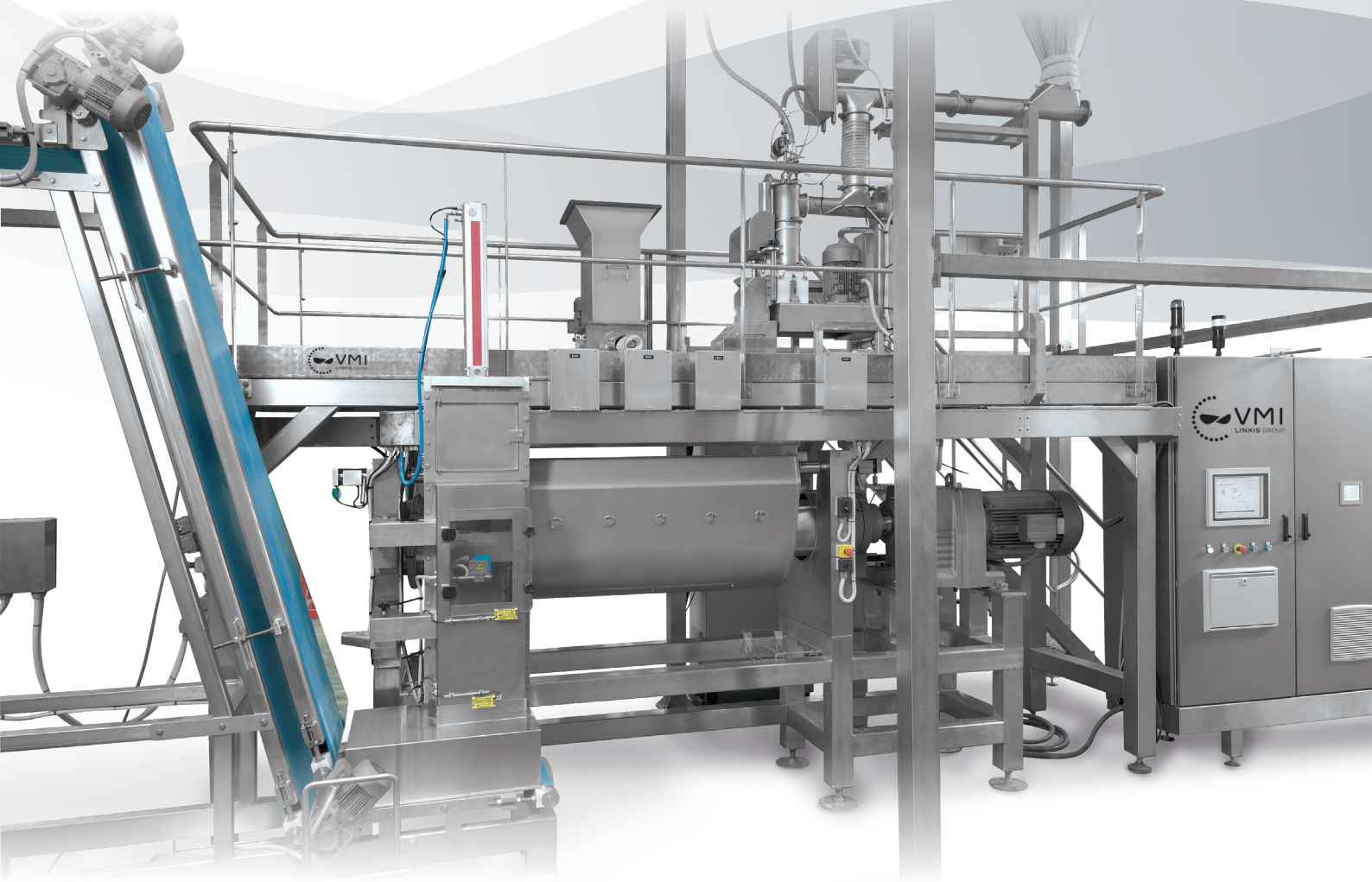


MIXING SOLUTIONS
FOR THE BAKERY,
PASTRY AND
SNACKING
INDUSTRIES

Continuous mixer Verymix



vmi

A BRAND OF COPERION

Continuous mixing

Superior performance in keeping with traditional mixing



The Verymix continuous mixer is the result of 30 years of experience by the leader in mixing. It is characterized by its extremely high performance in terms of quality and productivity.

In keeping with traditional standards in mixing, the Verymix continuous mixer is the industrial answer to your requirements for automated, high output production lines.

The Verymix helps you control the replication of your production, the guarantee of very consistent kneading for your raw-frozen, par-baked and frozen or pre-proofed and frozen dough used to make baguettes, ciabatta, pizzas, Danish pastry and puff pastry.



