

A5. HYDRAULIC MIXER

HD

The hydraulic mixer HD is a high output horizontal mixer designed for intensive mixing of wheaten and rye-wheaten types of dough.

The mixer's unique design allows a constant energy input per dough unit. The heart of the mixer is its hydraulic motor, which is driven by a hydraulic pump and controlled by power regulator that entrusts the mixer with high flexibility notwithstanding the load.

Advantages:

- The double layer mixer's bowl allow the cooling of the bowl during the mixing process.
- The mixer's central processing unit controls the mixer's operation, as well as it allows the input of 100 different recipes differing in the parameters, such as mixing time, dough humidity and temperature, quantity of single components etc. In addition it stores all relevant statistical data, as well as displays all warnings and alarms.
- The components' dosing can be manual, automatic or combined.
- Considerably shorter mixing times than those obtain with classic mixers.
- Hydraulic system's overload protection.
- Left and right command side versions are available.
- Control over the energy input into the dough, which allows a constant quality of dough throughout different mixing batches.
- Sturdy construction and modern design.
- Completely automatic operation.



The different versions of HD mixers available differ in the number of components, which can be dosed through the mixer's dosing system:

HD1 (2 valves) flour + installation water + hot water + dough temperature

HD2 (3 valves) flour + installation water + hot water + icy water + dough temperature

HD3 (10 valves) flour + installation water + hot water + icy water + dough temperature + components + bowl cooling

A5. HYDRAULIC MIXER**HD****Technical and technological characteristics:**

MACHINE	1200	1600	2000	2600	3200
Capacity (kg dough/h)	1200	1600	2000	2600	3200
Batch weight (kg dough)	160	160	160	160	160
Nr. of batches/h	7,5	10	12,5	16,3	20
Installed power (kW)	30	37	45	55	75
Tension (V)	380				
Frequency (Hz)	50				
Air connection (N L/min)	50				
Max air consumption for bowl discharging in 4 sec (N L/min)	855				
Pneumatic installation pressure (bar)	6				
Min. water pressure during flow through sliding gaskets on the mixing arm's shaft (bar)	1,5 – 2				
Water flow through the hydraulic circuit radiator (L/min)	20				
Machine's weight (kg)	≈ 5200				

Basic version of the machine includes:

- dosing system
- mixing bowl
- mixing arm
- electronic control panel (PLC)

Options:

- movable mixing bowl
- bowl lifting and tilting device