

# APS Equipment for Bakery Pre-Mixes



■ Double Ribbon Blenders

■ Paddle Blenders

■ Combination Paddle/Ribbon Blenders

■ Plow Blenders

■ Forberg® Mixers

■ Bag Dump Work Stations

■ High Speed Finishers

■ Viscous Pumps

■ Conical Mills

## 25 Years of Building Process Equipment for Bakery Pre-Mixes

Bakery Pre-Mixes offer their own set of challenges. American Process Systems has met those challenges for over 25 years with innovative products and solutions oriented process engineering.

### Mixers

Because we manufacture one of the most comprehensive lines of mixers on the market, we can be completely impartial when recommending equipment to meet your specific product requirements. You don't buy what we have, you buy what you need.

### Test Lab

Our test lab is fully equipped with double ribbon blenders, paddle and paddle/ribbon combination blenders, plow and Forberg® mixers, as well as high speed and conical finishers, bag dump work stations, and viscous pumping systems. All of this equipment is also available for in-plant testing, and customer participation in testing is much encouraged.

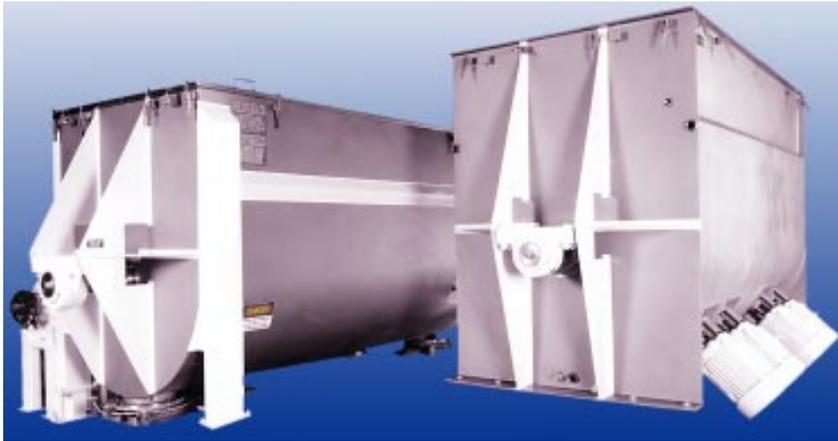
## Dry Bakery Products Prepared in APS Equipment

- **Cake Pre-Mixes**
- **Cake Donut Pre-Mixes**
- **Yeast Raised Donut Pre-Mixes**
- **Milled Flour Bread Pre-Mixes**
- **Whole Grain Bread Pre-Mixes**
- **Pizza Crust Pre-Mixes**
- **Biscuit Pre-Mixes**
- **Cookie Dough Pre-Mixes**
- **Danish Pre-Mixes**
- **Croissant Pre-Mixes**
- **Brownie Pre-Mixes**
- **Pancake Mixes**
- **Muffin Pre-Mixes**
- **Bread-Machine Mixes**

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 Member

# Ribbon Blenders



DRB-155 Double Ribbon Blender and DRB-180 half speed, half HP Agitated Surge

## APS Agitators: Guaranteed for Life

APS agitator shafts are constructed of solid stainless steel and designed to be free of any nuts, bolts or flanges. The unique “spoke” design provides much greater strength than pipes or tubes. *The agitator is warranted to the purchaser to be free of any defects, including breakage, for the life of the mixer.*



