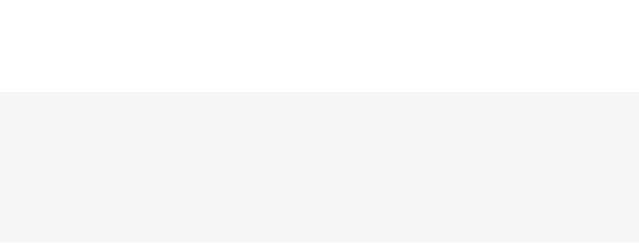


650 Multi-speed Horizontal Dough Mixer

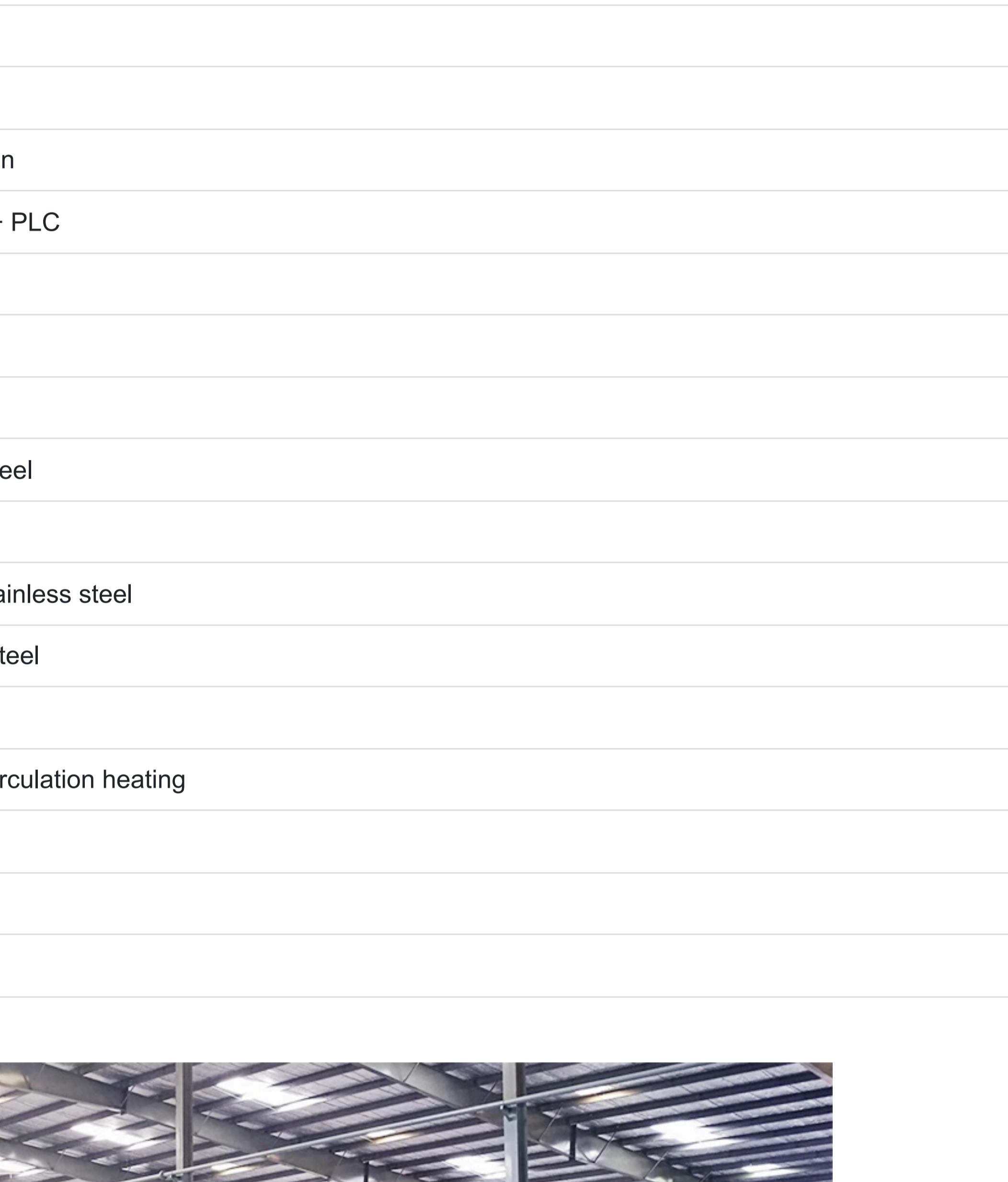
The horizontal dough mixer consists of two main parts, the control cabinet and the mixing part. The control cabinet is equipped with a PLC touch screen to control the frequency of motor speed with a soft start device for stepless speed change, to bring the dough fully mixing. It will improve the mixing quality.

[INQUIRY](#)


Product Characteristics

The horizontal dough mixer consists of two main parts, the control cabinet and the mixing part. The control cabinet is equipped with a PLC touch screen to control the frequency of motor speed with a soft start device for stepless speed change, to bring the dough fully mixing. It will improve the mixing quality. The mixing part includes the power part and stirring paddle. The dough tub of a [horizontal mixer](#) cannot be moved, it can only be tilted. Thus the best place to install a horizontal mixer is on either side of a dough kibbler or a dough conveyer. Our horizontal mixer tilts at 91° to ensure the dough can pour directly into the dough kibbler. Since the barrel cannot be moved in a horizontal dough mixer, it is not suitable for use with hard dough that needs to be fermented. The whole machine body is made of all stainless steel and food-grade material.