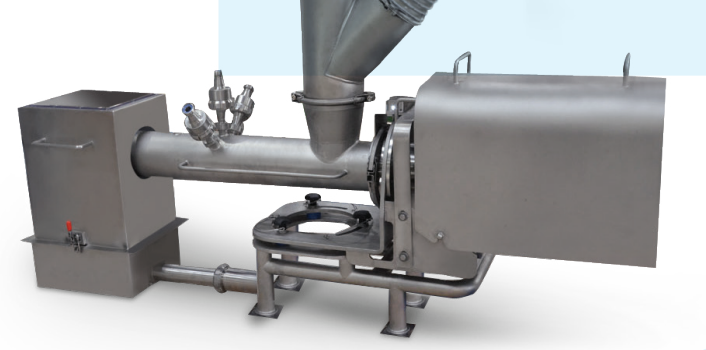
Flour dosing unit



Micro-ingredients dosing



Powder dosing



HORIZONTAL PRE-MIXER

Proper kneading starts with proper pre-mixing or pre-hydration of powders. The horizontal pre-mixer is a true innovation patented by VMI. Powders and liquids are thoroughly combined within the body of the HPM.

The time the dough stays within the body of the horizontal pre-mixer, which is critical in this phase of the process, has been extended. It is easily cleaned.

CONSISTENCY OF THE DOUGH

The complete process (dosing, pre-mixing and continuous mixing) allows for a sustained workflow. The Verymix mixer ensures a homogeneous production and a consistent quality of dough. Problems such as extended process batch time, kneading variations, uncontrolled bowl resting time, are things of the past. The continuous mixer offers a very accurate answer to all your requirements for consistency and quality.

EXTENSIVE COOLING CAPACITY

Equipped with a double jacket cooled mixing bowl, the Verymix continuous mixer allows for dough temperature adjustment by using glycol water which temperature and flow may be adjusted according to the required dough temperature. With their specific geometric design, the kneading bowls optimize the heat exchange with your dough.

- Par-baked and frozen bread: 22°C (72°F)
- Raw frozen bread: 18 to 20°C (64 to 68°F)
- Frozen pastry: 16 to 18°C (61 to 64°F)
- Puff pastry as well as Danish Pastry: 13 to 14°C (55 to 57°F)



Cooled liquid dosing



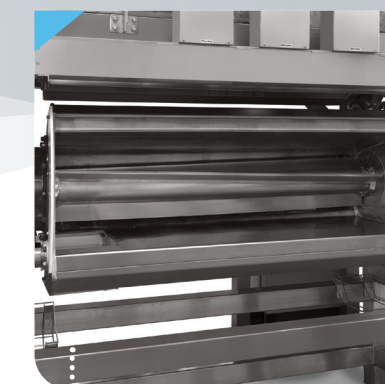
Liquid dosing



Scrap dosing



Mobile CIP



Kneading bowl with bowl/rotor tilting function for enhanced cleaning up to 180°



Conveyor belts

PRODUCTIVITY

- 24/7 production
- Automated washing system
- Installation of a CIP system possible subject to a specific study.



TRADITION AND INNOVATION

All traditional production methods can be performed continuously. The Verymix continuous kneader offers a wide range of mixing parameters which can be used according to the production criteria and quality required:

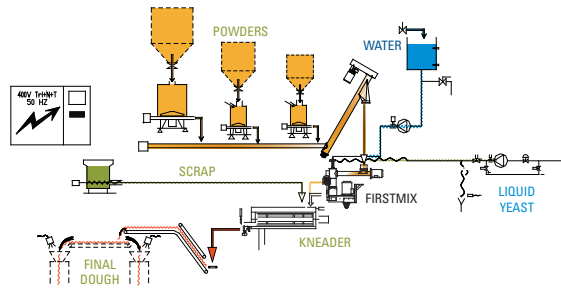
- Kneading rotor adapted to the dough
- Optimized bowl shape for continuous mixing operations
- Adjustable mixing time and intensity
- Extensive flexibility and dosing accuracy - solid or liquid fat, scrap, specialty flours, egg, dried fruit and chips can be dosed at any time during the mixing process
- Continuous mixers are equipped with VMI's latest innovation: the horizontal pre-mixer.

