

REWORK- PROCESSING **daxRec**

PROFESSIONAL USE OF LEFTOVER BREAD OR DOUGH

- Special technique of fine grinding
- Suitable as homogeniser for residual bread mash or as pre-mixer for all-in-masses



Significant quality
improvement of
bread & bakery products!



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 absorption
- 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 knives and hygienic mechanical ring seal
- Automatic flushing function
- Fine grinder
- Stand-alone control unit

Option:

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



Daxner GmbH
Vogelweiderstraße 41
4600 Wels/Austria

Tel.: +43 / 7242 / 44 227-0
Fax: +43 / 7242 / 44 227-80
office@daxner.com

Daxner GERMANY GmbH
97922 Lauda-Königshofen/Germany

Daxner UK
Daxner USA
Daxner SOUTH-EAST ASIA
Daxner RUSSIA
Daxner LATAM



www.daxner.com