



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.



innovation centre

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using valuable plant time.

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.

Typical Installation Includes:

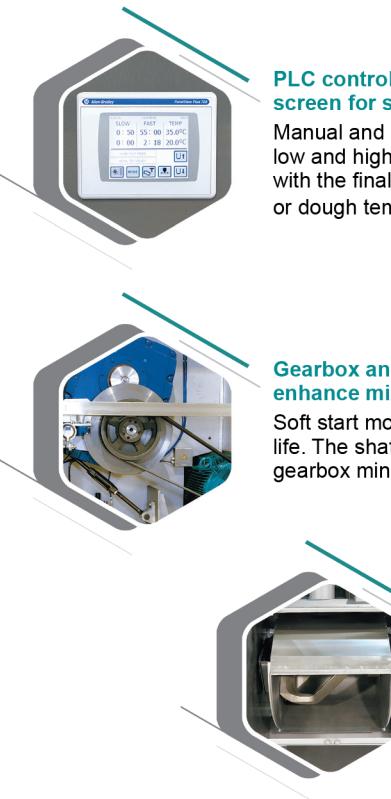


Durable, robust construction for low maintenance and long life

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.

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

Horizontal shaftless blade, suitable for hard and soft dough types

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.

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 74	650 1,435	520 1,145
	75 100	650 1,435	620 1,365
HS-2	75 100	950 2,095	725 1,600
	110 147	950 2,095	930 2,050
HS-3	112 150	1,300 2,865	1,060 2,335
	150 200	1,300 2,865	1,210 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