

Tweedy™ 8 / 20 - Laboratory Mixers

Baker Perkins offers two Tweedy™ pressure-vacuum mixers for test bakeries and academic / laboratory use. The Tweedy™ 8 and Tweedy™ 20 have maximum batch capacities of 8 and 20kg respectively.

The Tweedy™ 8 and Tweedy™ 20 are intended for use by:

- high-output bakeries for development work on new products
- researchers and ingredient suppliers working on new formulations
- academic institutions for training and education purposes

Several integral features make the Tweedy™ process ideal for many products, including:

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|-----------------------------------|-------------------------|
| • Pan / Tin Bread | • Sandwich Bread |
| • Burger Buns | • Rye |
| • Pizza | • Soda |
| • Artisan-style and Hearth Breads | • Pita |
| • Baguettes | • Brioche |
| • Focaccia | • Breadcrumbs and Panko |
| • Ciabatta | • Bagels |
| • Batter | • Sweet Rolls |



Tweedy™ 8 with manual tilt



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Replication of Production-Scale Systems

All the important process control features found on Tweedy™ production mixers are incorporated into the Tweedy™ 8 and Tweedy™ 20, including variable speed control and pressure-vacuum mixing for enhanced texture control. This allows replication of the process of the production scale systems, enabling new product developments to be successfully scaled up to full production.

Ideal for Research and Academic Institutions

The small batch sizes are ideal for research organisations studying high speed mixing and other aspects of the bread making process. A viewing port in the lid allows progress of the mix cycle to be monitored and process parameters can be repeatedly changed to analyse and assess results. For even greater flexibility the batch size may be reduced by up to 50% without affecting the process or product.

Capacities

	Tweedy™ 8	Tweedy™ 20
Maximum batch size	8kg	20kg
Minimum batch size	4kg	10kg
Maximum flour capacity	4.7kg	12kg
Drive motor	2.2kW	5.5kW
Motorised tilt	X	✓



Pressure-vacuum mixing for texture control



Identical impact plate to production mixers



Viewing port and light allows monitoring


Manual tilt (Tweedy™ 8)
Motorised tilt available on Tweedy™ 20

HMI with full process visualisation and
recipe control


Compact, portable design for test bakeries