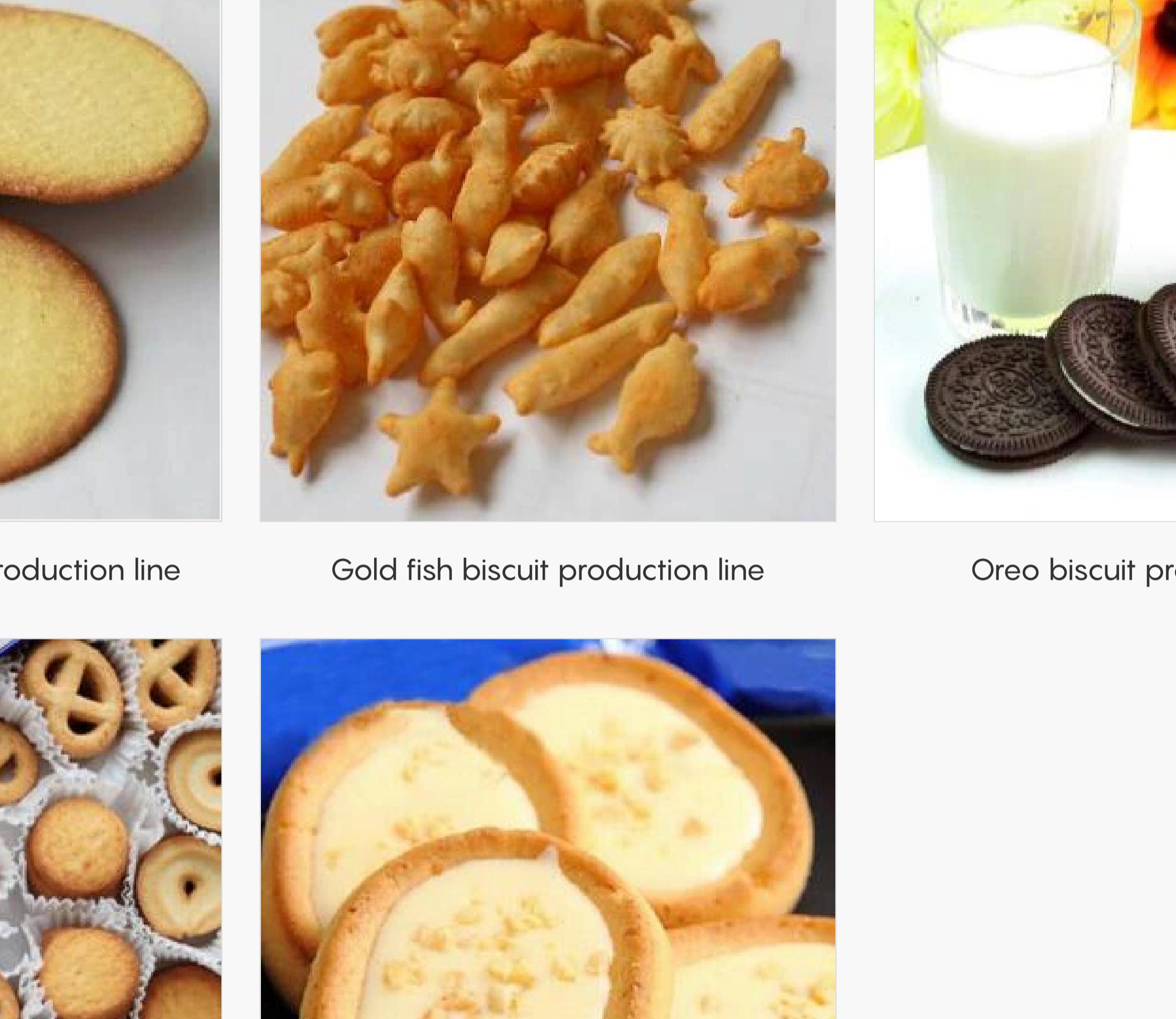
Mixing is critical to developing the soft extensible dough. A mixing action that kneads the dough without too much tearing and extruding is ideal. Mixing time on a low-speed mixer will be 20-25 minutes. Mixing time on high speed for the special starch dough will be 10-12 minutes. The dough should reach a higher temperature than hard dough. At this temperature, it should be well kneaded and of correct consistency for machining. Mixing dough speed is slow, can stir starch dough.



Product Parameters

Providing customers with a whole [automatic biscuit production line](#) machinery which from material dosing to packing.

