

# VMI: spiral mixer specialist



vmi®



## VMI: your industrial partner

In close partnership with industrial bakeries, VMI has developed a range of spiral mixers which is characterised by its power, robustness and versatility. To meet the heavy duty requirements of industrial production, the VMI mixers have been developed using the latest technology available. Today's machines are designed with belt and gear transmission, removable mixing bowls with easily manoeuvrable trolleys, fully computer-assisted interface between the technician and the machine...

the comprehensive range of machines, double spiral, simple spiral and now Aquamix (for ciabatta

and other very soft doughs) gives a global solution offering exemplary performance and first class reliability. VMI has the solution to every industrial bakery mixing requirement.



*Thanks to a quick-release system, the mixing tools can be changed easily to a different type thus offering a greater mixing versatility.*

# Double spiral mixers

The VMI double spiral mixers range offers the industrial bakers a higher kneading power which allows fast, high quality dough kneading. Thanks to a solid design, the double spiral range has been designed in order to develop high intensity mixing action and also to work with rich, stiff and low hydrated dough.

## Capacity

Robustness and power (up to 82.4 Kw) are the main characteristics for double spiral mixers. They are designed to knead:

- from 160 kg to 555 kg dough per batch,
- dough with European flour and also American flour,
- dough for baguettes or special breads (Portuguese, south America),
- cold and rough dough (rolled and frozen).

The mixer can also be used with a whisk and paddle mixing tool for specialist applications.



Heat sensor



Cleaning plug



Control panel



Bowl driving gear

# Spiral mixer

VMI offer a large range of spiral AV or AVI mixers (from 80 to 900 kg dough), with several options in order to do small or large production of bread, Viennese pastries, pizzas. Robust and reliable, they guarantee consistent production thanks to the positively driven mixing bowl by means of a polyamide ertalon driving gear. The mixing bowl does not slip even when CO<sub>2</sub> or ice is being added.



Lift with simple or double mast



Bowl lifting and lowering with chains



Bowl evacuation/ bowl rotation and scraper

## Bowl Location by simple or double clamp system

- Hydraulic locking for the smallest models of the range.
- Double clamps locking for a very powerful grip of the bowl and better centring which then provides a more regular kneading.

## Ingredients box

It allows the safe introduction of minor ingredients (up to 3) and avoids the possibility of them being forgotten.

## Driving Belts

The belts offer a high level of power. The speed reductions are done by belts (poly V or indexed) and not by gears which require cleaning, greasing and evacuation and which are also fragile.



Hydraulic locking with lateral double clamps



CO<sub>2</sub> injection probe



CO<sub>2</sub> injection valve



Mechanical reduction with pulleys and belts

# Aquamix



The Aquamix mixer has been specially designed by VMI for the kneading of highly hydrated dough. Having a bowl with flat bottom, fitted with a half twist

expanded spiral and a round pivot with scraper, the Aquamix kneads without sticking. The sustained mixing rhythm of the Aquamix mixes highly hydrated doughs with great success.



## Operator Panel

The tactile control panel with integrated automation allows up to 99 recipes to be memorised and your production planning. Fault information for maintenance is also available.

## Frequency variator

For changing the dough kneading intensity according to the humidity percentage of the dough. The Aquamix fitted with a frequency variator offers greater working flexibility and allows you to personalise the mixing profiles of your recipes e.g. rustic breads and ciabattas.



*Stainless steel spiral one and a half turns with round pivot and scraper*



*Stainless steel mixing bowl with flat bottom*



*Mixing bowl driving gear*

## SPI LABO

	10	52
Flour (kg)	3,2	20
Water (litres)	1,9	12
Tools motor + mixing bowl (kW)	0,37	1,9

## SPI AV • Locking with collar

	170	220	280	340	400
Flour (kg)	50	75	100	125	156
Water (litres)	30	45	60	75	94
Tools motor + mixing bowl (kW)	5	7,5	10,3	10,3	13
Mixing bowl motor (kW)	0,4	1,1	1,1	1,1	1,1
Main hydraulic motor (kW)	0,4	0,4	0,4	0,4	0,4

## SPI AVI • Locking with double clamps

	220	280	340	400	550	630	700	1000
Flour (kg)	75	100	125	156	200	250	350	440
Water (litres)	45	60	75	94	120	150	205	264
Tools motor + mixing bowl (kW)	10,3	13	13	17	28	32	39	47
Mixing bowl motor (kW)	1,1	1,1	1,1	1,1	1,8	1,8	1,8	1,8
Main hydraulic motor (kW)	0,4	0,4	0,4	0,4	2,2	2,2	2,2	2,2

## SPI DAVI • Double spirals/locking with double clamps

	280	340	400	550	630	700
Flour (kg)	100	125	156	200	250	350
Water (litres)	60	75	94	120	150	205
Tools motor + mixing bowl (kW)	17	27	37	58	62,4	75
Mixing bowl motor (kW)	1,8	2,2	2,2	2,2	2,2	2,2
Main hydraulic motor (kW)	2,2	2,2	2,2	2,2	2,2	2,2

## VMI: the largest range of mixing solutions for the baking industry

■ Mixer SPI 280 DEB



■ Rotary carousel



■ In-line carousel

