

MIXING SOLUTIONS
FOR BREAD,
PASTRIES, CAKES
& SNACKING
INDUSTRIES

Master your recipes, and develop your production



▣ **ULTIMIX**
PLANETARY MIXERS



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ULTIMIX
PLANETARY
MIXERS

VMI has helped better understand the planetary mix.

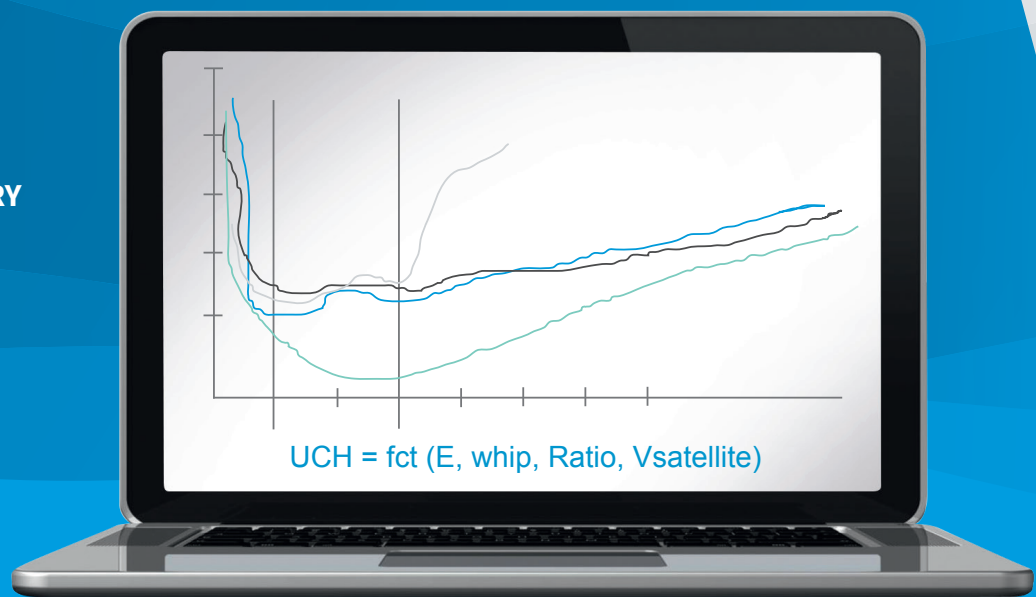
Nowadays, industrial bakers need to master recipes that are increasingly complex and diverse. To meet these expectations, VMI's R&D department has conducted a study in cooperation with academic scientific teams to model out the mixes performed by planetary mixers.

VMI can rely on 40 years of experience and an installed base of over 30,000 planetary mixers operated by leading players in the baking and pastry industry, and also in fields such as the manufacturing of glue, batteries, bitumen, etc.

The VMI study determined a dimensionless number: UCH, which guarantees the optimum combination of parameters to achieve the best mix possible. This modeling guarantees the repeatability and extrapolation of production runs, whatever the batch, whatever the recipe, proving once more that with VMI, mixing is a science in its own right.

The precise knowledge of the influence of each parameter has helped improve the mechanical design of VMI mixers and given rise to the ULTIMIX range of planetary mixers.

MASTER PLANETARY MIXING IN ALL CIRCUMSTANCES



About the VMI study

All parameters such as the center distance between the tool and the satellite (C), the diameter of the whip (whip), the ratio between the tool's rotating speed and the velocity of the satellite (Ratio) have been analyzed and their impact assessed. This study has highlighted the fact that an isolated criterion does not guarantee the best mix. This is all about adjusting all the parameters on the basis of the recipe, the size of the batch, according to the optimum equation. Quality and productivity gains are maintained regardless of the scale considered.

HYGIENE

- Full stainless steel equipment (304L/316L)
- Can be cleaned in place
- Flash design satellite
- Concealed cover locks
- Bowls are carried and guided by a slider and flush-mounted belt

All these details contribute to reducing retention areas to a minimum.

MAXIMUM SPACE SAVING

- Patented extra flat gearbox
- Reduced height compared to competitors' mixers
- Built-in vacuum/pressure supply
- Vertical incorporation of ingredients

ACCESS AND MAINTENANCE

- Covers can be removed easily
- Wear parts are easy to access (seals, belt tensioners, lubrication points, etc.)

VERSATILE

With its comprehensive range of tools, Ultimix will let you make a wide range of recipes.



ACCURATE AND EFFICIENT

- Unmatched quality of mix through the variable adjustment of all parameters
- The tool speed/satellite speed ratio can be adjusted to optimize the travel in the bowl
- The power input is an adjustment variable
- The pressure/vacuum regulation allows to work in a controlled atmosphere

A double tool and... a 3rd tool

The machined HDPE scraper follows the profile of the bowl so the mix is perfectly homogenized. It features a quick disconnect fastener for better cleaning and added flexibility, as a complement to the 2 planetary movement tools.

