Market FOCUS
Bakery Premix

Dry Bakery Products Prepared in APS Equipment

- Cake Pre-Mixes
- Cake Donut Pre-Mixes
- Yeast Raised Donut Pre-Mixes
- Milled Flour Bread Pre-Mixes
- Whole Grain Bread Pre-Mixes
- Pizza Crust Pre-Mixes
- Biscuit Pre-Mixes
- Cookie Dough Pre-Mixes
- Danish Pre-Mixes
- Croissant Pre-Mixes
- Brownie Pre-Mixes
- Pancake Mixes
- Muffin Pre-Mixes
- Bread-Machine Mixes
Mixing Technology for Bakery Premix

Ribbon Blender: APS agitator shafts are constructed of solid stainless steel and designed to be free of any nuts, bolts or flanges. The unique “spoke” design provides much greater strength than pipes or tubes.

OptimaBlend™ eliminates roll apart segregation caused by gravity when mixing ingredients of greatly varying density, shape and size by fluidizing. Fluidization is achieved by a combination of a defined geometry lifting action via a triple paddle, multi-zoned rotor turning about 80% faster than a traditional ribbon blender.

OptimaIIBlend™ consists of twin shaft, overlapping paddle assemblies which are counter rotating at comparatively low rotor speeds drawing material from each rotor drum and lifting the ingredients up and between the rotors. This creates a fluidized zone where particles can freely transpose, thereby eliminating segregation.
Mix Systems: Typical Stack-up’s

Horizontal: Increased Capacity Under a Low Ceiling

Traditionally the mixer discharges directly into the packaging line. The graphic below shows a horizontal design combining a DRB-155 (5,000 lb. capacity) double ribbon blender with a DRB-180 (6,000 lb.) half-speed, half horsepower Agitated Surge/Re-Mixer to increase plant capacity. While the DRB-180 agitated surge feeds lower usage packaging, another batch is being prepared in the 5,000 lb. DRB-155. A high speed finisher disperses lumps of solid shortening or butter, assuring uniform product to your packages.

Vertical: Achieve Four Batches per Hour

Maximum system efficiency is realized with a multi-story equipment stackup in a vertical plant layout design. Putting gravity to work eliminates the cost of conveyors and the associated capital expenditures, maintenance, clean-up and any product segregation.

Mixers

Because we manufacture one of the most comprehensive lines of mixers on the market, we can be completely impartial when recommending equipment to meet your specific product requirements. You don’t buy what we have, you buy what you need.
Bag Dump Stations

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, walls or any other surface, making housekeeping a nuisance and the working environment uncomfortable or even hazardous.

The APS bag dump work 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.

Over 30 Years of Building Process Equipment for Bakery Pre-Mixes

Bakery Pre-Mixes offer their own set of challenges. American Process Systems has met those challenges for over 30 years with innovative products and solutions oriented process engineering.

Turning Mixing Art Into Mixing Science!

Our test lab is fully equipped with double-ribbon blenders, paddle and paddle/ribbon combination blenders, PlowBlend™ and OptimaBlend™ mixers, as well as high-speed finishers, and bag dump work stations. All of this equipment is also available for in-plant testing. Customer participation in testing is much encouraged.

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Ask about other equipment by American Process Systems & Eirich Machines:

PlowBlend™ • Ribbon Blenders • OptimaBlend™ • Bag Dump Stations • OptimaBlend™