

Fork Mixers

Tradition and Performance



vmi

For gentle energy transfer



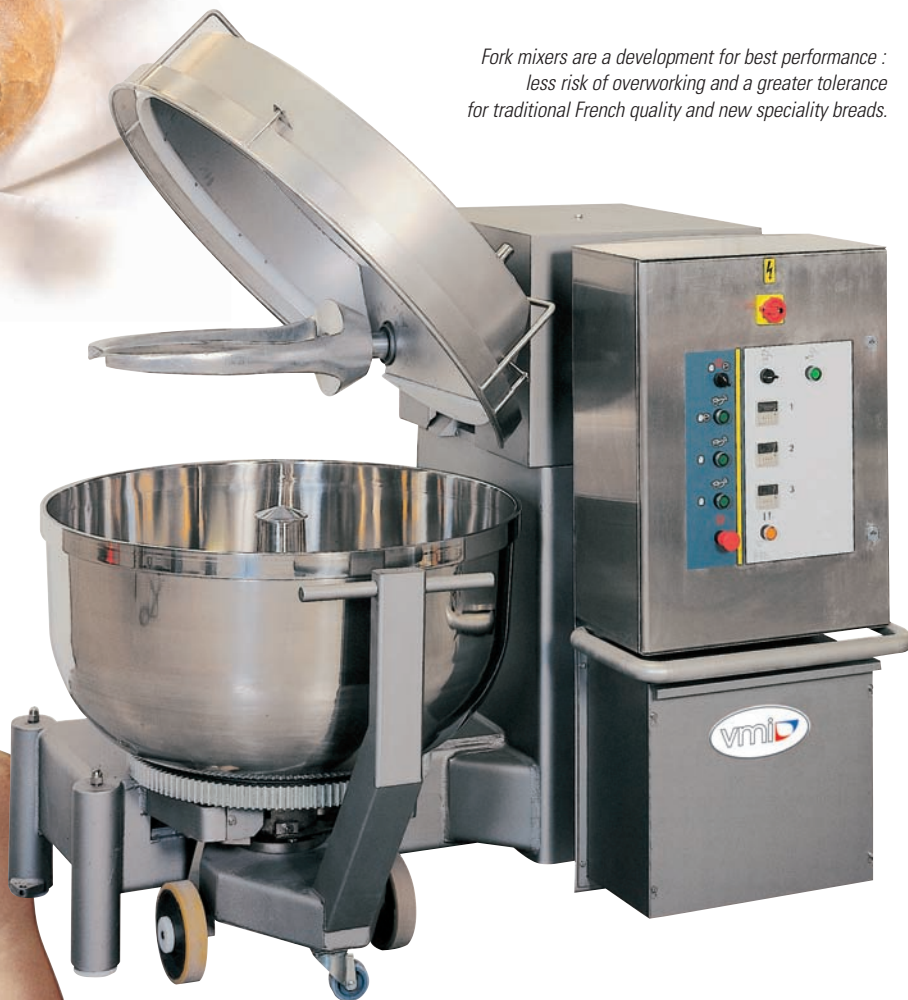
The fork mixers manufactured by VMI are part of the long French tradition of mixers and the Mahot, Phebus and Rex brands which today belong to the VMI group bear witness to this tradition. Our unique experience and savoir-faire are to the fore in all market sectors and arise from our close working partnership with generations of French bakers and patisseries.

Power, versatile operation and gentle dough handling are the key points of a working tool in perfect harmony with the idea of a job well done.

Today the fork mixer concept which benefits from the technological innovations of the entire VMI range has been specially adapted to the mixing of soft doughs and is highly recommended for the production of French baguettes, croissants, brioches, pains au lait and many other products.

VMI fork mixers are designed to combine optimum performance with quality of mixing action and are entirely suited to the needs of industry.

*Fork mixers are a development for best performance :
less risk of overworking and a greater tolerance
for traditional French quality and new speciality breads.*



MAHOT
PHEBUS
REX

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Power and gentleness in harmony

The oblique axle mixer, commonly known as the French or fork mixer, first appeared with the mechanisation of mixing. The VMI models are the ultimate result with the perfect marriage of construction, mixing tool and bowl geometry. This guarantees respect for the traditional norms of soft dough mixing namely dough extension and cutting combined with air incorporation.



In this way energy input is controlled, allowing optimum oxidation without imparting too much force or overheating of the dough. You could say traditional methods working together with modern technology !

