

Bakery & Mixing
Systems.
**No limits for
your business.**

Passion meets efficiency in the world of bakery. From wafers to cakes, croissants and cookies, Bühler sets trends in processing technology. We provide innovative solutions to take you from flour to end product, whether you're just starting out or are looking to expand your industrial scale operations.



Turning inspiration into delicious treats. **Part of every product.**

Consumers recognize good quality, and mixing lays the very foundation for high quality products. Rise to the challenge with Bühler processing solutions: we supply equipment for a myriad of products, from well-known treats to new, innovative creations that we help develop.

Enrobed filled hollow wafers



Enrobed layer cakes



Enrobed decorated wafer bars



Filled wafers



Filled cakes





Mixing

Batters, doughs, fat creams and other fillings all need to be mixed to be processed. Achieving a homogenous mass is key.



Aerating

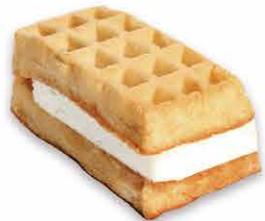
Aerate masses to create fluffy doughs, light creams and more. Aeration is achieved by enriching liquid mass with gas.



Depositing

Product can be deposited in sheets or in spots depending on your need. Deposit batters, fillings or decoration.

Filled Belgian waffles



Enrobed decorated Swiss rolls



Filled meringue biscuits



Enrobed filled wafers



Enrobed filled cakes



Filled wafers



Swiss roll and layer cake production. **Our process at a glance.**

To achieve perfectly fluffy Swiss rolls and layer cakes, continuous aeration technology complements the batter mixing system. After baking and cooling, the dough is conveyed to a finishing table where it is decorated, cut, filled and rolled. The automatic finishing system allows for high capacity production. An array of changeable parts is available to produce mini rolls, family-sized Swiss rolls, layer cakes and more. Change the fillings and toppings to create an even wider variety of products.



- 1 Batter mixing and aeration
- 2 Cream mixing and aeration
- 3 Depositing
- 4 Baking
- 5 Finishing



Cupcake and chiffon cake production. **Our process at a glance.**

Our processing solution for cupcakes and chiffon cakes has the option for continuous aeration together with continuous pressurized depositing. This allows you to produce higher capacities while guaranteeing excellent food safety standards with clean-in-place technology. Produce custard cake, fairy cake, cupcakes, lady fingers and more. Inject conditioned products with aerated or unaerated fillings and decorate them with jam, icing or chocolate. Once you've given the product its finishing touches, it is transferred to wrapping and case packing.





- 1 Batter mixing and aeration
- 2 Cream mixing and aeration
- 3 Depositing
- 4 Baking
- 5 Injection/Decorating
- 6 Demolding

Batter and dough mixing systems. **Simplicity in perfection.**



Our range of mixing systems comprises machines for the mixing and premixing of batter as well as equipment for the processing of doughs. Possible extensions to batter mixing plants include options such as weighing silos, batter tanks and double spiral conveyors.

Batter mixing system BM-W.

Mixing made simple.

The modular, compact batter mixing system BM-W can be configured according to the application. It consists of a weighing silo, a mixing cell, a buffer tank and a control and instrumentation station. This setup can be modified with different tank executions, automation modules or a clean-in-place system. The intensive circulation of the ingredients produces lump-free batter within a short time.



Easy cleaning

The batter mixing system is made of stainless steel and equipped with short pipes, making it easy to clean.

Modular system

Thanks to the flexible control architecture you can easily integrate the batter mixing system into your production line.

Simple operation

The BM-W has control panels on each mixing cell. Program mixing sequences according to your product requirements or opt for automation. This makes processes easily reproducible.

JetMix™.

Artisanal dough quality on an industrial scale.

The JetMix™ offers a novel method for uniform hydration of wheat and rye flour. Each flour particle is uniformly hydrated. Within seconds, a fine and creamy sponge dough is obtained – one of the secrets behind artisanal-style bakery products.



Continuous and uniform hydration

Cutting edge micro-dosing technology doses the flour with unparalleled accuracy. Smoothly dispersed as a flour curtain, the individual particles are perfectly hydrated by a 360° water jet. The resulting dough can be processed directly, or is ready for fermentation as pre- or sour-dough.

