

VMI **SPIRAL MIXER** **SPECIALIST**





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.



Lift with simple or double mast



Bowl lifting and lowering with chains



Bowl evacuation/ bowl rotation and scraper

Bowl Locking by simple or double clamp system

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

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 CO² or ice is being added.



Ingredients box

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

Driving Belts

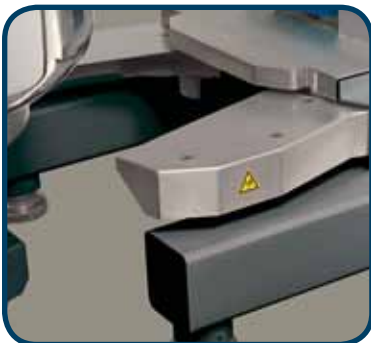
The belts offer a high level of power. The speed reductions are done by belts (poly V or indexed) and not by gears which require cleaning, greasing and evacuation and which are also fragile.



Heat sensor



Cleaning plug



Hydraulic locking with lateral double clamps



Bowl with conical bottom



Control panel



Mechanical reduction with pulleys and belts



Mixing tool quick release system

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.

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.



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.



SPI LABO

	11	53 M
Flour (kg)	3,2	17
Water (litres)	1,9	10
Tool + mixing bowl motor (kW)	0,75	2,2

SPI AV • Locking with collar

	340	400
Flour (kg)	125	156
Water (litres)	75	94
Tool motor + mixing bowl (kW)	10,3	13
Mixing bowl motor (kW)	1,1	1,1
Main hydraulic motor (kW)	0,4	0,4

SPI AVI / DAVI • Locking with double clamps

	340	400	630	700	1000
Flour (kg)	125	156	250	350	440
Water (litres)	75	94	150	205	264
Tool motor + mixing bowl (kW)	13/27	17/37	32/62	39/75	47
Mixing bowl motor (kW)	1,1/2,2	1,1/2,2	1,8/2,2	1,8/2,2	1,8
Main hydraulic motor (kW)	0,4	0,4	2,2	2,2	2,2

VMI: an international dimension

Based in the heart of Europe, on the coast of the Atlantic in France, VMI is established in Montaigu, near Nantes. The factory employs 220 people within its workshop that spans 20 000 m². VMI is a division of the Bretèche Industry group having to this day a sales figure of 160M€. VMI exports its know-how throughout the world. Its products are

found in Europe, the United States, South America and numerous countries of the Asia-Pacific region. Thanks to its commercial network and special techniques, that take into account the specifications and processes of its clients, VMI supports them during their growth, favoring in this manner a true partnership alliance.

In-line mixing system



*Verymix III
horizontal kneading under vacuum*



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