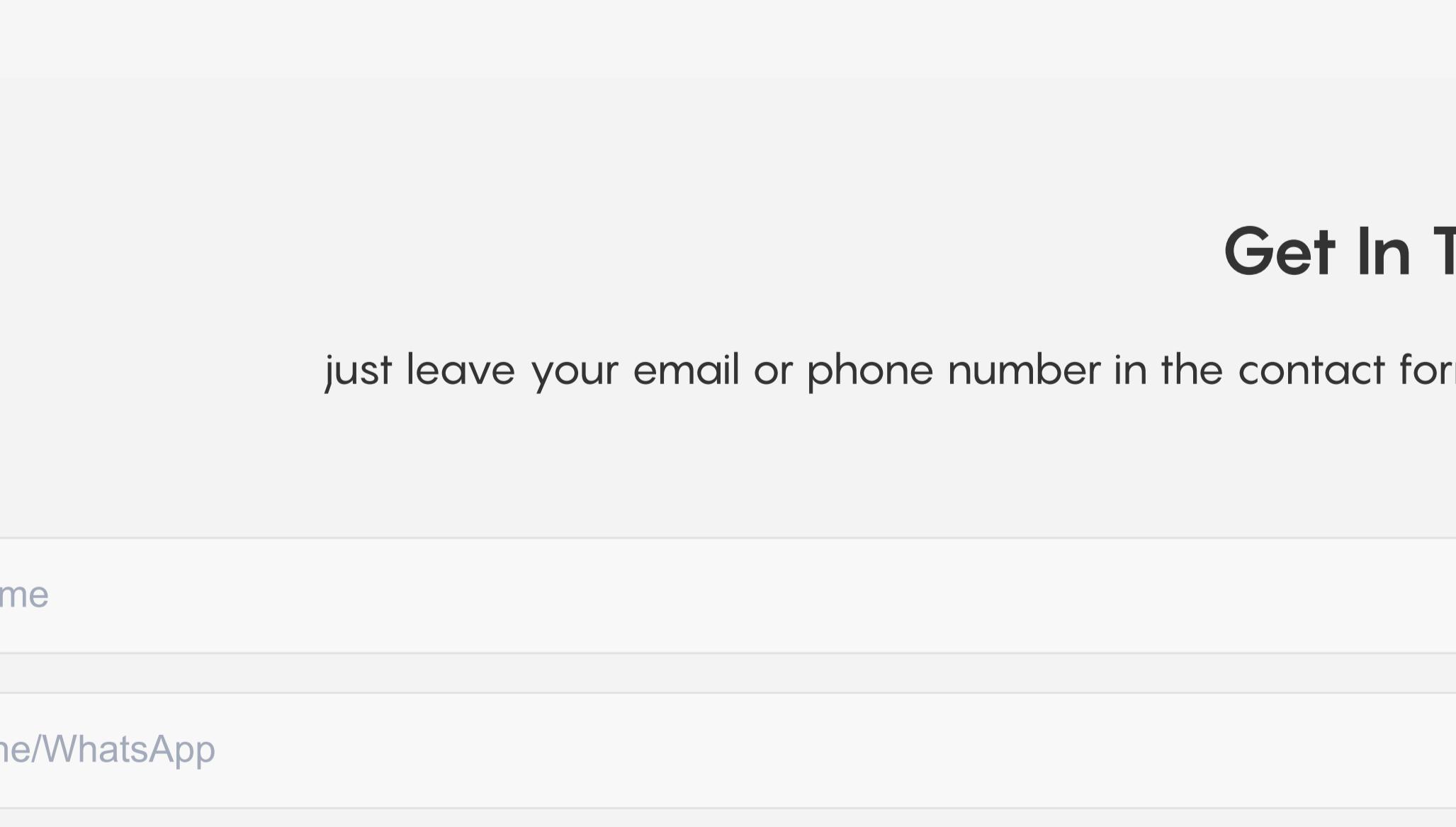
Item	Name	Specification
1.	Dimension	L3910 mm *W1355 mm *H2450 mm
2.	Weight	6500kg
3.	Power	55kW+2.2kW
4.	Capacity	650kg dough per time
5.	Wallboard thickness	840mm
6.	Load requirement	1200kg/m2
7.	Mixing speed(multi-speed)	20r/min~80r/min
8.	Control method	Touch screen + PLC
9.	Motor brand	SEW
10.	Reducer brand	SEW
11.	Electric brand	Schneider
12.	Mixing arm material	304stainless steel
13.	Mixing arm type	S shape
14.	Dough Bucket	δ=8mm 304 stainless steel
15.	Cover	304 stainless steel
16.	Wall board treatment	PU lacquer
17.	Dough temperature adjustment	Jacket water circulation heating
18.	Inverter	Schneider
19.	Touch screen	Schneider
20.	Tilting angle	91°



