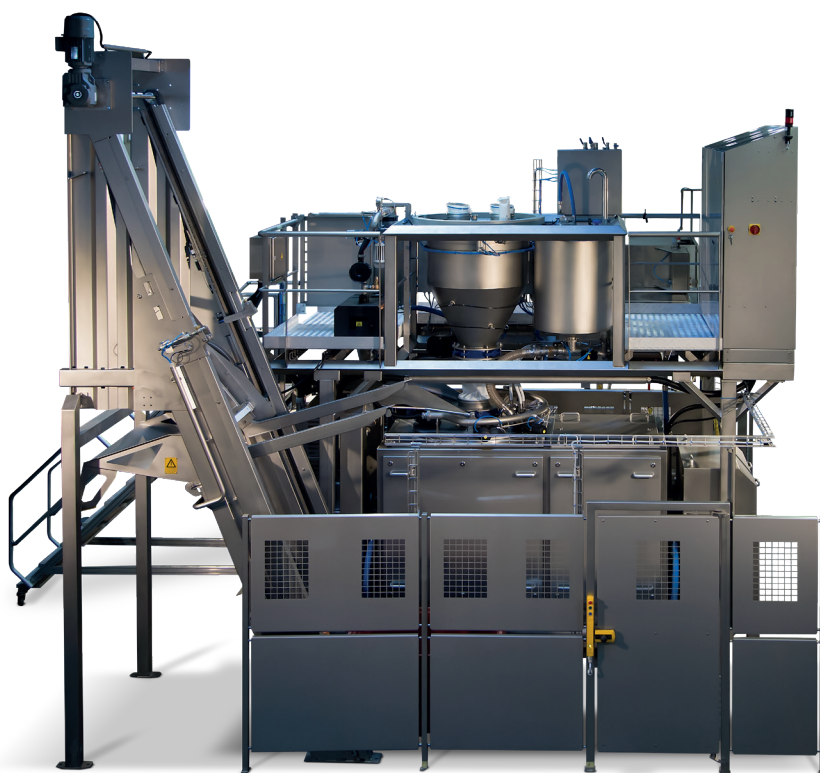


High Speed Mixer

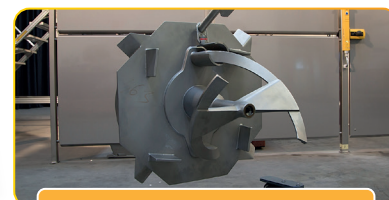
Mechanical Dough Developers MDD, designed and produced by Kaak



Touch screen HMI



Integrated Handling Dosing
System (IHDS)



Removal tool impact plate

Kaak manufactures a range of Mechanical Dough Developers (MDD) with weight capacities up to 385 kg of dough per batch. The MDD mixer was initially developed as an integral cornerstone of the Chorleywood Bread Process and is most commonly used for sandwich and toast bread products in many parts of the world. It is also used across a product range that includes soft buns, morning goods, pizza, donuts and even Scotch-pastry.

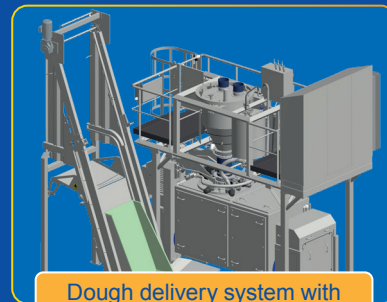
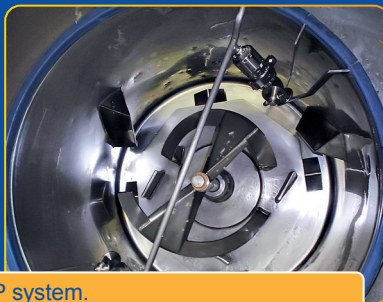
Mixing can take place under controlled vacuum/ pressure. Due to its bowl and impact plate design it produces a fully developed dough, in a short period of time, with limited increase in temperature. By mixing under vacuum the final dough structure can be manipulated to obtain a finer cell structure, while pressure mixing increases the presence of oxygen in the mixing bowl to accelerate the oxidation process.

The Kaak design of the mixer and in particular the enclosed mixer swing frame and the lid, make the whole of the mixer much cleaner and the most silent in the industry (73dBA).

Features



Patented CIP system.
The mixer is cleaned and rinsed out with a controlled small quantity of water.



Dough delivery system with
MDD 200 mixer, top frame
and skip hoist

High performance

- Vertical mixing method using vacuum or pressure.
- Glycol refrigerant is used to cool the bowl and main motor.
- Variable speed drive for soft starting and mixing at different speeds.
- Temperature controlled mixing.
- Up to 12 batches of 385 kg per hour.
- Fully automated process with total system control.

Easy to clean

- Hygienic design.
- Low pressure cleaning.
- Small footprint.
- Lid using a minimum of components and wiring is a stainless steel tube.

Easy and safe to operate

- Integrated PLC for recipe control.
- Mixing can be set to a fixed time or fixed energy input.
- Liquid track function; the water weight is set as a percentage of the dry ingredient weight.
- Noise level under 73 DB (lowest in industry) due to a fully enclosed, noise insulated swing frame.
- Safety fences with integrated hinged or sliding doors for good and safe access to both sides of the mixer.

Easy to maintain

- Easy removable impact plate with dedicated removal tool.
- Triple seal construction, long-life bearings and easily exchangeable seals.
- Effective control system for seal leakage indication.

Options

Clean in Place (CIP) system

- High pressure pump delivers water to the 360° rotating cleaning head.
- A full cleaning cycle takes roughly 5 minutes.

High tip/ skip hoist

- The stainless steel skip hoist will receive a batch of dough directly from the mixer, lift it and dump it into a dough receiving hopper.

Rework dough

- System for automatic weighing and conveying of rework dough into the mixing bowl.

Specifications

Mixer type	Flour (kg/batch)	Dough (kg/batch)	Dough output (kg/hr)
MDD 100	100	185	2.200
MDD 125	125	225	2.700
MDD 200*	200	350	4.200

* Can be increased to 225 - 385 - 4.620

All capacities required confirmation as they may vary subject to recipe formulas and conditions.



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