Characteristics

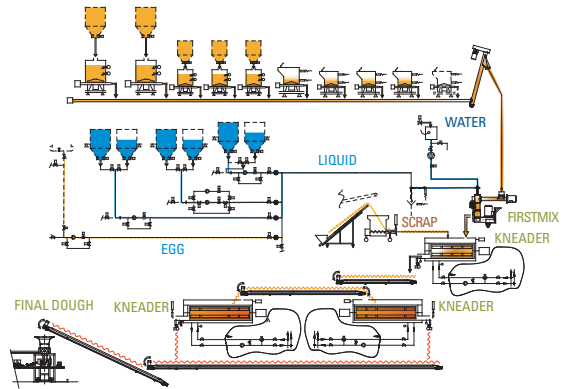
- Range of capacity: from 500 to 8000 kg/h (1 100 to 17 500 lbs)
- Double jacket stainless steel bowl for dough cooling
- Cooling unit using glycol water - Monopropylene glycol
- Gravimetric / volumetric ingredient dosing
- Kneading control through energy (in Wh/kg)
- Full stainless steel construction
- Geometric design of mixing bowl rotors adapted to your dough



OPERATING PRINCIPLES

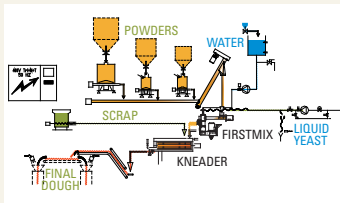


The double jacket bowls are continuously cooled by glycol water whose temperature and flow vary according to the temperature to be reached for the dough being produced. Pre-mixing and kneading operations required to produce a homogeneous and smooth dough are also continuously measured and verified. A continuous flow of dough is therefore ensured, from the dosing of the flour to the output of the mixing bowl.



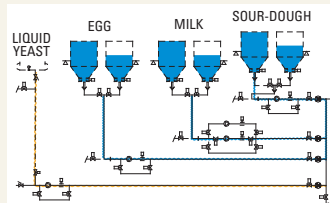
The consistency of dough starts with the dosing by weight of all powders and liquids that are part of the recipe being produced. This is all about measuring and continuously monitoring the transfer of powders and liquids to the horizontal pre-mixer, and then to one or several mixing bowls.

DOSING



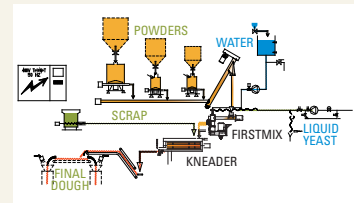
DOSING OF POWDERS

Flour, salt, sugar, powdered milk, gluten, improvers and others are weighed in a very accurate manner. Dosing pumps and electromagnetic or mass flow-meters weigh the liquids.



DOSING OF LIQUIDS

Dosing of the quantity of scrap to integrate should never be neglected. For bread they can reach 25% of the weight of the flour and for some puff pastry up to 50% or more!



DOSING OF SCRAP DOUGH

Recipe Management is user-friendly. The consistency of the recipes is monitored on a permanent basis. Recipes can be generated by an MES and automatically imported into the system.

CONTROLS AND TRACEABILITY

RECIPE MANAGEMENT

Recipe Management is user-friendly. The consistency of the recipes is monitored on a permanent basis. Recipes can be generated by an MES and automatically imported into the system.

DOSING MONITORING

At any time, you can check on the curves saved to history the flow control of the dosing devices. This way, you can check that the flows and the calibration of the powder dosing scales are observed.



TRACEABILITY OF THE CONSUMPTION OF MATERIALS

The consumption of ingredients is recorded by production run and by team. The consumption data can be exported or made available to the MES.



VMI, The Mixing Company

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WE ARE SPECIALISTS OF THE BAKERY AND PASTRY MARKET

Our offer covers the whole of the global market of bakery, viennese pastry and pastry, as well as products specific to each segment. It includes many services, from R&D (Research & Development) support to start-off.

Since 1945, we have been working hand-in-hand with our customers to lead them to success. Our objective is to provide reliable mixing solutions our customers can rely on to ensure unrivalled repeatability of their products and optimum productivity.

VMI is an international company with a network of representatives and dealers who cover every region in the world. We have been continuously developing on various markets in the world, respecting the cultures, regulations and habits specific to each country.

Our international expansion has afforded us an in-depth knowledge of the market and allowed us to implement genuine partnerships with local players in the fields of bakery and pastry.



Upgradable and modular solutions

To meet your customer's requirements, your business has evolved: production volumes and throughput, characteristics of the finished products, production constraints, need to diversify... This is why VMI integrates from the design of its solution, the required scalability to support your productivity year after year. VMI's engineers and technicians come into play early on in your project in order to assess and upgrade your production capacities. Our kneading and mixing systems adapt to the configuration of your workshops and production labs, as well as to the evolution in your manufacturing processes.