Reproducible, consistent quality

The system ensures optimal temperature control. Even the slurry temperature can be regulated. The fully automatic mixing, feeding, maturing and cleaning process can be controlled and monitored by the process automation system, ensuring a consistent and reproducible product quality.

Outstanding food safety standards

Designed in compliance with EHEDG guidelines, even the standard version stands out in terms of hygienic machine and process design. The JetMix™ is completely constructed in stainless steel. Clean-in-place is available optionally.

Sanimix.

Homogeneous mixing for a variety of masses.

When producing premixes and ready mixes, high food safety standards and consistent mixing quality with maximum homogeneity are crucial. The Sanimix combines all the benefits of high-capacity and efficient batch mixers.



Maximum homogeneity

The mixing trough and tools ensure consistent, reproducible mixes and exceptional end product quality.

Versatile application

The paddle mixer is suitable for mixing powders, flakes, and whole grains. The chopper mixer ensures outstanding homogeneity for end products with liquid, pasty and solid ingredients such as shortening.

Highest hygienic standards

The gapless, self-discharging mixing chamber prevents product cross-contamination. With its large service door, the Sanimix is particularly easy to access and clean – an ideal basis for high sanitation requirements.

HSM.

High-speed mixing for bread, crackers and cookies.

Stay in the fast lane with the HSM. Mix hard, semi-hard and soft dough according to your specifications: the setting of the mixing time and speed can be adjusted manually or automatically to achieve the ideal consistency for your dough.



Hygienic execution

All parts of the HSM that come into contact with dough are made of stainless steel for easy, allergen-safe cleaning.

Forming a uniform dough

The system is equipped with a fixed lid with two circular inlets for dry ingredient filling and one rectangular flange for liquids or other ingredients. This helps evenly distribute all types of ingredients.

Different sizes for all needs

Available bowl capacities range from 550 to 1500 l for regular dough to up to 2500 l for bread products.

Contimix™.

The basis for high-quality end products.

The Contimix™ twin-screw extruder provides consistent production, improved product quality and direct cost savings thanks to higher dough yield and a shorter process time. Design features such as the closed process chamber guarantee optimized food safety and easy cleaning and service.



Process optimization

The closed processing zone ensures a continuous product flow according to the first-in-first-out principle. The dough band leaving the extruder is immediately ready for the next production phase: depending on the end product, subsequent equipment for folding and proofing can be eliminated, thus cutting investment costs.

Up to 9% higher dough yield

An optimized mechanical, thermal and pressure treatment generates a homogeneous dough with high plasticity. The extruded band remains in shape, which reduces scrap production. In addition, the non-sticky dough surface can cut or even eliminate the use of dusting flour.

Ensuring excellent end products

Dough produced with the ContiMix™ has the properties essential for improved volume and crumb structure. Especially when working with butter or margarine the short low temperature process has a favorable effect on the taste of the baked goods.

Aerating systems. **Light, lighter, aerated.**



Aerate masses with Mandomix machines for fluffy doughs and smooth creams. This process helps achieve a light taste and mouthfeel by enriching the semi-liquid or liquid mass with gas. Control the variables such as mixing action, system pressure, flow rate and liquid gas ratio according to your needs.

The original Mondomixer. **Setting standards in aeration.**

Our aerating systems give you control over aerated masses. By changing the variables such as mixing action, system pressure, flow rate and liquid to gas ratio, you can achieve homogenous masses according to your needs. The re-infection-free execution provides the maximum of food safety in this machine class.



Controlled aeration

The stainless steel rotor stator system aerates even the most delicate masses, mixing liquid mass and gas in an even ratio.

