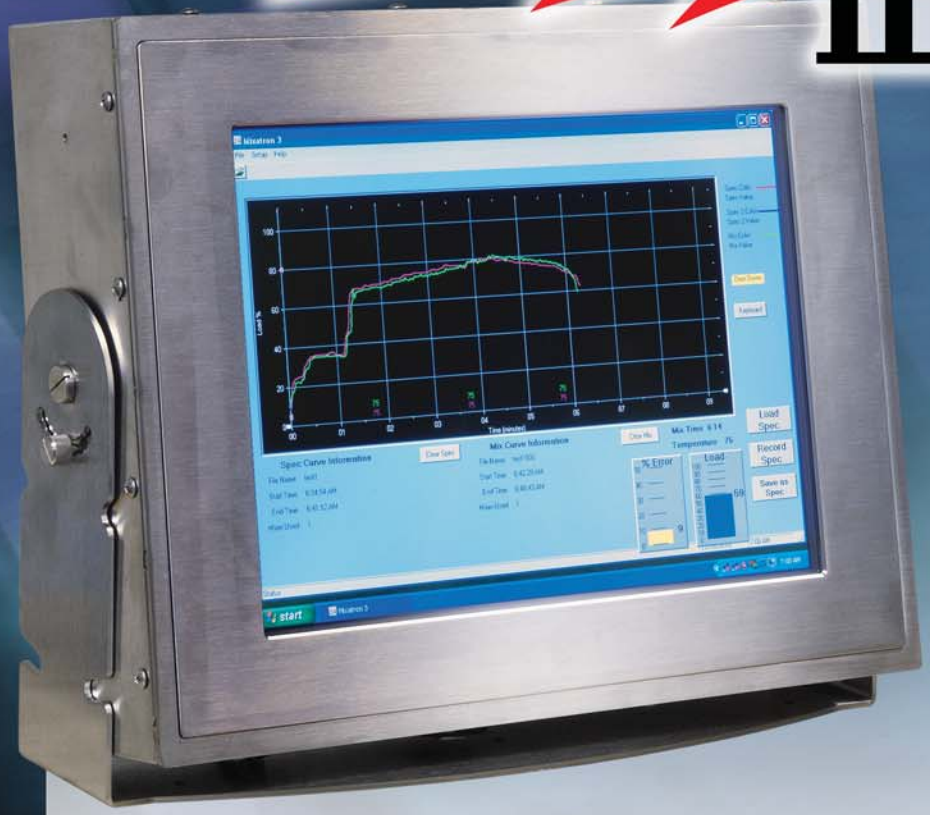
BREDDO Likwifier

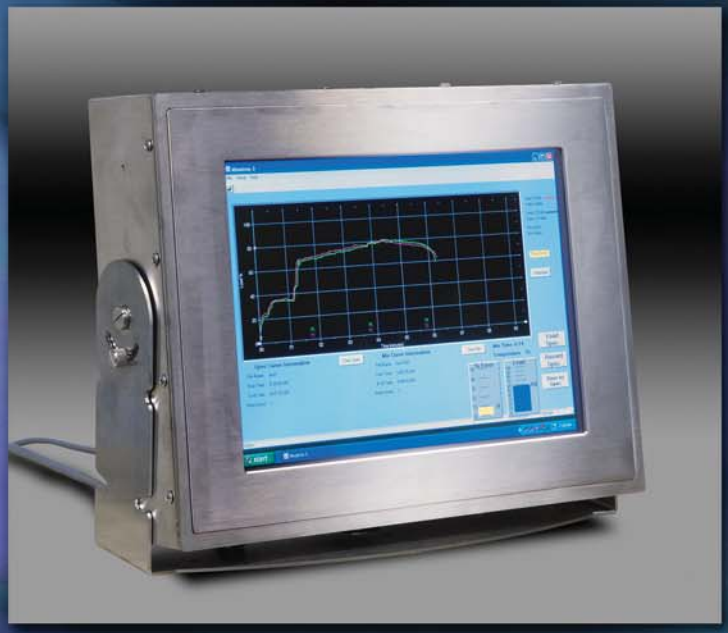
MIXATRON III



Analyze Your Mix for Dough Consistency

A Division of CARAVAN INGREDIENTS

MIXATRON III



Analyze Your Mix for Dough Consistency

The new **MIXATRON III** is designed to collect, store and display data on the consistency of the dough as it is being mixed. When connected to the mixer, through a power transducer, the **MIXATRON** monitors the energy required to develop the dough throughout the various mixing stages, and graphically displays this energy as a data curve. Once a standard curve for a particular mix is established, you can save it in the "Spec Curve" file and it will be stored in memory. These "Spec Curves" can be called back at any time, as required, for a change of variety or size in the current mix. These stored "Spec Curves" may be changed if necessary.

Using an established specification curve, the **MIXATRON** takes the energy data from the current mix and compares it graphically against the standard. Any deviations are shown immediately and if these deviations exceed a preset % of variance (which is adjustable), the **MIXATRON** flashes a red signal and is shown on the bar graft.

The **MIXATRON** also acts as a recorder, storing the data from each mix in memory. This recorded data may be reviewed on the **MIXATRON** unit, or can be down loaded on to a flash card that you can take to your office computer. This touch screen **MIXATRON** is windows based to be more operator friendly. As an optional feature the **MIXATRO**N can be connected to your network and you can monitor the unit from your office.

In addition to the energy data curve, the **MIXATRON** keeps a record of the Date, and the Start and Stop time of each dough. And when supplied with a 4-20 Ma. signal from a digital thermometer, the **MIXATRON** will monitor and display the temperature of the current mix.

This temperature data also is recorded at 2 minute intervals and is saved in memory with the other information about the mix.

The **MIXATRON** is a valuable tool which alerts the operator to any unusual changes in the mix from the standard, such as errors in the amount or weight of Flour, Water, Sugar, or Shortening, etc.; or a large change in dough temperature (such as loss of refrigeration). These variations caught early in the mixing cycle allow adjustments to be made quickly; thus averting potential loss in downtime and/or cripples. Changes in the absorption and/or mixing requirements for new shipments of flour can also be seen more readily.

BREDDO *Likwifier*

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