

100% DOUGH QUALITY –
MADE EASY!



NEW

In operation 24/7

NEW

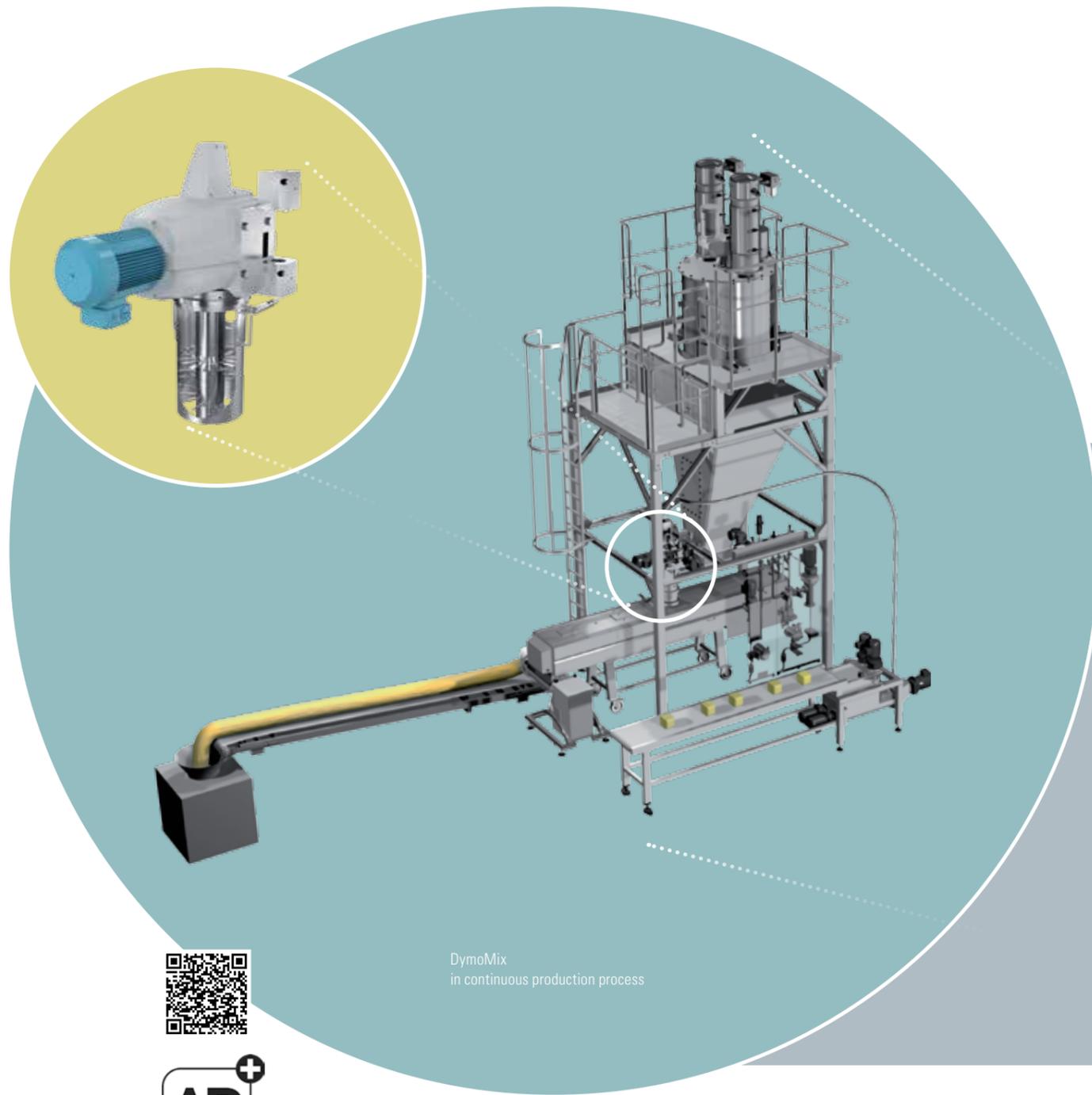
Temperature controlled

NEW

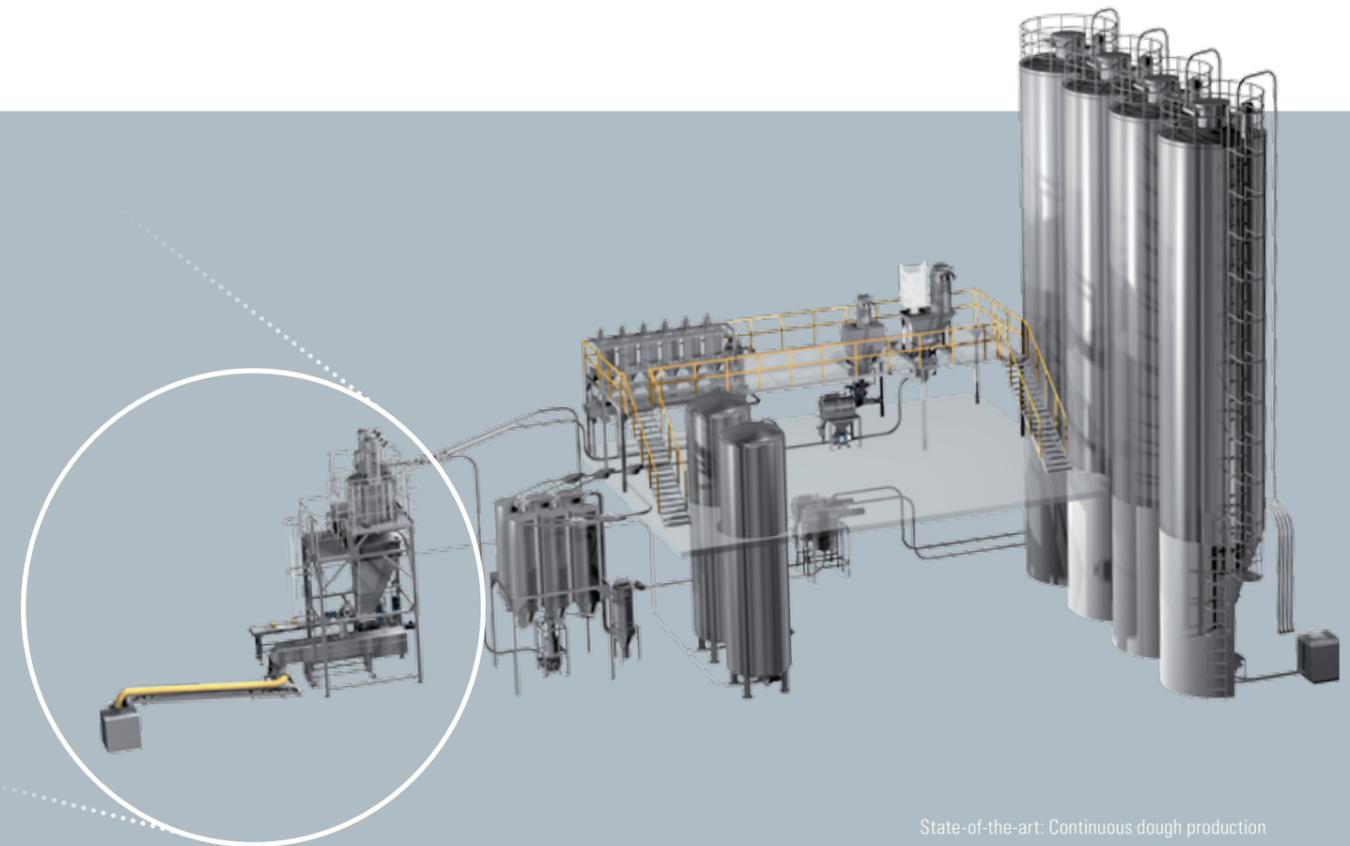
Also for confectionery and extended shelf-life baked goods

BETTER IN EVERY RESPECT Dough production at its best

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.



