

daxner

CONTINUOUS MIXER daxDou 3.1

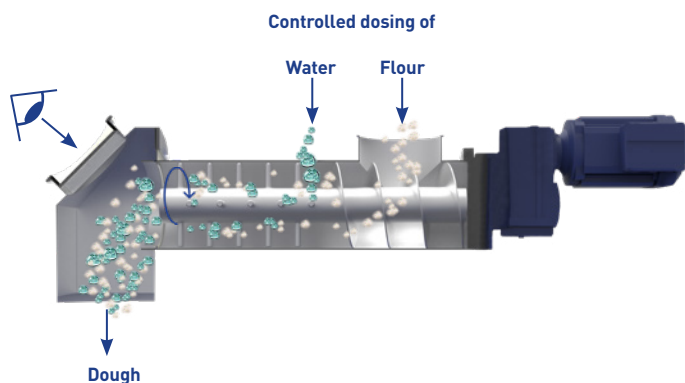
FOR CONTINUOUS PROOFING OF PRE-DOUGHS AND SOURDOUGHS



Combine cleanliness,
reliability and quality!

OUR KNOW-HOW. YOUR STEP AHEAD

PRE- AND SOURDOUGH SYSTEMS | CONTINUOUS MIXER daxDou 3.1
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Special advantages of daxDou 3.1:

- Flexible use for different types of dough
- Easy to clean
- Consistent dough quality and temperature
- High production performance
- Automated control for trouble-free operation
- Visual control thanks to inspection port

daxDou 3.1 – the new generation mixer

Universally applicable: The daxDou 3.1 was developed for the gentle mixing of flour with water. No matter what type of dough: The daxDou 3.1 can handle almost all requirements.

Consistent quality: no fluctuations in dough quality and temperature. This is made possible by automated, continuous control of the process.

Hygienic design: The daxDou 3.1 can be completely disassembled without tools and cleaned down to the last screw. Thanks to a mobile cleaning rack, transport to the washroom is child's play. An optional surface finish with NP[®] coating (lotus blossom effect) greatly simplifies cleaning. Safe and efficient operation.

Finish:

- Mixer with:
- Extendable screw
 - Inspection opening
 - Mobile cleaning frame

Option:

- Differential dosing scale (flour addition)
- Pump
- Control system
- Continuous water mixer
- Environmentally friendly NP[®] coating
- Pigging system
- Batching of starter material, yeast

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