OPTIONAL EXTRAS

Performance

- Vacuum operation
- Operation under pressure at over 0.5 bar
- Varying of the ratio (Speed ratio between the tool's and the satellite's rotating speeds)
- Supervision of the process upstream and downstream from the mixing phase

Heating/Cooling

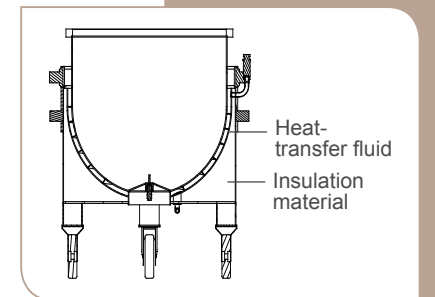
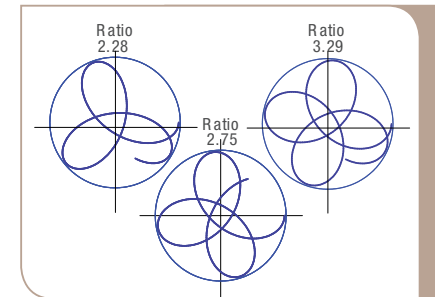
- Heat-insulated bowl with a thermostat
- Automatic regulation with follow-up of temperature curves
- Wireless temperature sensor

Easy clean

- Kit with CIP pump
- 2 cleaning nozzles located under the head

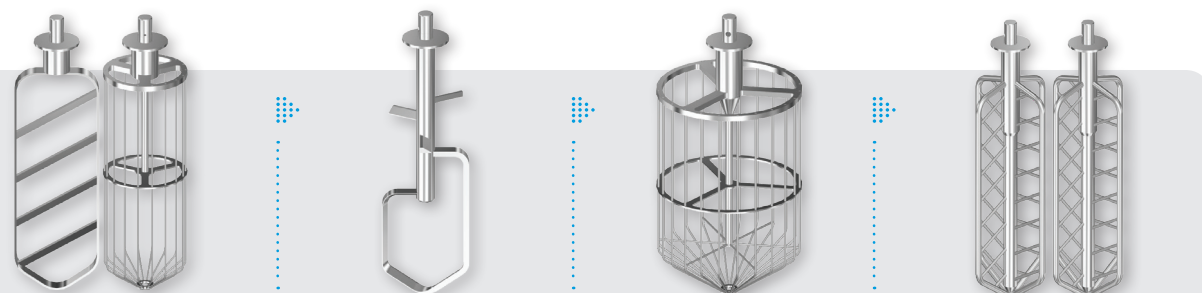
Easy access

- A valve flush with the bowl's profile for manual emptying or automatic emptying using compressed air
- The double wall features a quick connector to avoid plugging in each time
- The cover features a quick opening window, with a slanted branch to introduce ingredients and trapdoors with lights



REPEATABILITY AND MODULARITY

VMI has designed a solution that will follow you in your development. Through its design, the Ultimix mixer adapts to your production requirements and fits perfectly and easily in your automated systems.





+ HIGH-PERFORMANCE AND PROFITABLE

Defining the UCH number helps master the tool rotating speed/satellite velocity ratio, and the power input too. Production upstream and downstream is under control - for example, you may tip and store dough in buffer bowls.

+ REPEATABLE

The adjustable combination of parameters ensures the repeatability of all your recipes, regardless of batch size.

+ CLEAN

The flush design makes cleaning easier and cheaper.

+ USER-FRIENDLY

Operation and maintenance are made easier by more compact, easily accessible shapes, providing added comfort to production and maintenance users.





ULTIMIX • Specifications

Models	Height	Width	Depth	Power
200 L	2250 mm/89"	1920 mm/76"	950 mm/37"	7,5 kW
300 L	2550 mm/100"	2020 mm/79"	1100 mm/43"	15 kW
450 L	2850 mm/112"	2220 mm/87"	1200 mm/47"	18 kW
600 L	3100 mm/122"	2420 mm/95"	1200 mm/47"	30 kW
900 L	3100 mm/122"	2620 mm/103"	1300 mm/51"	37 kW

Global reach, local support



WE ARE SPECIALISTS IN THE BAKERY AND PASTRY SECTOR

Our global offer spans the baked goods, sweet pastries and pastry sector, covering products specific to each segment. It includes many services, from R&D (Research & Development) support to start-ups.

Since 1945, we have been working hand-in-hand with our customers to ensure their success. Our objective is to provide effective mixing solutions that our customers can rely on for unrivalled repeatability of their products and optimum productivity.

VMI is an international company with a network of representatives and dealers that covers all international regions. We have continuously developed the different world markets; in line with the cultures, regulations and customs of each country.

Our international expansion, underwritten by our status as subsidiary of the Linxis Group, has brought us an in-depth knowledge of the market and allowed us to implement genuine partnerships with local players in the bakery and pastry fields.

Upgradable and modular solutions

To meet your customer's requirements, your business has evolved: production volumes and throughput, characteristics of the finished products, production constraints, need to diversify... This is why VMI integrates from the design of its solution, the required scalability to support your productivity year after year. VMI's engineers and technicians come into play early on in your project in order to assess and upgrade your production capacities. Our kneading and mixing systems adapt to the configuration of your workshops and production labs, as well as to the evolution in your manufacturing processes.



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