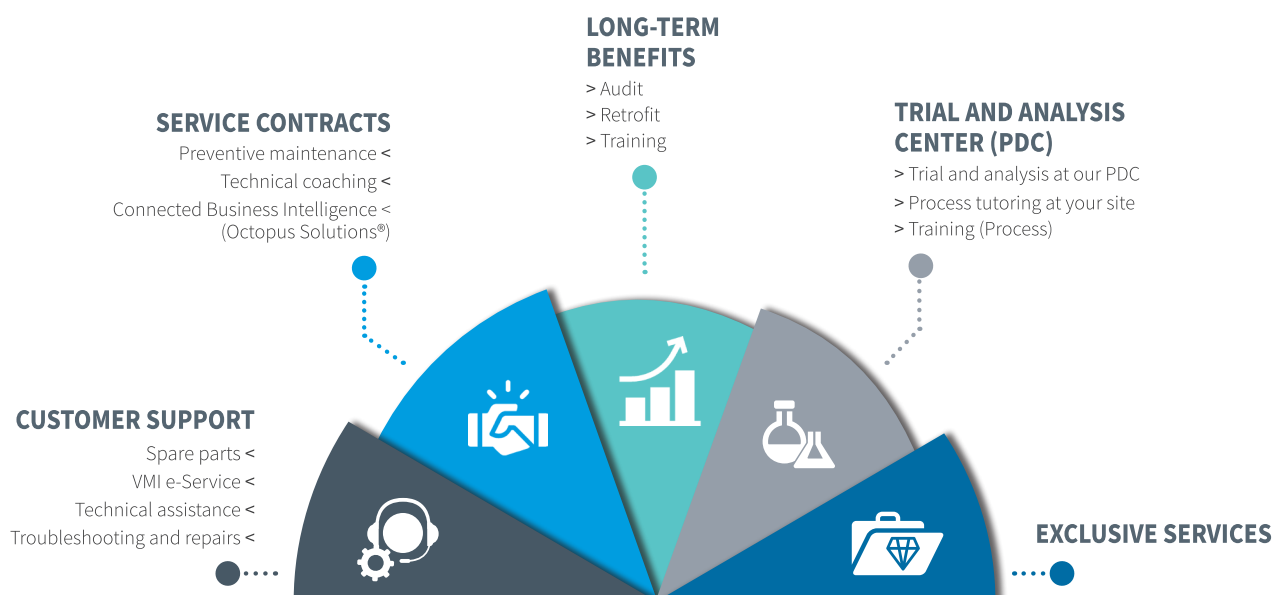
VMI incorporates on its site a 700 m² Innovation and Testing Center equipped with all the necessary equipment for the implementation of the complete production process.

All of VMI's technologies are available there: batch mixers, continuous kneading systems, planetary

mixers, mixers featuring vacuum/pressure and heating/cooling capabilities, transfer and dosing machines.

Our clients can conduct specific tests with their ingredients, assisted by VMI technologists.

Our services



VMI actively supports its clients in optimizing their processes and equipment.