

MIXING SOLUTIONS  
FOR THE BAKING,  
PASTRY AND  
SNACKING  
INDUSTRIES

# Kneadster<sup>®</sup>, simply smarter

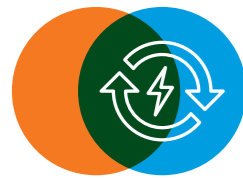


# Kneadster<sup>®</sup>, simply smarter



SNACK  
MIXING  
TOOLS





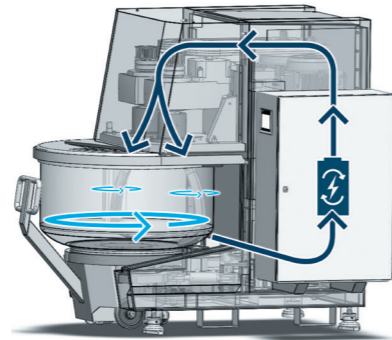
**ENERGY RECOVERY**

## Cost efficient and responsible production

The energy to drive the bowl is recovered to rotate the tool.

The differential rotating speeds allow for the injection of the «right» energy as required for a given recipe. During the kneading process, the peripheral speeds of the bowl and tool are different which leads to the tool driving the bowl, while the speed should, on the contrary, be controlled.

VMI has made the decision to store and reject the energy in the tool's driving circuit, thus reducing its consumption.



**KNEADSTER® has been designed to support you in your development.**

Combined with one or two bowls and a lift, you can increase production speed, according to the constraints of your bakery or plant.



**EASE OF USE**

## Greater work comfort for operators

The noise level coming from KNEADSTER® is limited (85 decibels) for added comfort in the workplace.

The removable bowl is easy to use with its 2 handles. The control panel can be placed on the right or on the left, or at a distance.



**EASY CLEAN**

## No fuss Optimised hygiene

With its full stainless steel construction, KNEADSTER® can be cleaned with a pressure washer, and has no visible pivot, screw or seal. This provides for easier cleaning and the time dedicated to this task is significantly reduced.



**INTUITIVE OPERATION AND MOBILE SUPERVISION**

## Easy use for enhanced performance

**As standard,** KNEADSTER® features VMI\_COMPACT monitoring with Siemens touchscreen for user identification, access control and recipe management. This allows for speed adjustment and retrieving of records on a USB stick.

**As an optional extra,** mobile supervision allows for data storage and traceability and exporting of reports. Recipes are synchronised between the machine and mobile supervision: You can prepare recipes from the supervision system and then send them to the machine to run them. The system also collects vibration data to anticipate the maintenance required.

**KNEADSTER® has been designed to evolve into automated or robotised system.**

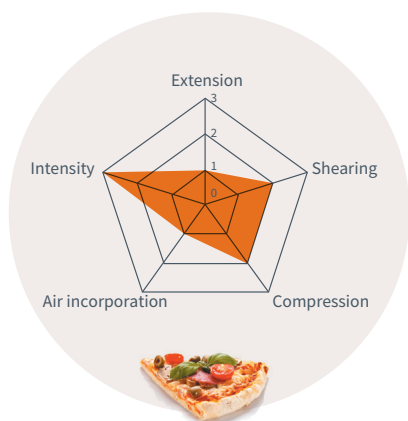


**3 models of Kneadster®:**

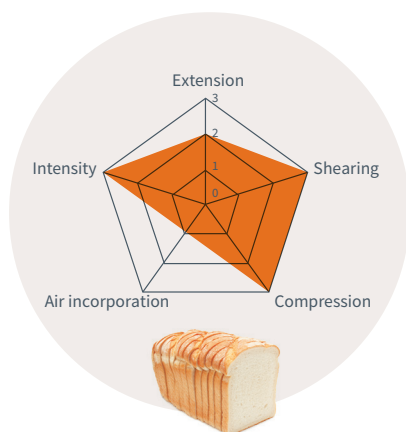
MODELS	BOWL VOLUME	DOUGH QUANTITY DEPENDING ON THE PRODUCT VISCOSITY	HEIGHT BOWL CLOSED	HEIGHT HEAD UP	WIDTH	DEPTH	TOTAL POWER
<b>KN 250</b>	250 L	from 50 to 150 kg	1 805 mm	2 264 mm	1 770 mm	2 197 mm	34 kW
<b>KN 550</b>	550 L	from 100 to 350 kg	1 906 mm	2 506 mm	1 671 mm	2 160 mm	55 kW
<b>KN 1000</b>	1 000 L	from 300 to 550 kg	2 447 mm	3 230 mm	1 422 mm	2 578 mm	90 kW

# You master your recipes Kneadster® masters your processes

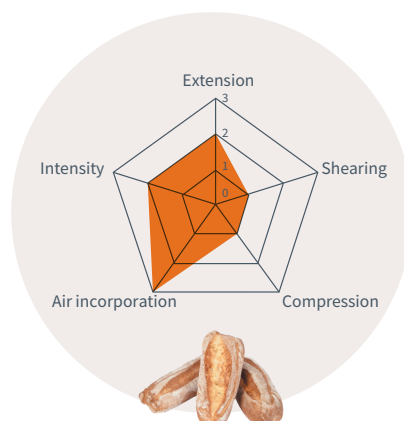
KNEADSTER® meets the requirements of all major families of dough, on all 5 key elements of the kneading process, for optimum quality: extension, shearing, air incorporation, compression, kneading intensity.