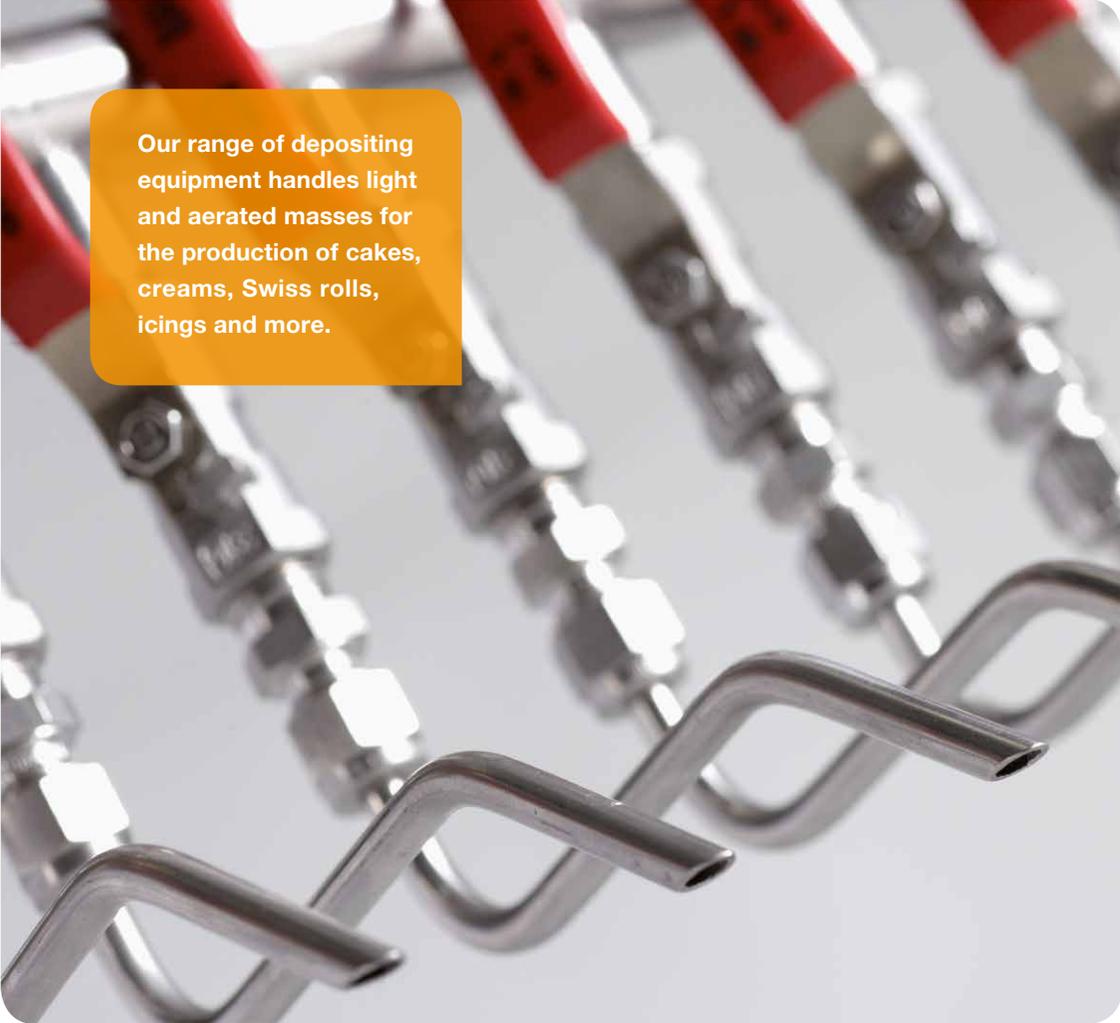
Aerating different products

Aerate the product of your choice. Capacity changes can be controlled with the regulating system.