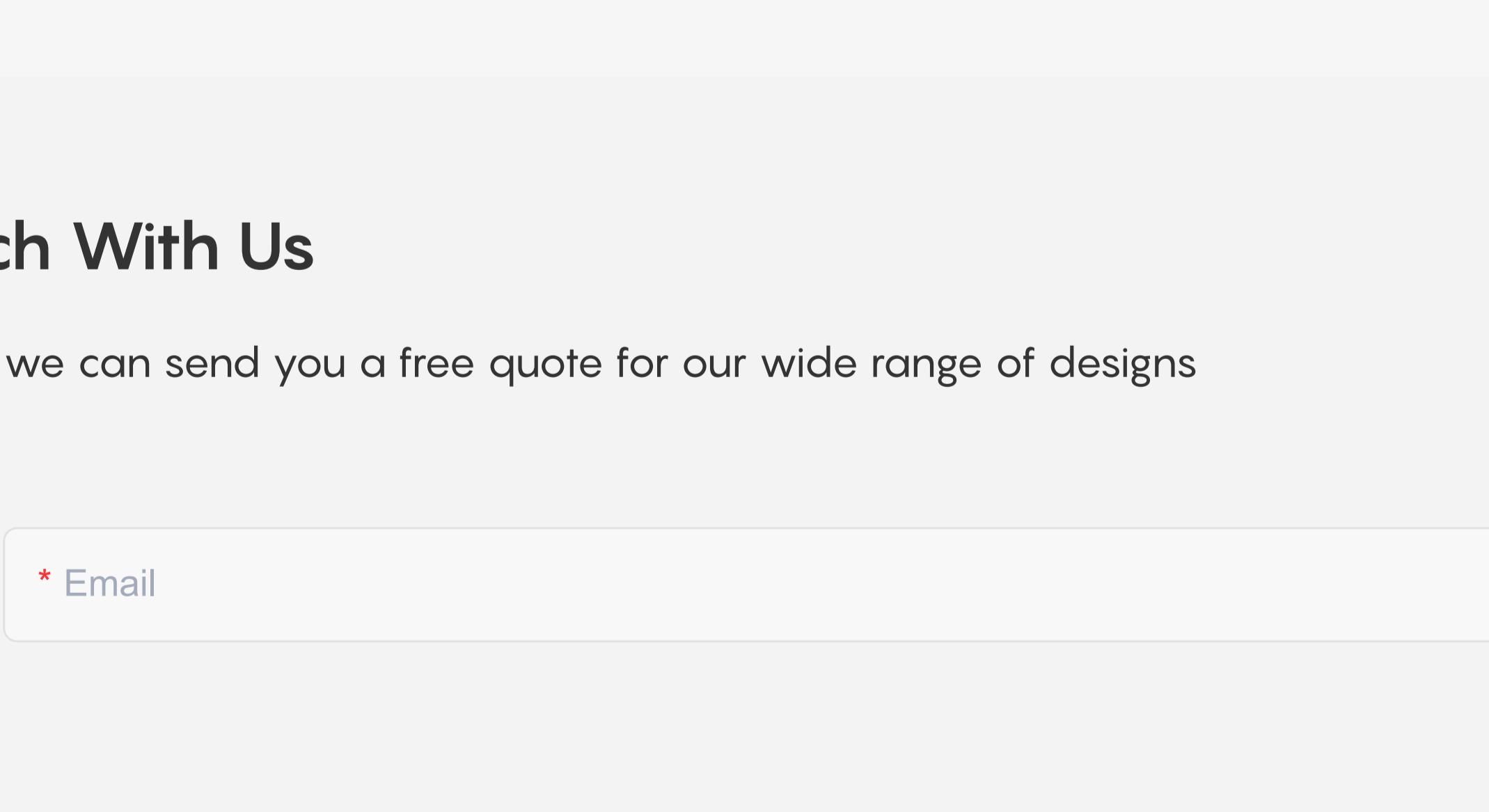
Product Details Video

Product Details

Providing customers with a whole automatic biscuit production line machinery which from material dosing to packing.

