

High Speed Mixer

Mechanical Dough Developers MDD designed and produced by **Benier**



Benier Nederland BV manufactures a range of Mechanical Dough Developers (MDD) with dry 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, cake, batters, 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 heat rise.



Touch screen HMI



Topframe



Removal tool impact plate



Features

High performance

- Vertical mixing method using vacuum and 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.

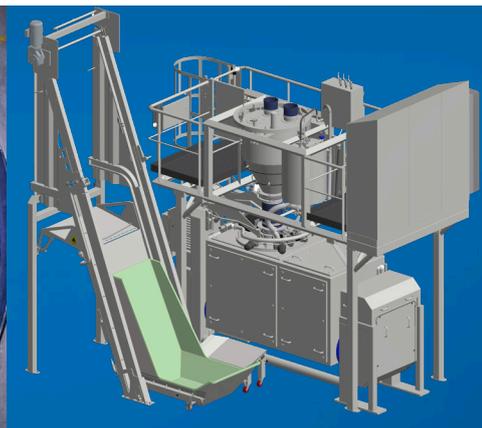
Easy to maintain

- 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



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

Options

Clean in Place (CIP) system

- High pressure pump delivers water to the 360° rotating cleaning head;
- A full cleaning cycle takes roughly 3 minutes.

Bin tipper

- Lift and tip 120 litre plastic bins filled with ingredients to add manual ingredients automatically.

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.

Technical specifications

Mixer Type	Flour (kg/batch)	Dough (kg/batch)	Dough output (kg/hr)
MDD 75	75	135	1.620
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 require confirmation as they may vary subject to recipe formulas and conditions