DymoMix
in continuous production process



State-of-the-art: Continuous dough production

More cost effective

Thanks to the dust free environment of the DymoMix, the blending step in batch processing is no longer necessary, enabling a significant increase in production volume. In many cases the DymoMix can replace the continuous kneader and lead to substantial cost savings in dough production.



TA 180



TA 210



NEW – TRIED AND TESTED: DymoMix with unbeatable features

Typically Zeppelin: Even something good can always be improved. For the DymoMix system, this was achieved by working in close collaboration with the customers while focusing on their specific requirements. This enabled an even stronger position of the mixer on the market.

NEW

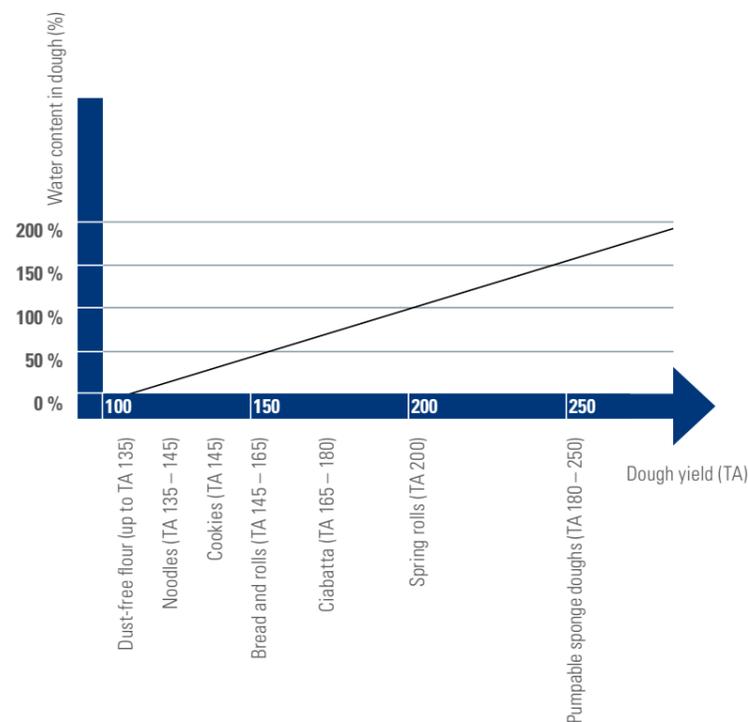
Product-friendly

Unlike in conventional systems, moistening is not achieved with high pressure but with centrifugal force. Now even superior products such as premium dry noodle dough (TA 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 doughs with different moisture content (from TA 110 to 250). Dry ingredients 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 at any time during the process.

Applications



Around the clock

With its new robust gearbox, the DymoMix can now be in operation 24/7, producing the perfect dough at full capacity.

Fast cleaning method

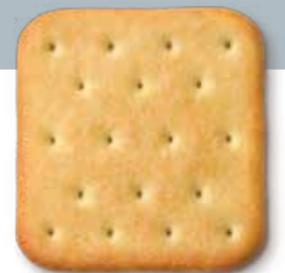
Thanks to the latest technology in hygienic design, the DymoMix achieves an even shorter downtime with higher effectiveness by using WIP, a faster and easier cleaning method.

Multipurpose

The DymoMix is the perfect solution for pasting and also now for agglomerating thanks to its new temperature controlled double-jacket. This enables the processing of liquids such as clarified butter or palm oil and solids (e.g. powdered sugar). Fast, clean, dust-free.

Tried and tested with confectionery and extended shelf-life baked goods

The result of agglomerating warm 40°C clarified butter with powdered sugar was a smooth, easily extractable homogeneous mass – completely dust-free. This fully automatic system delivers better results with shorter mixing times than any other similar system.





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