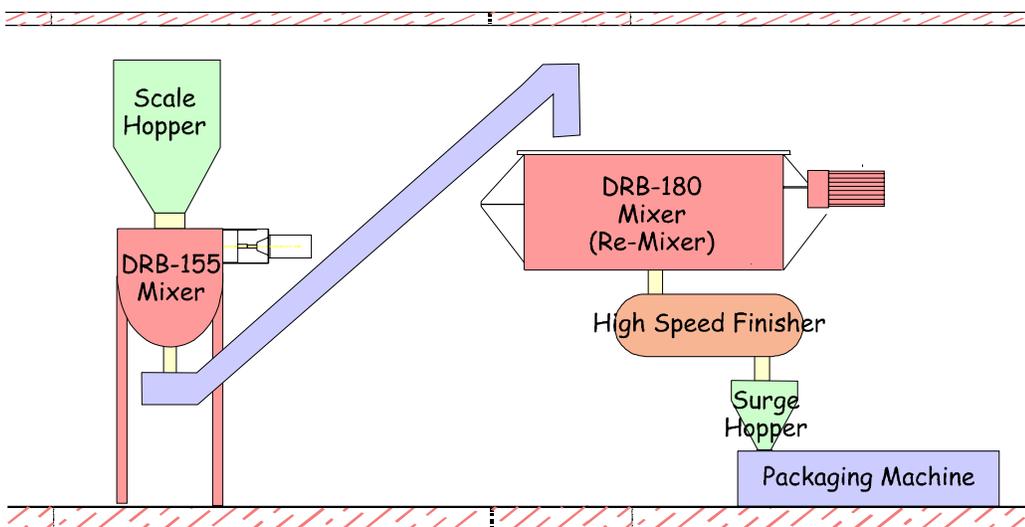
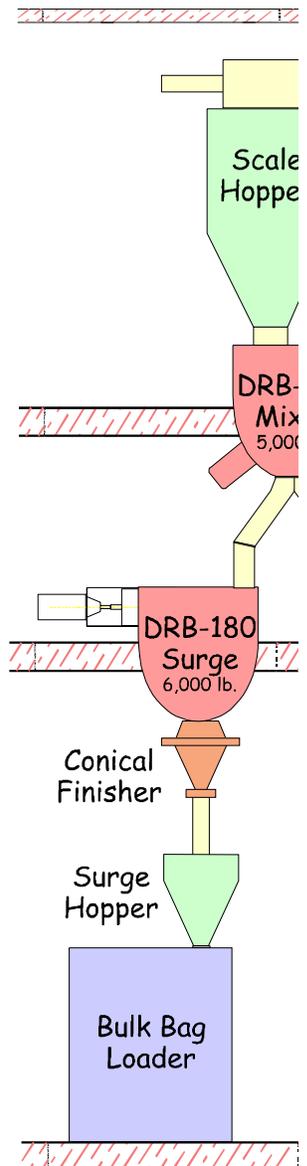
## Mix Systems: Typical Stack-up's

### Horizontal: Increased Capacity Under a Low Ceiling

Traditionally the mixer discharges directly into the packaging line. The graphic below shows a horizontal design, combining a DRB-155 (5,000 lb. capacity) double ribbon blender with a DRB-180 (6,000 lb.) half-speed, half horsepower Agitated Surge/Re-Mixer to increase plant capacity. While the DRB-180 agitated surge feeds lower usage packaging, another batch is being prepared in the 5,000 lb. DRB-155. A high speed finisher disperses lumps of solid shortening or butter, assuring uniform product to your packages.

### Vertical: Achieve Four Batches per Hour

Maximum system efficiency is realized with a multi-story equipment stackup in a vertical plant layout design. Putting gravity to work eliminates the cost of conveyors and the associated capital expenditures, maintenance, clean-up, and any product segregation.



# Viscous Pumping Systems

## Eliminate Tempering— Use the Full Capacity of Your Mixer

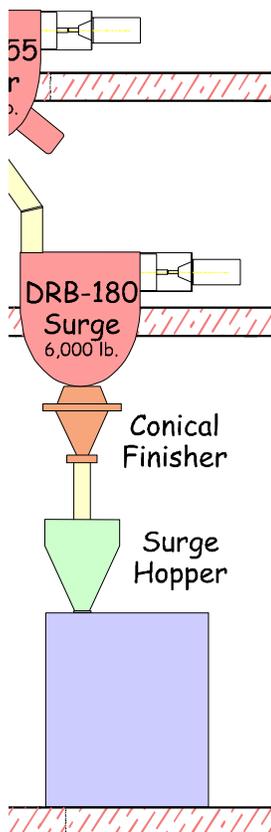
Eliminate the need to temper blocks of shortening by feeding them frozen directly into your mix through an APS viscous pumping system—either manually or using a lift/dumper.

The viscous pump is based on twin, counter-rotating augers and an auger feed roller that gently delivers an air-free product through a choice of die plate or “shower head”.

The system meters accurately within  $\pm 1\%$ , so instead of basing your recipes on shortening block sizes, you can utilize the full capacity of your mixer. Take-apart is tool-less, making it a snap to clean.



## High Speed & Conical Finishers



The conical mill will mill difficult product while generating little heat. It may be choke fed and is available with many screen variations. The design also allows for screen removal for recipes that require some lumps (such as biscuits).

Both, the conical mill and the high speed finisher, disagglomerate and disperse shortening throughout the mix.

The high speed finisher is designed for continuous operation, delumping after mixing.



# Bag Dump Stations



## Don't Lose Your Ingredients in a Cloud of Dust!

Opening bags of dusty ingredients need not produce a cloud of dust—dust that settles on equipment, pipes, walls, or any other surface, making housekeeping a nuisance and the working environment uncomfortable, or even hazardous.

The APS bag dump work station has a self-contained filter system which captures dust before it can enter the workplace.

It also reclaims this dust, pulsing minors and majors back into the process.

*Model FBD-200 Filtered Bag Dump Work Station  
With Integrated Pneumatic Bag Compactor*

Represented by:

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