

550VS Dough Mixer

A multi purpose batch mixer with removable tubs; suitable for all types of biscuit dough, especially where a gentle mixing action is required.

Wheeled mixing tubs are charged with ingredients, either by hand or from a semi-automatic tub filling system. The tubs are loaded into the mixer and raised up to the twin vertical spindle blades for thorough mixing. After mixing, the tub is lowered and wheeled away to either a tub tilt or a fermentation room.

Versatile Process Suitable For Many Doughs

- Handles a full range of hard and soft biscuit doughs
- Minimal changeover time between different dough types
- Suited to sponge and dough type processes where two mixings and a fermentation period are required

Hygienic and Easy to Maintain

- All drive and control components are clear off the floor
- Minimum number of components

Safe Operation

- Tub must be present and raised before the mixer can operate
- Blades will not turn unless covered by tub, and stop automatically when tub is lowered

Simple to Operate

Controls consist of:

- Raise / lower controls for tub
- Stop / start for the beaters
- Timer for optimum control over final mix





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Specifications

Typical mixing times and batch sizes (including loading and unloading the tubs from the machine) range from 15 minutes and 550kg for soft dough to 45 minutes and 475kg for very hard dough.

Batch size	550kg (soft) 475kg (hard)
Beater Speed	25 rpm
Main Drive Motor	22.5kW to IP44
Bowl Tilt Motor	2.2kW reversible

Materials

Mixer Frame	Unitary construction – heavy steel plate
Dough tub	Tub body – fabricated in heavy gauge mild steel

Services

Electricity AC 3 phase with neutral

Optional Features

Totally enclosed safety gates



Baker Perkins supports every piece of equipment throughout its life, with a comprehensive programme of parts, service, upgrades and rebuilds. Parts are available around the clock, while our team of service engineers can assist with both repairs and routine maintenance. Existing equipment may be rebuilt to extend service life, and/or upgraded to improve performance.