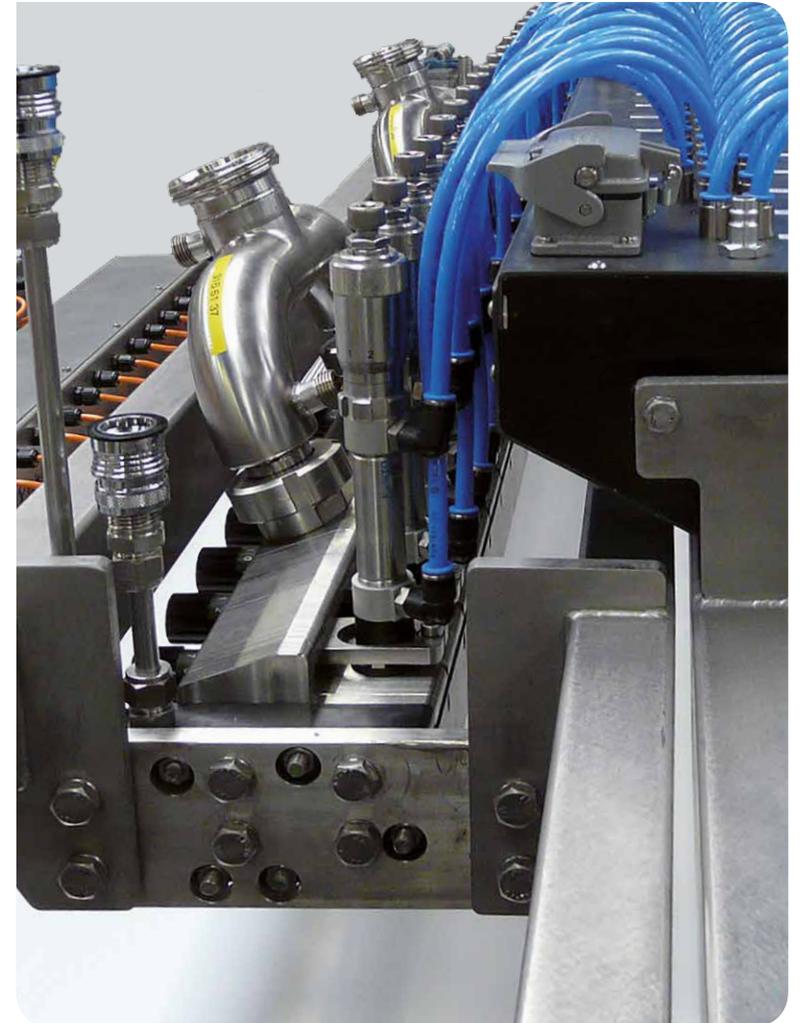
High food safety standards

Integrate the aerator into a system equipped with CIP or SIP to guarantee highest hygiene standards.

Depositing systems. **Accuracy meets efficiency.**



Our range of depositing equipment handles light and aerated masses for the production of cakes, creams, Swiss rolls, icings and more.



Pressurized spot depositor.

Deposit masses with stunning accuracy.

Our depositors easily adapt to different applications. Adjust the speed according to your needs. Upgrades such as a no-product-no-deposit function let you modify the system to your specifications. The depositor can also be integrated into a clean-in-place system.



Hygienic execution

Our depositors are built from stainless steel or titanium according to high food safety standards.

Six different depositors

This system is available for all kinds of processing, from sensitive products to high-speed depositing.

Four different motion systems

The pressurized spot depositors are mounted on motion systems that can move freely, both horizontally and vertically.

24 hours a day, seven days a week, worldwide. Services for greater productivity.

