



BATTER MIXING

PRODUCT RANGE

The Baynflax Cambridge range of Batter Mixers are suitable for both batch and semi continuous applications. The semi continuous units are provided with Constant Viscosity Control.

CAPACITY

Three sizes of Mixing systems are available. For small scale productions the 10 gallon or 20 gallon batch units are available in two versions. The first being suitable for conventional dip coat batters. The second is provided with a heavier duty motor and a stirrer suitable for higher viscosity batters. The top of the range model is our 30 gallon machine which is provided with constant viscosity control and a batter transfer pump.

CONSTRUCTION

All machines are manufactured from stainless steel type 304 having a smooth polished finish. Electrical controls are to IP65 suitable for hose down situations. Bearings are provided with rust proof thermoplastic polyester housings. The constant viscosity machine is provided with a machine mounted control panel with PLC controlled mixing logic. The small batch units have a motor starter mounted on the support frame.

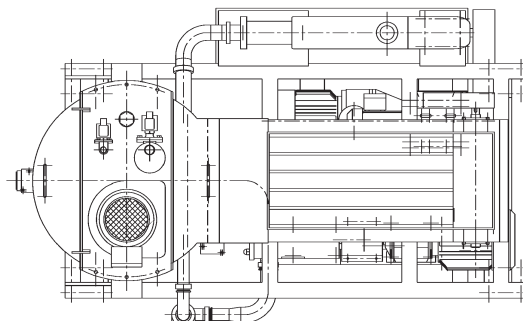
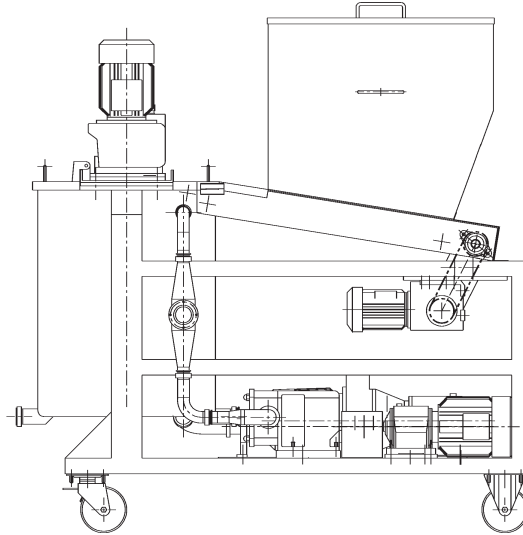
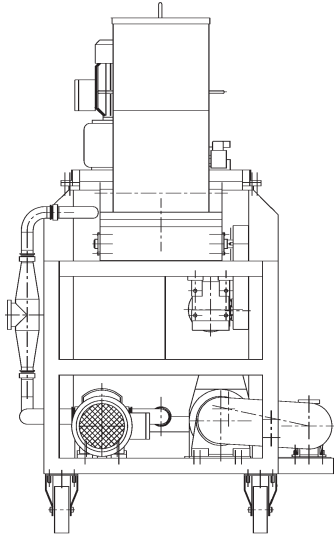
OPTIONS

Due to the wide range of batter types now used in the food industry various options of mixer speed and impeller type are available. The constant viscosity machine can also be supplied with additional control circuits enabling the unit to pump batter over to an Enrober on demand from a level sensing probe mounted on that machine.





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VISCOSITY CONTROLLED MIXING

Viscosity controlled semi continuous mixers are designed to suit the requirements of the medium to large scale producer. Having a capacity of 30 gallons the mixer can be supplied for either high or low viscosity applications. In both instances the machine is provided with a viscosity indicating and controlling instrument which continuously monitors the batter condition and adds appropriate amounts of flour or water as required. A progressive cavity pump can be provided in order to transfer batters of all viscosities over to a batter Enrober, either manually or automatically upon demand from a level sensing device in the Enrober. For extreme operating conditions or when the requirement is to mix large quantities of batter at times of low batter usage rates, the batter tank can be provided with a water jacket for the circulation of chilled water.

BATCH MIXING

For small to medium sized installation both 10 gallon and 20 gallon batch mixing systems can be supplied. Again a selection of impellers ensure that the correct mixing action is utilised to suit the range of viscosities to be prepared in the machine.

Either stand mounted units, for hand emptying, or floor mounted units with a transfer pump can be supplied. High shear bottom entry impellers can be provided for low viscosity coating batters were the effects of shear will not be detrimental.

Consult Baynflax Ltd for recommendations on the type of mixer best suited to your process.