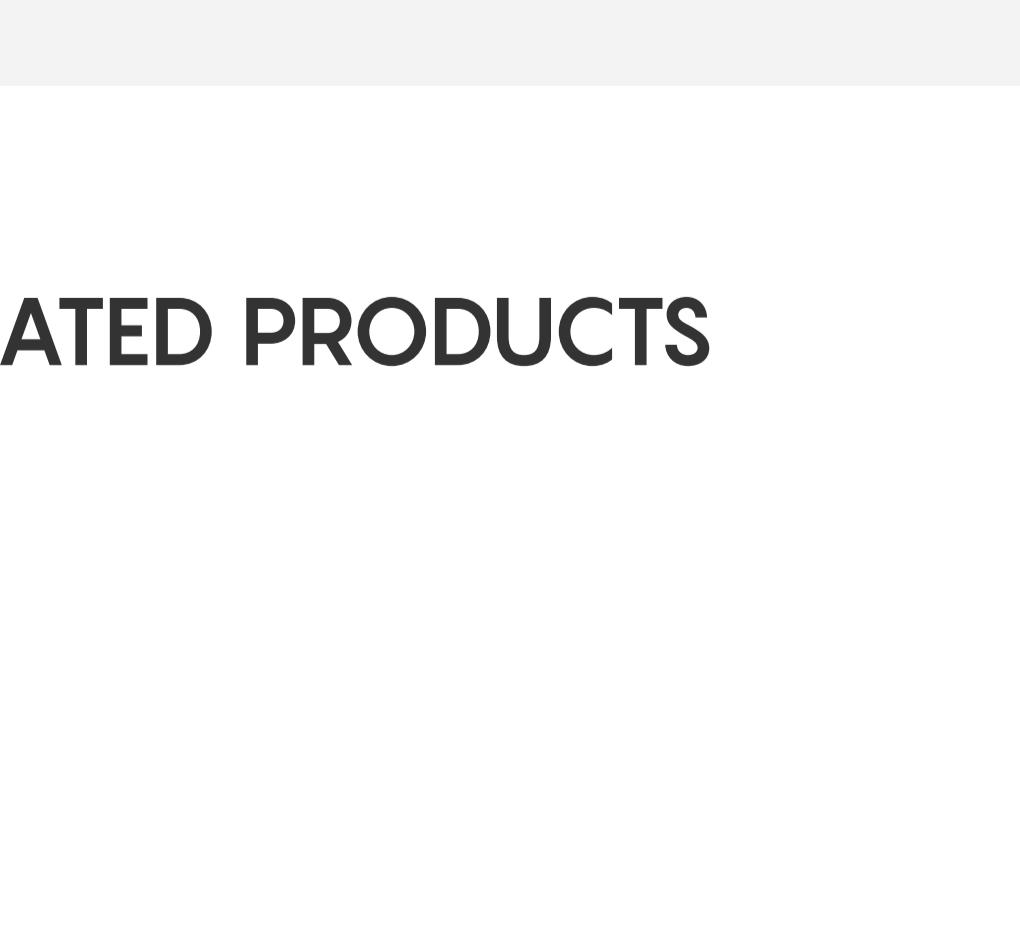


① Connect with the Automatic Silo and dosing system

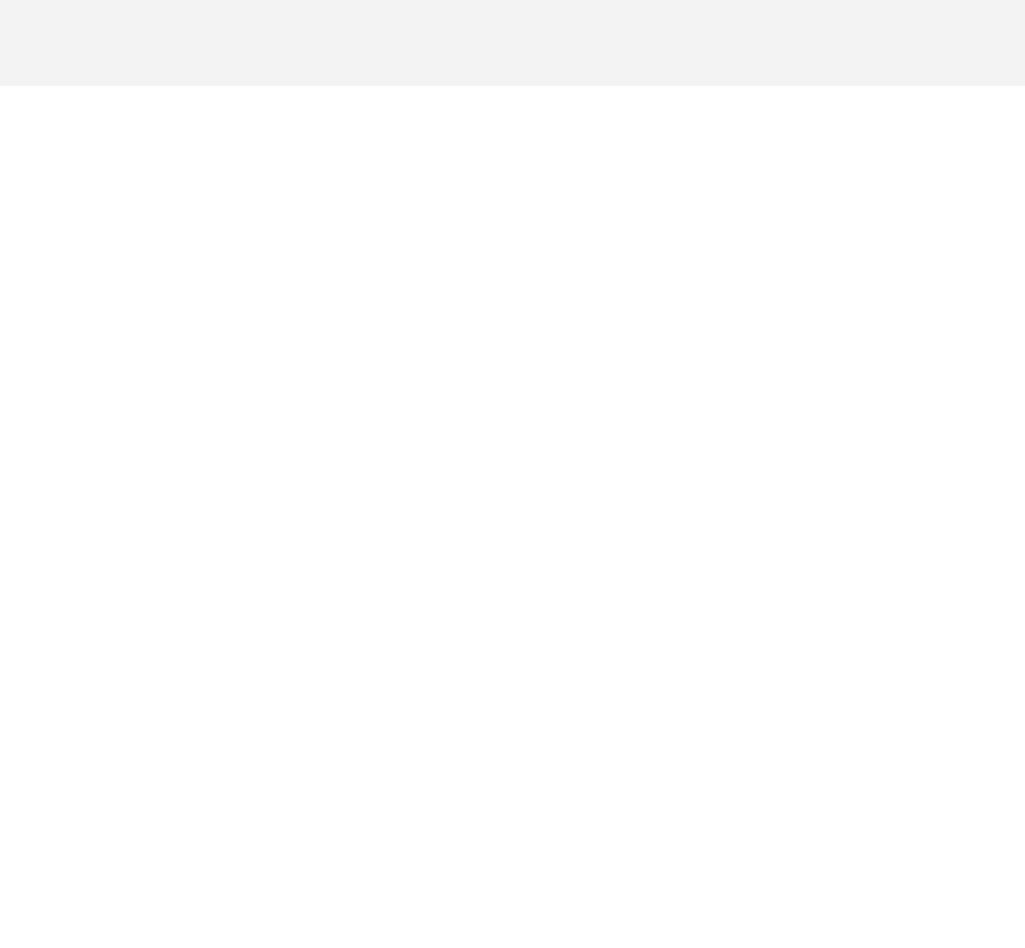


② 'all in 'mixing including flour,sugar,water,oil and other material