Three types of transmission

VMI offers different types of transmission to suit the type and size of mixer. Phebus and Rex models come with wheel and screw, Mahot models have conical gearing and there are also versions with toothed belt transmission.

This range of options means industrial mixers that are optimised and perfectly adapted to every specific application, for example removable bowl or carousel.



Motorised bowl drive

VMI fork mixers have a special design adapted to the eccentric working action of the mixing tool. Across the entire range of fork mixers the bowl is positively driven with speed reduction by pulley belt and, for certain applications, a speed variator can be fitted.



A range of mixing tools

A wide range of specially designed mixing tools is available either in aluminium or stainless steel. These mixing tools benefit from all the experience gained by the Mahot, Phebus and Rex brands over the years. Within this range the three pronged stainless steel mixing tool has been particularly adapted to the mixing of sauces and stuffings.



The labo 25M for laboratory use

The small laboratory mixer is the reference for product development and quality control work. Due to its great consistency it allows different recipes to be tested and different flours and other ingredients to be compared. The labo 25M model is the smallest industrial fork mixer from VMI, but it is designed to the same quality and reliability criteria as the larger industrial models.

Three bowl locking systems

VMI offers 3 different bowl locking systems according to the size and operation of the fork mixer :

- Single locking collar controlled by a hydraulic cylinder
- Double clamping mechanism for improved holding and centring of the mixing bowl
- Hydraulic hooking mechanism.

A multiple choice providing the right solution.



Front or side bowl entry

According to the installation the bowl can be located in front of or to the side of the mixing tool for optimum use of space.

Fork mixer options :

The mixing bowl can be supplied with a chilled double jacket specially adapted to cold dough production.

Other VMI fork mixer options include :

- Ingredient box for the delayed addition of small ingredients
- Mixing "stop" system by energy intensity control
- All stainless steel finish
- Protection for high pressure washing
- Bowl drain plug



The VMI product range

From the laboratory mixer LABO 25 for 2kg of flour to the 4550 MAEH fork mixer for 320 kg of finished dough

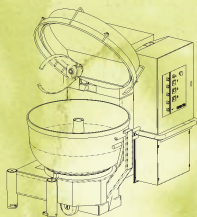
Fork LABO 25 • Bowl capacity (litres)



25

Flour (Kg)	2
Water (litres)	1,2
Tool motor (kW)	0,5
Main drive motor (kW)	0,2

RV MIXER • Wheel and screw tool drive. Bowl locking by collar



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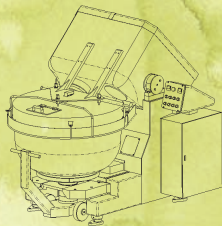
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Flour (kg)	50	75	100	150
Water (litres)	30	45	60	90
Tool motor (kW)	5,5	5,5	7	11
Bowl motor (kW)	1	1,3	1,3	1,8
Main drive motor (kW)	0,37	0,37	0,37	0,37

CR MIXER • Belt tool drive. Bowl locking by clamps



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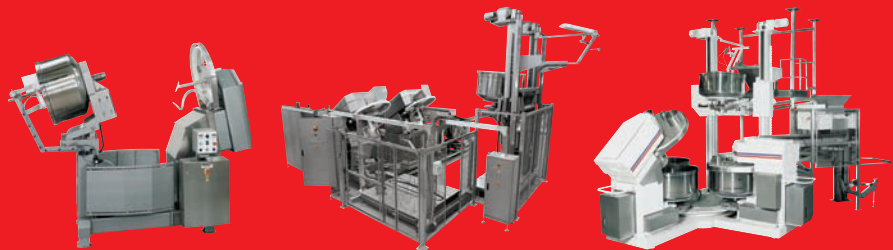
Flour (Kg)	100	150	200
Water (litres)	60	90	120
Tool motor (kW)	8	11	15
Bowl motor (kW)	1,5	1,8	1,8
Main drive motor (kW)	0,37	0,37	0,37

In order to improve the equipment, VMI may alter these specifications without any prior notice.

VMI also offers : bowl elevator/tippers, in-line and rotary carousel systems, continuous mixers.

The sheer variety of the VMI range is also expressed by a whole programme of innovations.

Whether in the computerised control of production or the integration into fully automatic lines, the main objective for VMI is to find the best possible answer to the industrial baker's needs both in terms of the production process and the operation of the mixers.



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