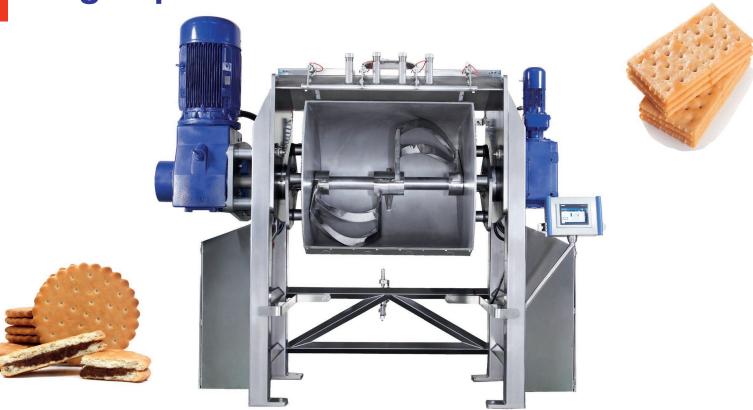


VORTEX High speed mixers





The world's first high speed horizontal mixer was designed in 1945 by Spooner Vicars, and the Vortex is the latest generation in over 70 years of evolution.

It's all in the mix: the mix is the genesis of the infant product. Imperfect dispersion, inadequate aeration, and weak kneading cannot be corrected later by either forming or baking adjustments. So mixer design is fundamental.



Unique sprag design: we developed the first double helical beater, whose twin blades sweep ingredients from side to side to ensure rapid and uniform dispersion. The sprag, a fixed stator inside the bowl (see photo), allows the dough to be folded, sheared and kneaded thoroughly. Research has shown this to reduce mix times significantly compared to other bowl/blade designs.

Insulated water jacket: a temperature sensor is mounted in the sprag and the bowl is jacketed to permit water circulation from an external source.

On board software: allows mixing to time, temperature or energy so that customers can build a valuable history of mix parameters to accommodate flour variations and differing ambient conditions.







170° Forward Tilt



Reverse Tilt

The mixing drum can be arranged to suit various discharge angles up to 170° depending on the customer's individual requirements. The curved entablature which forms the top of the mixer can be supplied to suit various options of dry and liquid ingredient feeds.

The Vortex range is ideal for mixing a range of hard and soft doughs including biscuits, cookies, crackers, pet food biscuits, wirecut, and potato snacks.





Features

- Direct to feeder options no tubs required
- Unique sprag feature to reduce mix times significantly
- Powerful, shaft mounted direct drives no drive belts, and no hydraulics
- Stainless steel bowl and beater
- Capacities ranging from 350kg to 2,400kg
- Forwards and reverse tilt as standard

- Dough tub locking mechanism
- Customisable entablature feed ports
- Open frame design for easy cleaning and maintenance access
- Machine mounted panel with On Board Software: mix to energy, temperature, and time