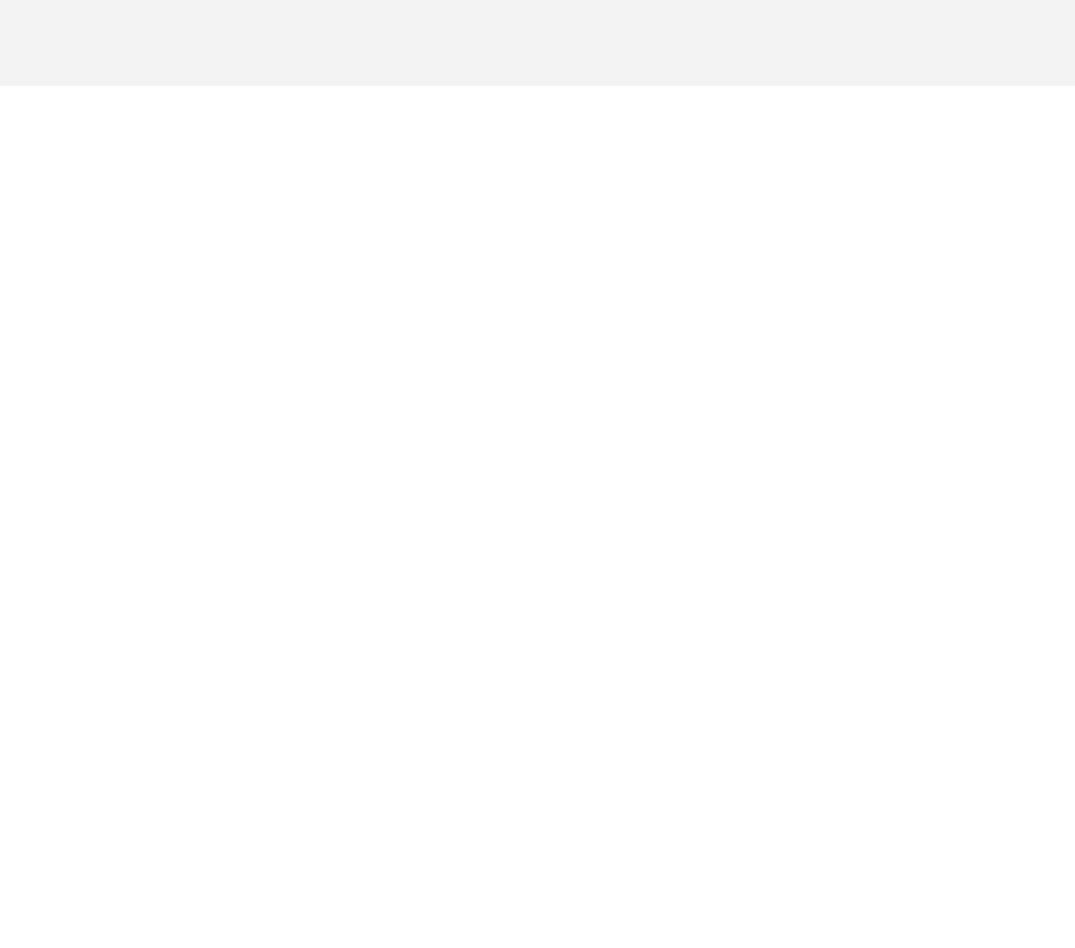
Application



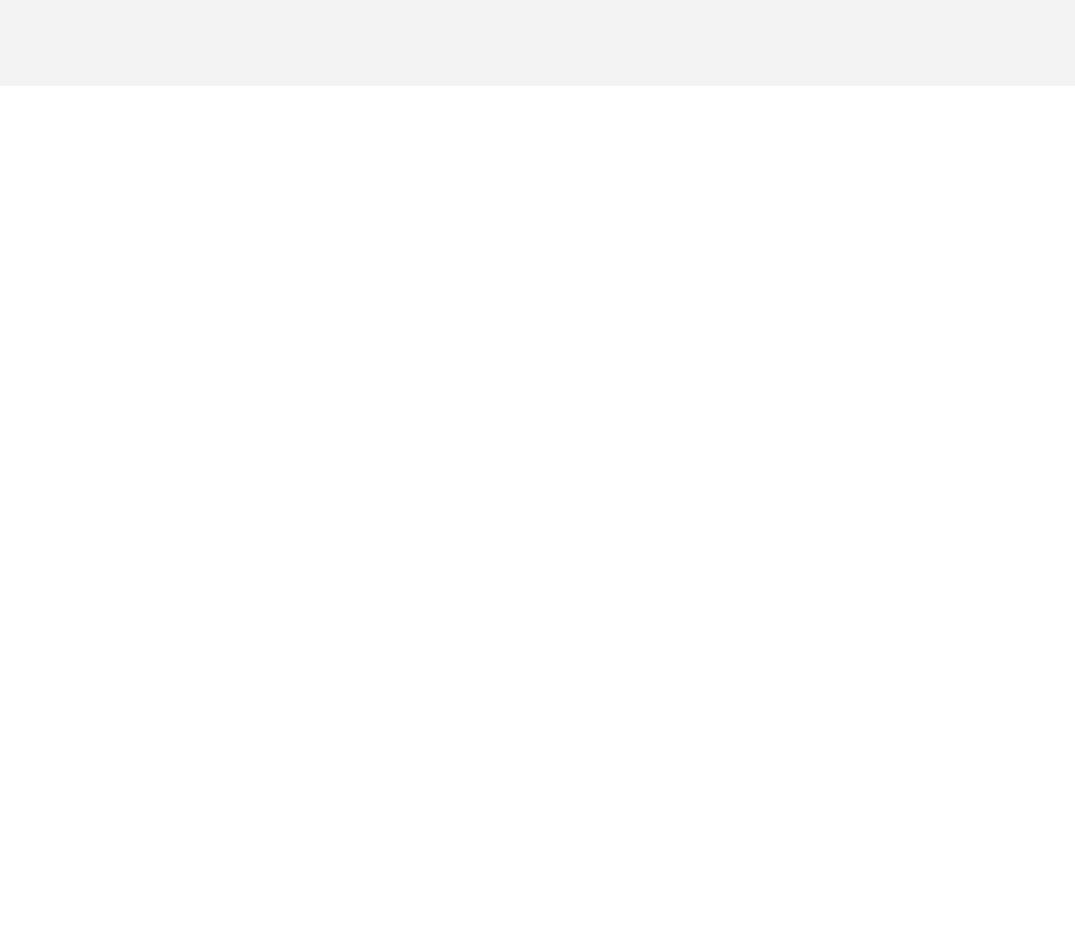
Wavy potato biscuit production line



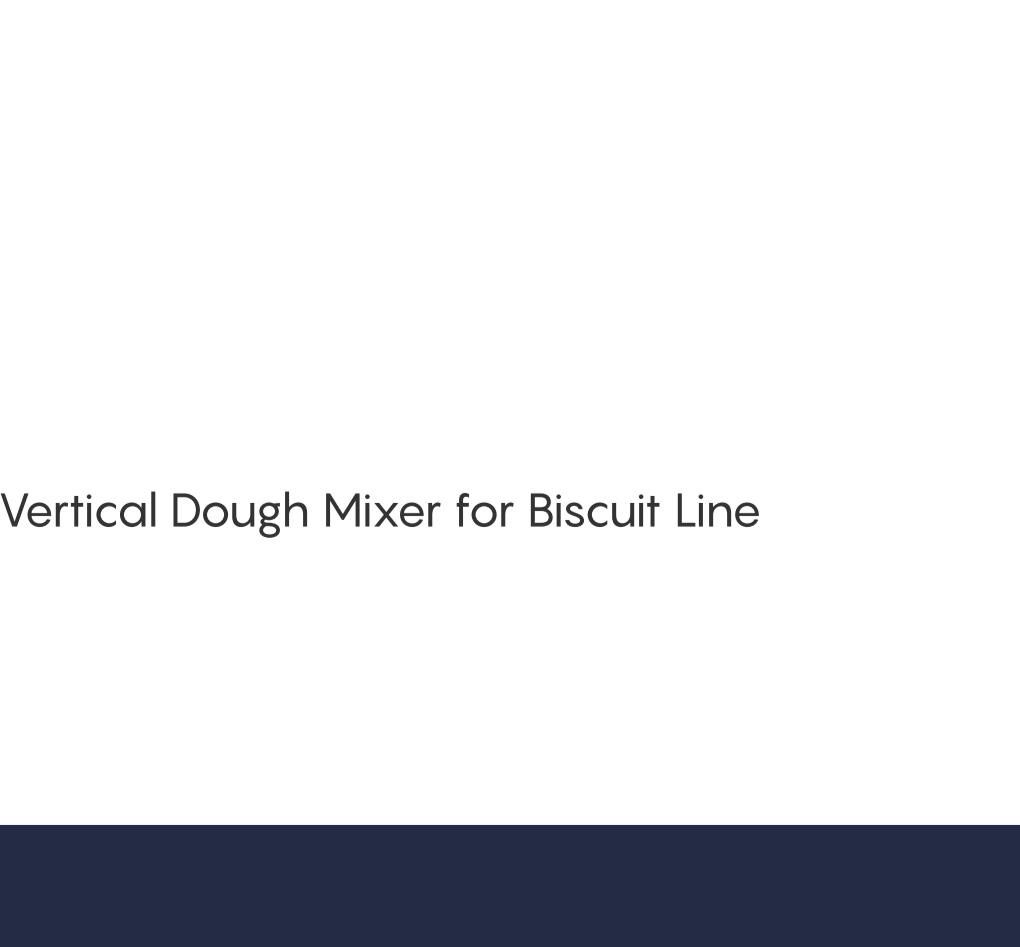
