

MIXING SOLUTIONS  
FOR BAKERY,  
PASTRY, AND  
SNACKING

# ULTIMIX planetary mixer

Precision and Flexibility in Processes  
From 200 to 600 liters

Easily perform your operations of aeration, emulsification, creaming, sanding, and whipping



Click/Scan  
to see the demonstration



## YOUR NEEDS

- Guarantee maximum food safety
- Ensure diversity and repeatability of recipes
- Achieve high productivity levels
- Have flexible equipment that perfectly fits your needs and environment
- Work serenely and safely

## OUR SOLUTIONS

-  **Hygienic design and materials** prevent any cross-contamination.
-  **Recipe versatility and flexibility** thanks to a wide range of interchangeable tools and various possible options: heating/cooling, pressure, vacuum.
-  **Reproducibility and quality of productions**, regardless of batch size, with precise parameter control and intuitive operation.
-  **High productivity and modularity**: recipe recording, automated ingredient incorporation, and the ability to integrate into an automated line.



# ULTIMIX planetary mixer

1 Range, 2 Models



Delivered with 2 tools of your choice and a scraper



Flat and sealed satellite



Stainless steel tank with drain plug (temperature probe optional)



Automated ingredient incorporation (Ultimix Premium option)

## Versatility and Productivity

- **Recipe versatility** and a wide range of viscosities thanks to a comprehensive and interchangeable tool set.
- **Perfect homogenization and mixing quality**, regardless of batch size, due to the adjustment of the tool/satellite speed ratio and a head equipped with a dual tool and a scraper.
- **High productivity** ensured by recipe recording, cycle programming, and automated ingredient integration (Premium version only).
- **Mixing precision:** variable speed control to adapt to the process.

## Hygiene and Space Optimization

- **Direct ingredient incorporation** through nozzles on the cover, without intermediate screws, for better hygiene (premium version only).
- **Manual draining** via the bottom plug in the bowl, or **automatic draining** using pressure and the outlet valve (premium version only).
- **Optimal cleaning** thanks to the absence of retention areas (**patented extra-flat gearbox** and flat, sealed satellite shape), stainless steel design, and two cleaning nozzles under the head (premium version only).
- **Option kit with CIP pump** (premium version only).
- **Optimized floor and height footprint** for space-saving.
- **Adjustable stainless steel feet** for better adaptation.

## Safety and Maintenance

- **Easy access** to wear parts through the doors on each side of the mixer.
- **Physical or virtual barrier** delimiting the evolution zone of the bowl (optional on the premium version only).



NF EN 454

▶ Ultimix Premium

Two versions are available:

### ✓ ULTIMIX PREMIUM - 200 to 600 liters

- Agile and precise control with the **Siemens IHM**:
  - \* Recipe programming
  - \* Batch management
  - \* Data tracking and traceability
  - \* Maintenance area identification
  - \* Secure access
- Bowl with plug or drain valve
- **Numerous options** for all types of mixing, including the most complex: heating, cooling, pressure work, vacuum work, automated ingredient incorporation.

### ✓ ULTIMIX ACCESS - 200 and 300 liters

- Intuitive control, manual or automatic, with the **Digy touch interface**:
  - \* Speed programming
  - \* 5 pre-programmed speeds
  - \* Mixing duration programming
  - \* Programming of 99 recipes with 20 phases each
- Bowl with drain plug

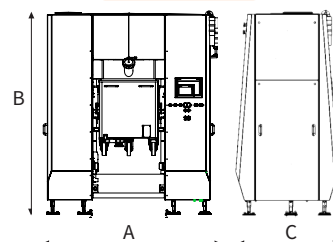


Thanks to its design and versatility, the Ultimix mixer adapts to your production requirements and integrates perfectly and seamlessly into your automated systems.

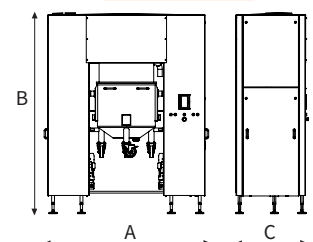
Models	Ultimix 200		Ultimix 300		Ultimix 450	Ultimix 600	
Available Versions	Access	Premium	Access	Premium	Premium	Premium	
Bowl Capacity (L)	200		300		450	600	
Power (kW)	12,5		21,9		27	30	
Dimensions (mm)	A	1984	1984	2126	2126	1966	2140*
	B	2457	2457	2755	2755	2978	3252
	C	1000	1250	1000	1285	1285	1285
Options (premium version only) : Thermostatic and insulated bowl, vacuum work, pressure work, doors/virtual barrier, CIP							

\* Dimension excluding remote cabinet

Ultimix Premium



Ultimix Access



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