

Autofeed Weighing & Mixing System

www.bakerperkins.com

A compact, fully automatic weighing and mixing system for up to eight dry and liquid confectionery ingredients. It produces consistent batches of pre-mix or slurry and provides a continuous feed to any cooker in Baker Perkins' range. There is full batch reporting for tight cost control.



Hard Candy



Jellies & Gums



Lollipops



Toffee, Fudge & Fondant



Accurate weighing for quality and cost control

Ingredients are fed sequentially into a gravimetric weighing and mixing tank. This delivers +/- 0.1% accuracy and ensures correct proportioning, regardless of calibration.

Batch continuous for accuracy and consistency

Batch weighing and mixing followed by a reservoir tank provides accuracy and a continuous feed to the cooker. Automatic recirculation keeps the slurry usable in the event of a plant stoppage.

Automatic control for flexibility and ease of use

Weighing and mixing cycle is fully automatic with recipe-driven set-up. Batch reporting records usage of every ingredient enabling daily, weekly or monthly totals to be accurately calculated.

For more information on the Autofeed Weighing & Mixing System please click on the link:
www.bakerperkins.com/AWM

innovation centre

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using valuable plant time.

Typical Installation Includes:



Autofeed



Cooker



Depositor

Autofeed Weighing & Mixing System

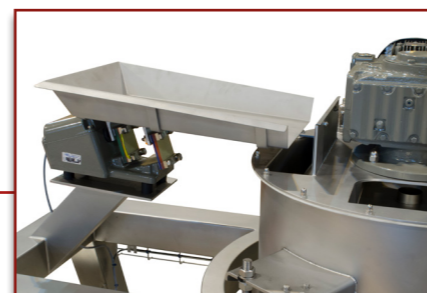


Weighing and mixing tank

Mounted on three load cells calibrated by integrated flow meter. Includes fixed speed mixer with soft start. Can accommodate up to eight different ingredients.

Control System

Fully automatic control by PLC/HMI including process visualisation, 20 recipe memory, alarm handling, data trending and batch reporting. Remote I/O avoids the cost, complexity and hygiene hazard of on-machine wiring.



Weighing accuracy is enhanced and sustained by

- Automatic in-flight correction
- Automatic tare for each ingredient
- Programmable weight tolerance for each ingredient
- Programmable ingredient settle time
- Programmable mixer start and duration
- Under- and over-limit alarms

Hygienic Construction

Welded stainless steel frame with good access for cleaning. Parts and wiring have been minimised and exposed surfaces angled where possible to reduce accumulation.



150l Reservoir Tank

Stainless steel tank with fixed speed stirrer, water-jacketed base and insulated sides to keep product in optimum condition. Automatic level control linked to weigh tank ensures continuous operation.

Specialist Confectionery Transfer Pump

Variable speed lobe pump with stainless steel chamber, hygienic IDF connections and an integrated pressure relief valve. Front plate is removable for maintenance access.

Range & Specifications

Capacity

Output	Up to 6,000 kg/hr
Batch size	180kg (200l tank)
Reservoir tank	150l
Cycle time	8 Minutes

Accuracy

Normal accuracy is +/- 0.1% in a typical 180kg batch

Ingredient Inlets

- One vibratory chute for granulated sugar
- One solenoid operated water valve
- Three electro-pneumatic valves for liquid ingredients e.g. glucose, liquid sugar, condensed milk and melted fat or oil

Materials of Construction

Frame	304 stainless steel
Weigh Tank	316 stainless steel
Reservoir Tank	316 stainless steel
Product contact parts	316 stainless steel

Options

Fully jacketed weigh and reservoir tanks for low water recipes
400l or 600l reservoir tanks
Tank and metering pump modules for brine and lecithin
Powder feeder
Polyol dissolving unit for sugar-free syrups
Automatic clean-in-place - improved cleaning with less water
Heavy-duty mixer for high-viscosity slurries and high outputs
Multiple outlets
Twin tanks to avoid cross-contamination