Potato crisp cracker production line



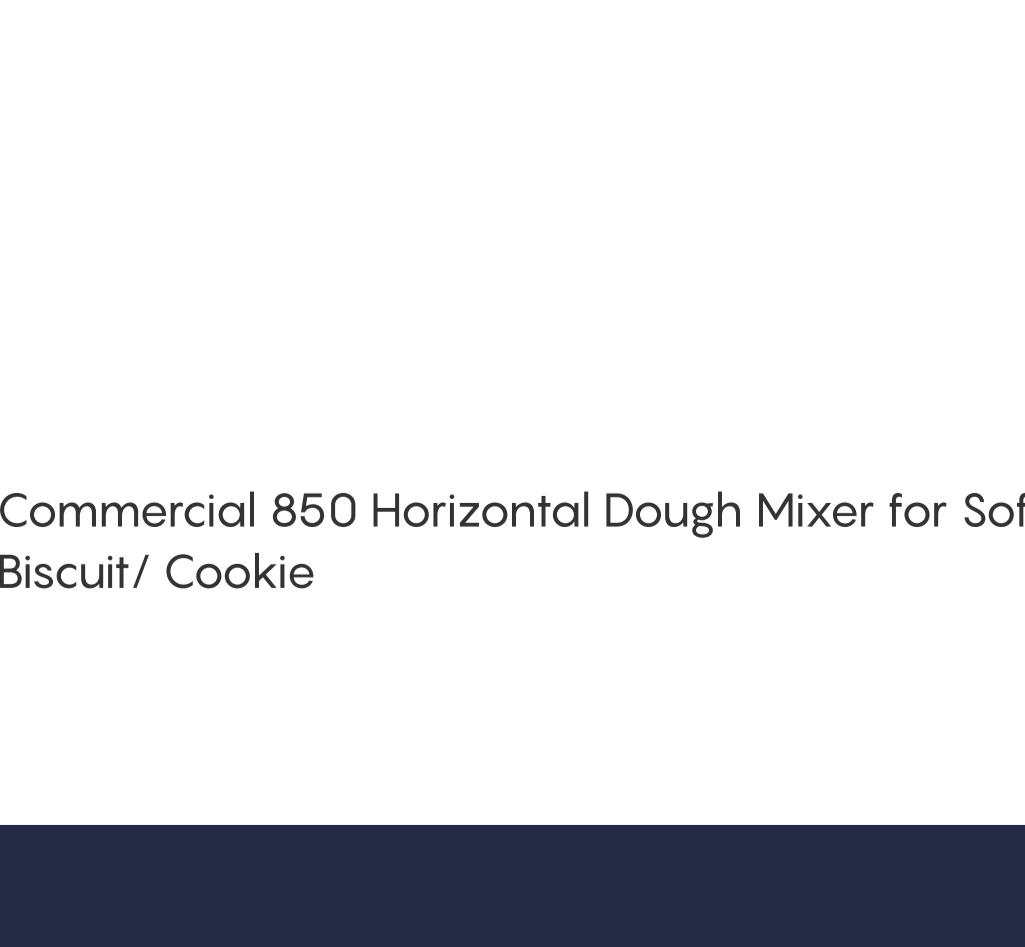
Gold fish biscuit production line



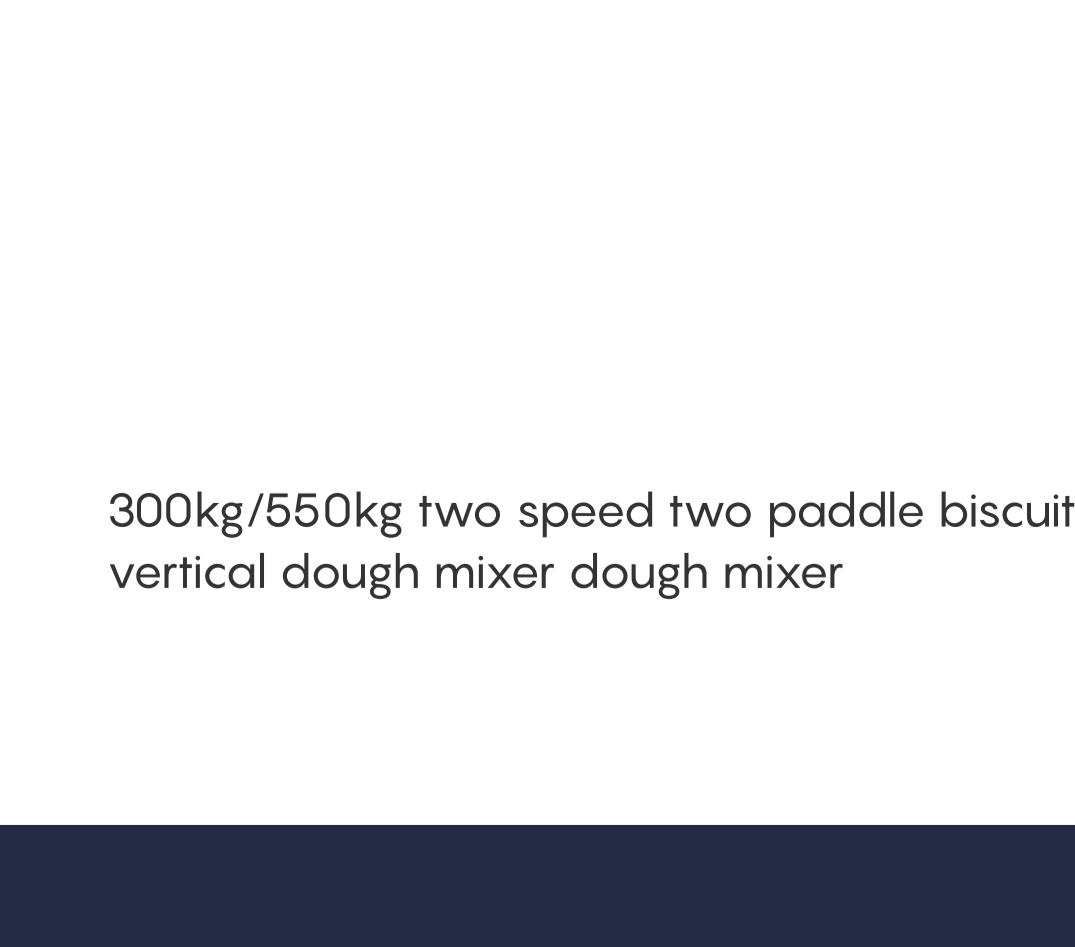
Oreo biscuit production line



Marie biscuit production line



Cookies making machine



Egg tart biscuit making machine

Biscuit production line used for automatic making biscuit.

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