



Bakery Premix

Blending in an OptimaBlend®



Benefits of blending bakery premix products in the OptimaBlend® Fluidizing Paddle Blender:

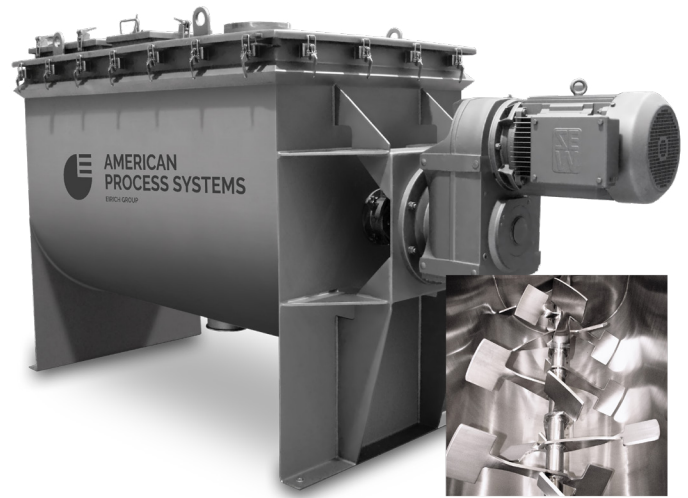
- Ingredients of various size, shape, and density are mixed efficiently thanks to the mechanical fluidization action
- High particle movement
- Minimal shear and heat
- No overmixing, minimal product degradation
- Homogeneous mix - very high mix quality
- Faster mixing and increased production capacity
- Lower CV values
- Lower consumed power
- Ideal replacement for ribbon and V-shell blenders



Blending Technology for Bakery Premix

The blending technology:

The OptimaBlend® Fluidizing Paddle Blender from American Process Systems® provides best-in-class blending equipment for lab to high-volume production. The OptimaBlend® overcomes the limitations of established ribbon and v-shell blender technologies by mechanically fluidizing the product, eliminating roll-apart segregation caused by gravity, and ensuring an efficient and gentle mixing process regardless of density, shape, or size.



Successful applications:

APS blending equipment is installed in some of the biggest and most successful bakery premix companies in the world. Common ingredients include flour, grains, yeast, salt, sugar, baking powder, and other dry baking components. Some manufacturers also fortify the bakery premixes with micronutrients, such as folic acid. APS successful bakery premix applications include:

- Cake & cake donut
- Croissant & Danish
- Cookie dough
- Pizza crust
- Biscuits
- Whole grain bread
- Brownies
- Milled flour bread

Don't lose your ingredients in a cloud of dust!

Opening bags of dusty ingredients need not produce a cloud of dust—dust that settles on equipment, pipes, or walls, making housekeeping a nuisance and the working environment uncomfortable or even hazardous.

The APS filtered bag dump station has a self-contained filter system which captures dust before it can enter the workplace. It also reclaims this dust, pulsing minors and majors back into the process.



Eirich Machines, part of worldwide Eirich Group, is an international supplier of machinery, systems, and services for material processing. With the two product lines EIRICH and American Process Systems® (APS), we offer the most comprehensive range of mixers, blenders, pelletizers, dryers, and grinding mills.

Our APS product line includes:

- Fluidizing Paddle Blenders
- Ribbon Blenders
- Paddle-Ribbon Blenders
- Paddle Blenders
- Plow Blenders
- Dryers/Reactors



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