

VMI's specialists in industrial mixers



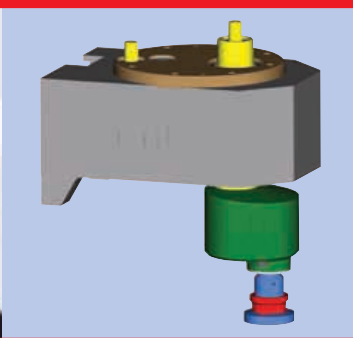
vmi

Column or bridge type industrial planetary mixers

Specifically designed for processes such as cake mixing, emulsions, creaming, whipping... The VMI industrial planetary mixers are the results of our expertise in a multitude of different mixing processes. Allowing processing under controlled atmosphere, under vacuum or pressure, heating/cooling, with CIP, VMI's industrial planetary mixers are truly multifunctional and can achieve the highest levels of performance.



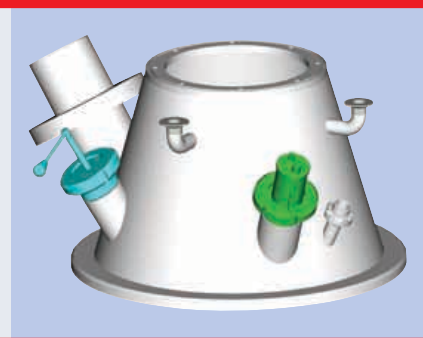
Mixing tool with scraper



Gear box



Stainless steel feet



Bowl cover with nozzles

Performance

Capacity range from 100 to 900 litres and a power rating from 3.7 kW to 49 kW.

- Column planetary mixers: single or double tool.
- Bridge type planetary mixer from 300 to 900 litres.



Production control

The controls can enable the programming of recipes and mixing cycles with a simple operator interface. Several solutions are available:

- Terminal operator PROFACE.
- Control under industrial PC (traceability of raw material consumption, etc.).

Reliability

- Waterproof stainless steel casing of the satellite gears.
- Speed inverter allowing adjustment of your mixing speed.
- Sealed stainless steel bowl lid.

Multifunctionality

Thanks to its complete range of tools, the VMI mixer is ideally suited to a large range of products in the bakery, dairy, confectionary and catering industries.



Hygiene

A Clean-In-Place system (CIP or NEP) for automated cleaning is optional, as is stainless steel construction.

Working under controlled atmosphere

- Working under regulated pressure/vacuum.
- Liquid and airtight inflatable seal.
- Locking of the bowl by an indexed crown.

Heating/cooling

- Insulated bowls.
- Heating by resistance or fluid heat exchanging.
- Cooling with cold water.
- Automatic regulation with temperature control.



Mixing tool locking



Bowl with electrovalve

COLUMN MIXER

| TYPE | PH1001 DT | PH1501 DT | PH2001 DT | PH3001 DT |
|---|--------------------|--------------------|--------------------|---------------|
| Bowl capacity | 100 litres | 150 litres | 200 litres | 300 litres |
| Dough capacity | 66 litres | 100 litres | 133 litres | 200 litres |
| Installed power | 3,7 kW | 5,5 kW | 5,5 or 7,5 kW | 11 kW |
| Stainless steel and waterproof satellite gear housing | Option | Option | Standard | Standard |
| Tool speed | 95 / 190 / 380 RPM | 98 / 197 / 394 RPM | 98 / 197 / 394 RPM | 105 / 210 RPM |
| Satellite speed | 28 / 56 / 112 RPM | 29 / 58 / 116 RPM | 29 / 58 / 116 RPM | 30 / 60 RPM |

| TYPE | PH4501 DT | PH6001 DT | PH9001 DT |
|---|---------------|---------------|---------------|
| Bowl capacity | 450 litres | 600 litres | 900 litres |
| Dough capacity | 300 litres | 400 litres | 600 litres |
| Installed power | 11 kW | 15 kW | 22,5 kW |
| Stainless steel and waterproof satellite gear housing | Standard | Standard | Standard |
| Tool speed | 105 / 210 RPM | 105 / 210 RPM | 105 / 210 RPM |
| Satellite speed | 30 / 60 RPM | 30 / 60 RPM | 30 / 60 RPM |

BRIDGE TYPE MIXER

| TYPE | BP 300 | BP 450 | BP 600 | BP 900 |
|---|--------------------|--------------------|--------------------|--------------------|
| Bowl capacity | 300 litres | 450 litres | 600 litres | 900 litres |
| Dough capacity | 200 litres | 300 litres | 400 litres | 600 litres |
| Installed power | 17,5 Kw | 21 Kw | 33 Kw (40 Kw) | 49 Kw (59 Kw) |
| Stainless steel and waterproof satellite gear housing | Standard | Standard | Standard | Standard |
| Tool speed | 74 / 185 / 259 RPM | 74 / 185 / 259 RPM | 92 / 229 / 320 RPM | 92 / 229 / 320 RPM |
| Satellite speed | 11 / 28 / 39 RPM | 11 / 28 / 39 RPM | 14 / 35 / 49 RPM | 14 / 35 / 49 RPM |

VMI has also numerous column type industrial planetary mixer for pastry applications

■ 300 litres mixers



(at rest)



(processing)

■ 600 litres mixers



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