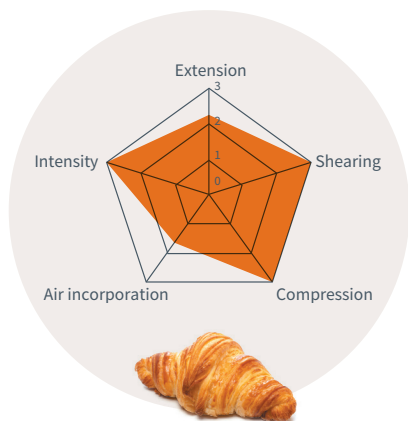
White bread, pita & pizza



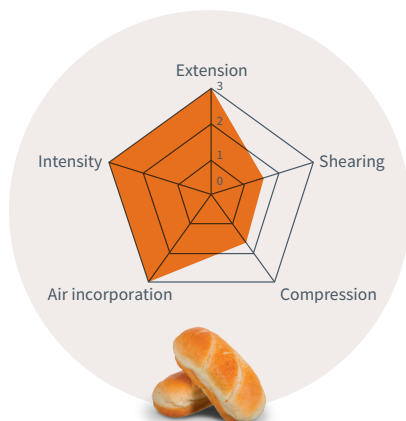
English bread & buns



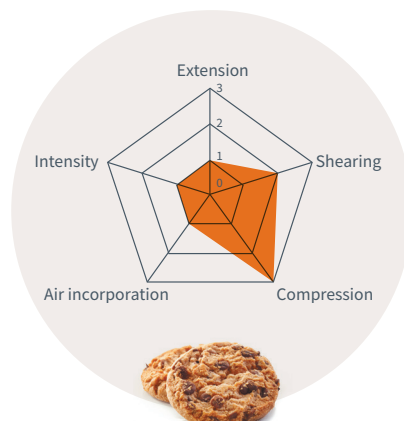
Traditional bread



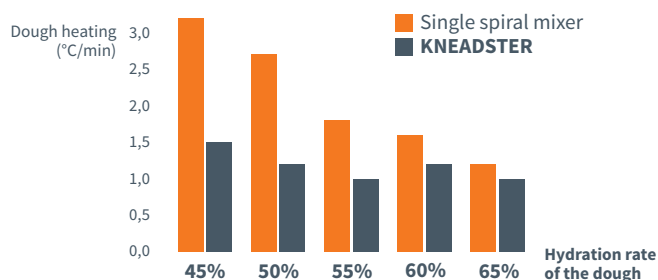
Viennese pastry



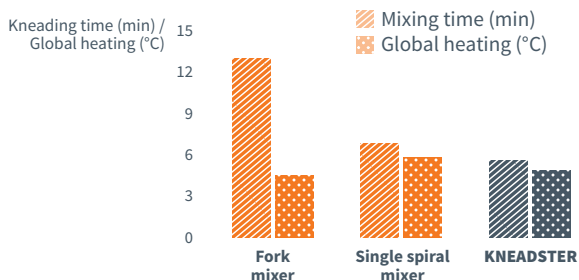
Brioche & milk bread



Cookies



Up to 50 % less dough heating.  
Better quality, regardless of the recipe.



Minimised dough heating  
and reduced kneading time



# VMI, an international dimension ...

## **WE ARE SPECIALISTS OF THE BAKERY AND PASTRY MARKET**

Our offer covers the whole of the global market of bakery, viennese pastry and pastry, as well as products specific to each segment. It includes many services, from R&D (Research & Development) support to start-off.

Since 1945, we have been working hand-in-hand with our customers to lead them to success. Our objective is to provide reliable mixing solutions that our customers can rely on to ensure unrivalled repeatability of their products and optimum productivity.

VMI is an international company with a network of representatives and dealers who cover every region in the world. We have been continuously developing various markets in the world, respecting the cultures, regulations and habits specific to each country.

Our international expansion relying on the fact that we are a subsidiary of the Linxis Group has afforded us an in-depth knowledge of the market and allowed us to implement genuine partnerships with local players in the fields of bakery and pastry.



## **Scalable and modular solutions**

To meet your customer's requirements, your business has evolved: production volumes and throughput, characteristics of the finished products, production constraints, need to diversify... This is why VMI integrates from the design of its solutions, the required scalability to support your productivity year after year.

VMI's engineers and technicians come into play early on in your project in order to assess and upgrade your production capacities. Our kneading and mixing systems adapt to the configuration of your production space, as well as to the evolution of your manufacturing processes.



70 rue Anne de Bretagne  
PA des Marches de Bretagne  
85600 Montaigu-Vendée - France  
Tel. +33 (0)2 51 45 35 35  
E-mail: comm-ind@vmi.fr

[vmimixing.com](http://vmimixing.com)



A company of 