

# **VERYMIX III** **HORIZONTAL** **VACUUM MIXING**





# **Verymix III of VMI**

## **The VMI technical expertise**

With its Verymix III range of horizontal batch mixers, VMI has developed experience and expertise in vacuum mixing dedicated to the finest and the most sophisticated processes. Specially designed for the English, American and French method of tinned bread production, the Verymix III is also proposed

for sponge and dough processes, and for the production of upmarket frozen buns and Viennese pastries.

With many machines already installed all over the world for several different applications, we invite you to discover the Verymix III in the following pages.



# Control of mixing

Because of our 35 year experience in mixing, the Verymix III respects the basic rules of the bakery: extending, cutting and aerating the dough as well as the key pre-mixing stage. The Verymix III handles the dough in a gentle and respectful way (at 150 rpm maximum speed) thanks to its off-centre rotor and asymmetric mixing bowl.



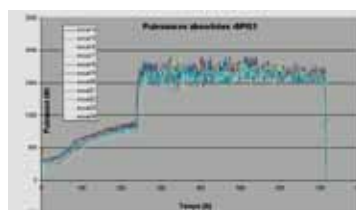
*With vacuum added to its mixing properties, the Verymix III optimizes the life of your croissants and increases their melting-in-the-mouth.*

## Characteristics

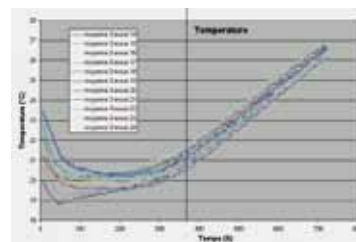
- **Dough batches of 275 to 600kg** provide 1,000 - 7,000kg/h (depending on the cycle time)
- **Dosing of the ingredients** in manual or automatic mode
- **Cooling of the dough** thanks to the triple jacketed stainless steel bowl
- **Coolant:** glycol water
- **Air circulation during mixing**
- **Vacuum mixing** up to -0,8 bar
- **Mixing controlled by energy input** into the dough (Wh/kg)
- **Automatic dough discharging system**
- **Spray nozzles** for CIP cleaning



Energy input



Temperatures



Mixing energy and temperature curves are displayed on the operator terminal of the Verymix III.

# Your products, your way, time after time

Controlled mixing is the guarantee of regular dough that can be infinitely reproduced.

The purpose of the Verymix III is to manage the following product characteristics:

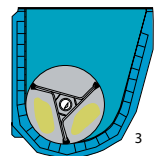
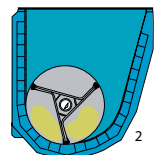
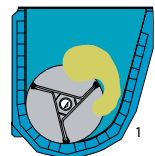
- Crumb structure: adjustable to meet your requirements
- Crumb colour: you may vary the 'whiteness' by changing the mixing intensity
- Elastic crumb: depending on vacuum
- Chewy taste on the palate
- Final dough temperature



Breadcrumbs



Asymmetric bowl and off center rotor



From the beginning, the Verymix III was designed for easy maintenance and cleaning:

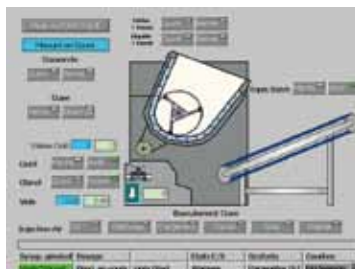
- Easy access to the cover bowl through the platform.
- Cleaning via turbo-disk with waste and rinse water draining in automatic mode.
- Easy access to all the main mechanical elements of the machine via side doors.
- Possible preventive maintenance: bearings and gear motor with flexible coupling can be exchanged without having to take off the bowl and its mixing rotor.

The basic rules of bakery are respected: extending, cutting and aerating the dough.

Supervision 1



Supervision 2



Supervision 3



Rotor



Thanks to the active synoptic and the user friendly supervision you can instantaneously follow up each stage and parameter of the mixing process and have recommendations for the maintenance: modem, "Grafset" graphics, input and output statements, alarm signals with help messages.





## Ever growing expertise

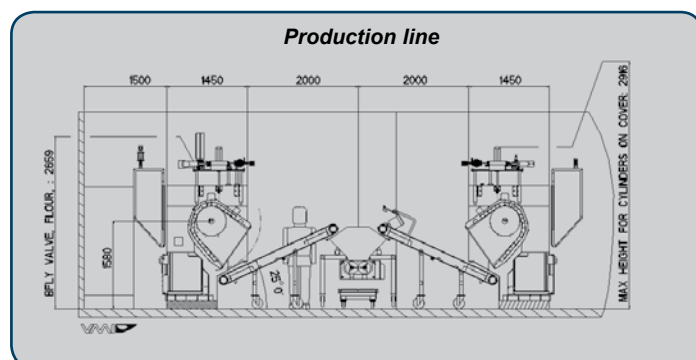
The Verymix III fits perfectly into in-line mixing systems, floor or storey bowls systems.

We can provide you with “turn key” solutions with dosing stations above our mixers.

The Verymix III can also be combined with bowl elevators or scrap dosing systems.

**NEW**

The Verymix III for laboratories (up to 35kg of dough): the ideal partner for your R&D department.



*The 40 engineers of our technical department are able to develop custom-made mixing solutions from 1,000 to 7,000 kg of dough per hour with the Verymix III.*



## VMI: an international dimension

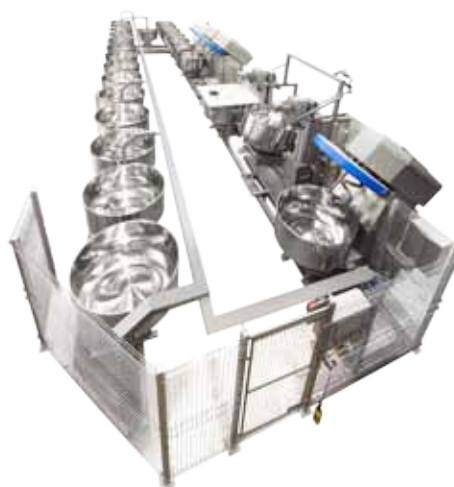
Based in the heart of Europe, on the coast of the Atlantic in France, VMI is established in Montaigu, near Nantes. The factory employs 220 people within its workshop that spans 20 000 m<sup>2</sup>. VMI is a division of the Bretèche Industry group having to this day a sales figure of 160M€. VMI exports 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.

*Bottom discharge*



*In-line mixing system*



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**VMI**  
THE MIXING COMPANY