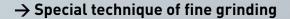


REWORK-PROCESSING daxRec

PROFESSIONAL USE OF LEFTOVER BREAD OR DOUGH



→ Suitable as homogeniser for residual bread mash or as pre-mixer for all-in-masses











Special advantages of daxRec:

- → Intensification of taste
- → Time efficient mixing of a homogeneous mass without risk of segregation
- → Raw material economies due to higher return flow, higher dough yields and reduced consumption of bakery improvers
- → Brightening of the crumb in wheat bread
- → Enhanced freshness and shelf life due to higher water absorbtion
- → Easy cleaning due to easy accessibility

Functional principle:

Through a special process, the leftover bread or dough will be liquefied with a minimum of water and homogenized by a special technique of fine grinding in a rotorstator system. The result is an extremely fine suspension, which is pumpable and will no longer segregate. This simplifies the storage of the finished cream mass considerably

Design:

- → Single-walled mixing hopper from stainless steel AISI 304
- → Mixing hopper on weighing frame
- → Pneumatic lid
- Drive: powerful three-phase motor with knifes and hygienic mechanical ring seal
- → Automatic flushing function
- → Fine grinder
- → Stand-alone control unit

Option:

- → Double-walled (tempering)
- ightarrow Mobile design
- → Conveying and dosing pump
- → Conveying pipe loop to removal station with drip-free extraction valve
- → Shredder/coarse grinder
- → Storage-/dosing tank
- ightarrow Pig cleaning system
- → Integration into the existing controls system



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