

Horizontal-Universal-High-Speed-Mixer



**Universal Dough Mixers for the production of
Bread doughs, cookie doughs, pretel doughs, crackers etc.**



BALIK –Universal Dough Mixers are used for the production of following dough mixtures:

Bread doughs, cookie doughs, pretzel doughs, doughs for cookiescrackers, corn tortillas, sweet doughs, pie doughs, chocolate, biscuits

**You use BALIK High Speed Dough Mixers batch after batch.....
day and night..... week after week.....**

Your first impression will be : “This is a powerful machine!!!!“
Its heavy and stable base, its generously dimensioned, unique hydraulic power system and its environmentally friendly filling mechanism will convince you without a doubt that this BALIK High Speed Dough Mixer is capable of performing all your special application needs.

When taking a closer look you will also recognize many construction details and advantages that distinctly set BALIK High Speed Dough Mixers apart from all other regular mixers:

Construction specifications:

- Parts in contact with product and exterior surfaces are of stainless steel (NIRO material 1.4301) to ensure an optimum hygienic standard.
- Machine supports may optionally be equipped with weighing systems (weighing cells).
- Double “skinned” mixing bowl jacket for watercirculation (for heating or cooling, max 1 bar).
- Dough temperature measured with Pt100 sensors.
- Fixed lid with two large inlets for solid ingredients and three small inlets for smaller components.
- Mixing bowl is sealed off from lid to prevent gress of dust during operation or feeding of dough mixer.
- Continuously variable, frequency controlled drive.
- Bowl drive facilitates a 160 tilting angle for discharge.
- Electrical installations in protection standard IP55.
- Machine with CE - registration.
- Dough cart can be fixed in place pneumatically.

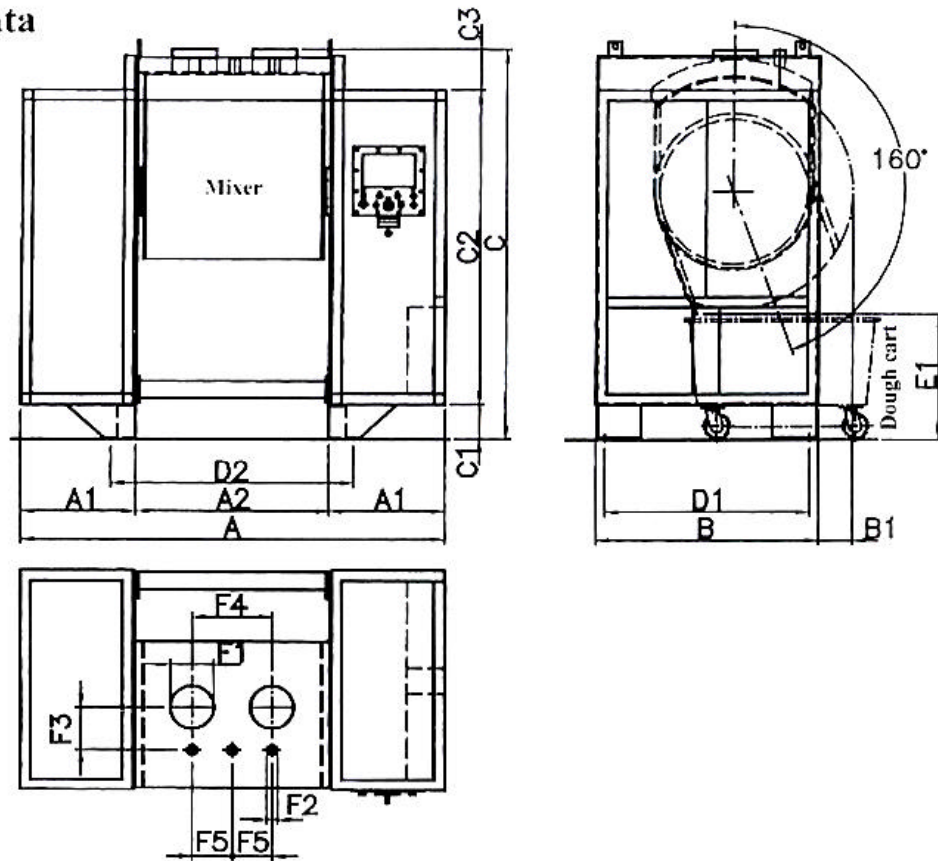
Special operating and working advantages:

- Continuously variable adjustment of mixing blades can be preselected at control panel. Energy input can be optimally adjusted to the product to be mixed.
- The dough mixer stands on four supports for optimal cleaning around and underneath the machine.
- Raw materials can be fed through the lid from above without causing dust or splattering.
- Energy input can be optimally adjusted to the product to be mixed.
- Dough carts can be positioned underneath the mixing bowl for discharge.
- Maintenance-free continuous operation.
- Initial mixing time and kneading time are programmable, also in combination with recipe controlled silo installations.
- Machine can be fed manually, semi-automatically or fully automatically by means of the recipe controlled silo installations.

Accessories:

- Dough carts suitable for corresponding doughmixer size
- Dough cart lifting and tilting devices.

Technical data



Type	HSK 200	HSK 400	HSK 600	HSK 800	HSK 1000	HSK 1200	HSK 1400
Volume (l)	240	480	710	940	1130	1470	1700
Charge (kg)	150	300	400	500	650	830	1000
Weight (kg)	1600	2200	2800	3500	3800	4200	4500
Measures (mm)							
A	2100	2100	2400	2800	3000	3000	3440
B	1270	1270	1270	1460	1520	1520	1520
C	1800	2100	2300	2500	2480	2680	2560
A1	650	650	650	850	840	840	910
A2	820	820	1100	1100	1320	1320	1620
B1	200	250	270	220	390	390	390
C1	200	200	250	250	280	280	250
C2	1500	1800	1800	1800	2000	2000	2000
C3	100	100	250	250	200	400	310
D1	1170	1170	1170	1360	1420	1420	1420
D2	1100	1100	1380	1380	1540	1540	1900
E1	680	680	750	750	750	750	750
F1	120	200	250	250	250	250	250
F2	60	60	60	60	60	60	60
F3	120	200	250	275	275	275	275
F4	300	350	470	470	470	470	470
F5	150	175	235	235	235	235	235
Revolutions (r.p.m.)	15-70	15-70	15-60	15-60	15-50	15-50	15-40
Power (kW)	16,5	31,5	49	59	59	81	96