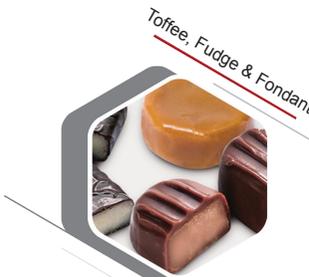


# Autofeed Weighing & Mixing System

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.



## 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.

### 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.

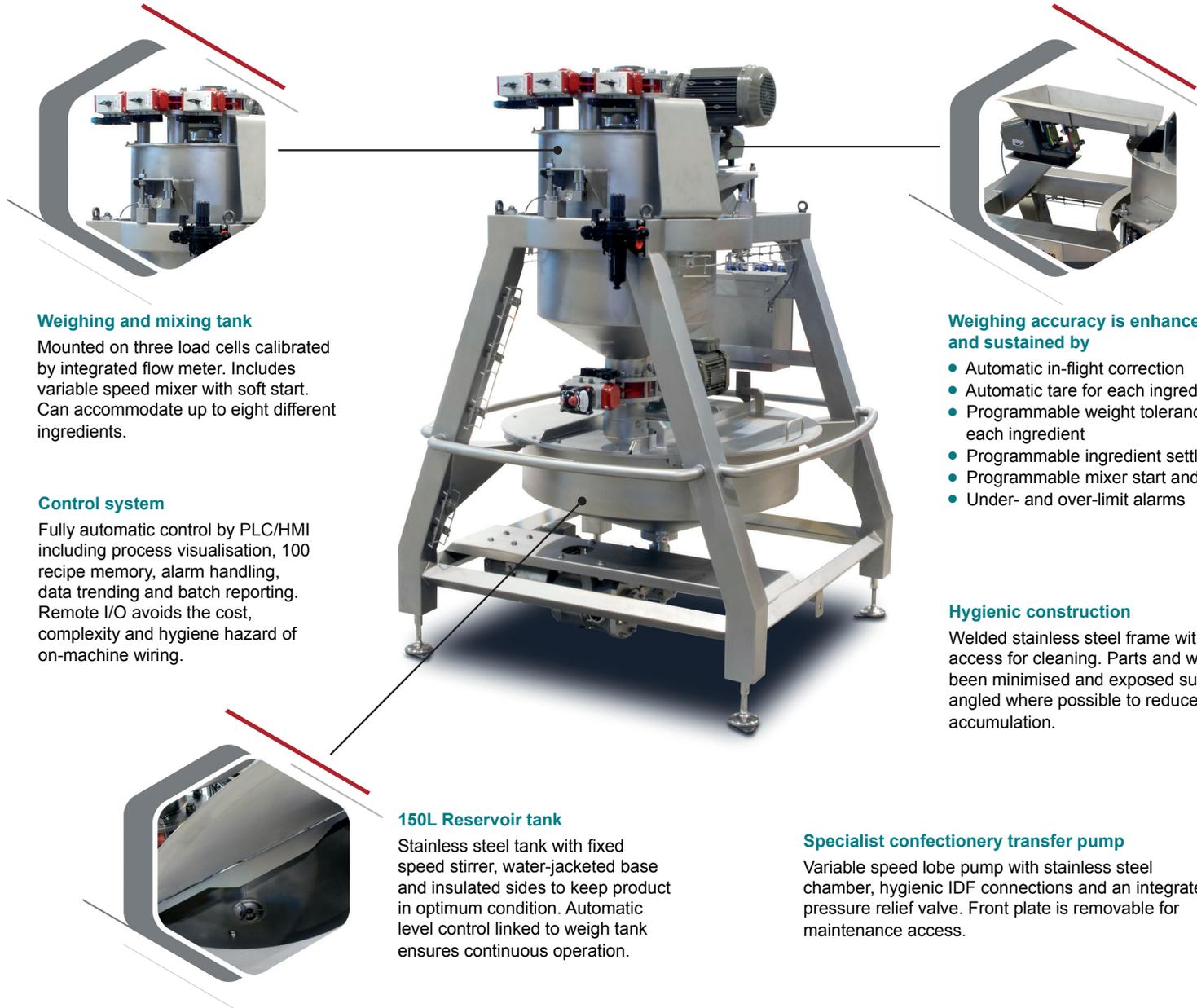
### Automatic control for flexibility and ease of use

Product contact parts are stainless steel and are accessible for 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 click on the link: [www.bakerperkins.com/awm](http://www.bakerperkins.com/awm)

### Typical Installation Includes:





### Weighing and mixing tank

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

### Control system

Fully automatic control by PLC/HMI including process visualisation, 100 recipe memory, alarm handling, data trending and batch reporting. Remote I/O avoids the cost, complexity and hygiene hazard of on-machine wiring.

### 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.

### 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.

### 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

<b>Output</b>	Up to 3,000 kg/hr
<b>Batch size</b>	180kg (200l tank)
<b>Reservoir tank</b>	150l
<b>Cycle time</b>	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

<b>Frame</b>	304 stainless steel
<b>Weigh tank</b>	316 stainless steel
<b>Reservoir tank</b>	316 stainless steel
<b>Product contact parts</b>	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