

# **DOUGH PRODUCTION WITH DRIVE**





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TA 136



TA 180

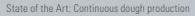


TA 210



## THE FAST WAY TO PRODUCE DOUGH

Extremely fast. Dust free. Homogeneous texture. Low energy consumption. The new DymoMix provides you with all those advantages. All dry components are evenly moistened with liquids such as water, yeast or glucose solutions while in free fall. Within seconds, a homogeneous dough is created and can be used right away or fed into the batch or continuous kneader. Thanks to the dust-free production of ready-to-knead dough by the DymoMix, the mixing step in batch processing is no longer necessary, enabling a significant increase in production volume. In continuous dough production, the DymoMix can, in many cases, replace the continuous kneader and therefore lead to substantial cost savings.



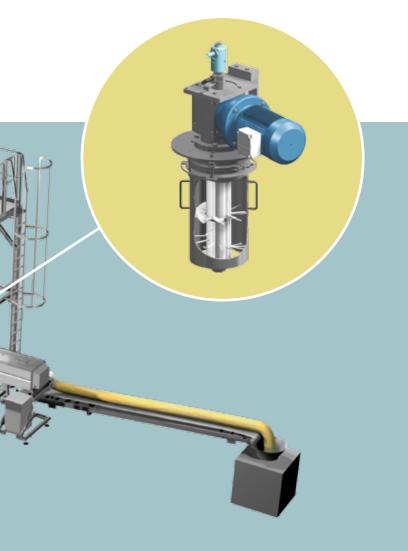
#### Gentle without pressure

Unlike in conventional systems, moistening is not achieved with high pressure but with centrifugal force. Even premium products such as superior quality dry noodle dough (dough yield 136) can be produced with very little moistening and immediately be further processed without any intermediate steps.

#### Versatile

The DymoMix performance range covers all common types of dough with different moisture content (from dough yield 110 to 250). Dry components such as flour and premixes can be used. Water and flowable solutions are suitable fluids for moistening. The degree of moistening can be easily adjusted in the running process at any time.

DymoMix in continuous production process







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