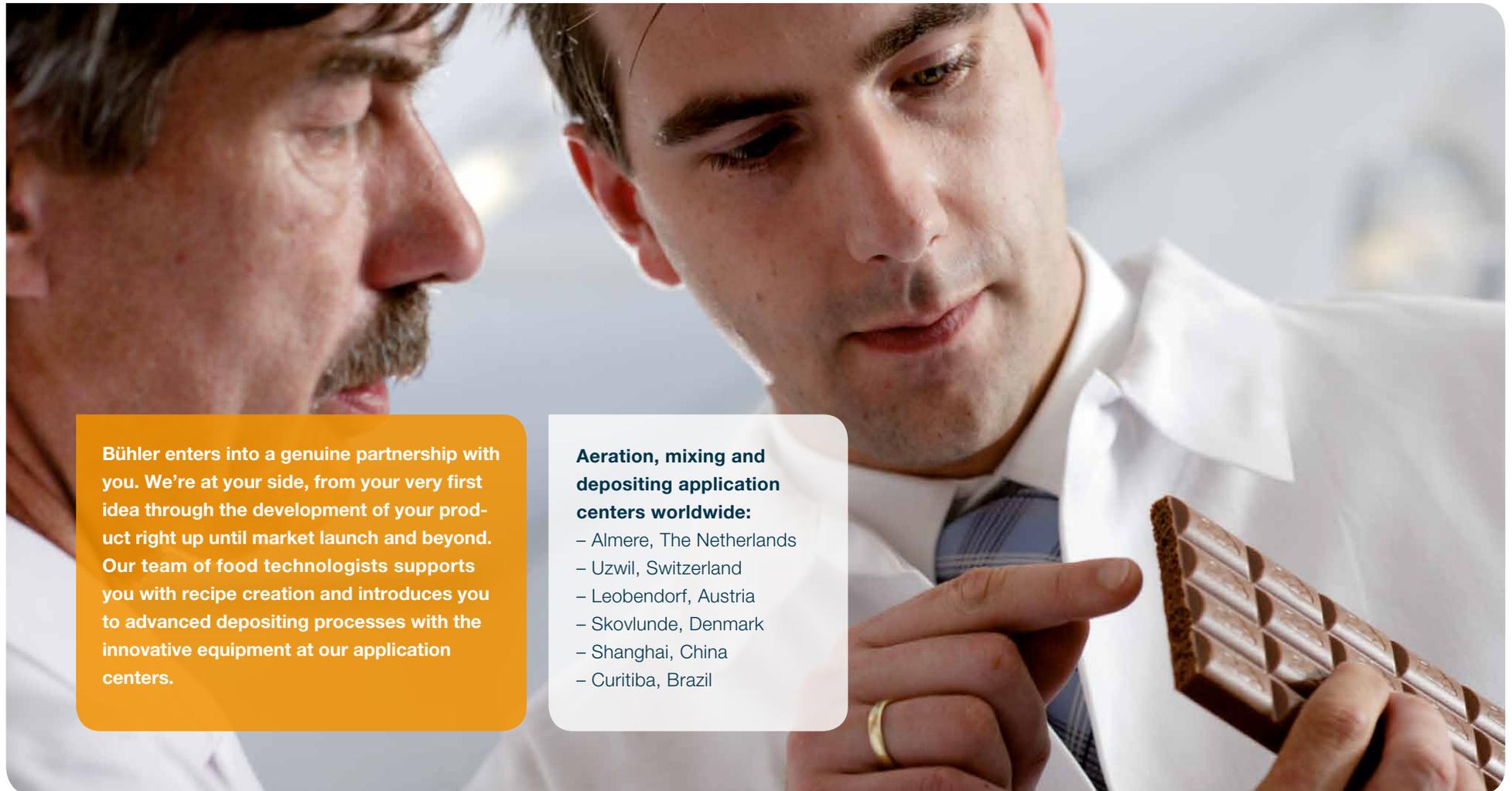
Customized maintenance, retrofitting and reconditioning packages ensure that our machines are always state of the art. The advantage: your production is profitable and safe, even using older plants.

Bühler is represented in more than 140 countries. We maintain our own production, development and service locations worldwide, and we are promptly on-site when you need support. Our technicians procure spare parts quickly and install them professionally. We can also provide remote guidance for real time problem solving from afar.

Training courses in our application and training centers or at your site enable smooth operation of the machines, allowing you to produce excellent product quality with optimum throughput. Our courses are tailored to your needs; they help improve plant output and keep operating staff abreast of current technologies and safety standards – for labor law regulations as well as food safety.



Aeration, mixing and depositing application centers. **Innovate your products and processes.**



Bühler enters into a genuine partnership with you. We're at your side, from your very first idea through the development of your product right up until market launch and beyond. Our team of food technologists supports you with recipe creation and introduces you to advanced depositing processes with the innovative equipment at our application centers.

Aeration, mixing and depositing application centers worldwide:

- Almere, The Netherlands
- Uzwil, Switzerland
- Leobendorf, Austria
- Skovlunde, Denmark
- Shanghai, China
- Curitiba, Brazil

Consumer Foods solutions. **Added values.**

Bakery & Mixing Systems, a segment of Bühler Consumer Foods, offers processing solutions from raw material intake to batter and dough preparation for industrial bakeries as well as ingredient handling and mixing solutions for various industries. Aerated batters, fat creams and spreads are our forte. You can rely on excellent know-how and long-standing expertise that will find just the right mix for you.





Haas has joined forces with Bühler, a company that provides solutions and technologies that satisfy the basic needs of billions of people every single day. You can now purchase mills to grind your own flour, ovens for your ice cream cones, and enrobing machines for that last delicious chocolatey touch from a single source.

From grain to biscuit, from sorting to enrobing, from aah to mmh – this fusion makes your life easier by smoothing out production processes and uniting experts from all relevant fields. Discover the food solutions of the Bühler Consumer Foods – we'll make sure to separate wheat from chaff.

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