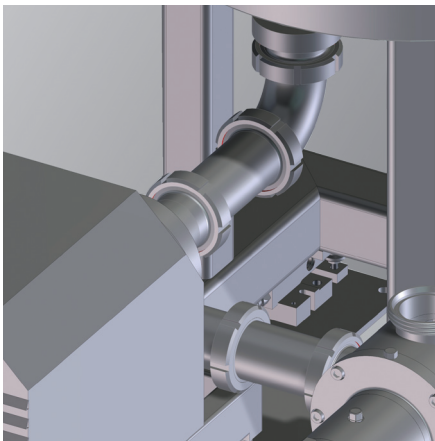
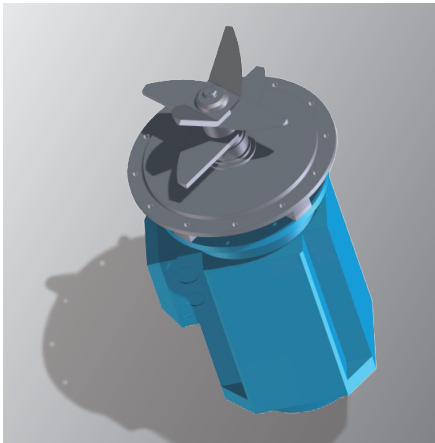
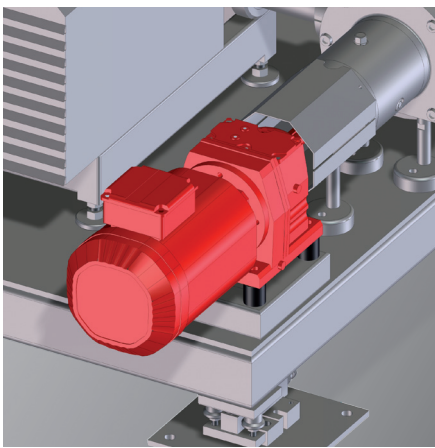
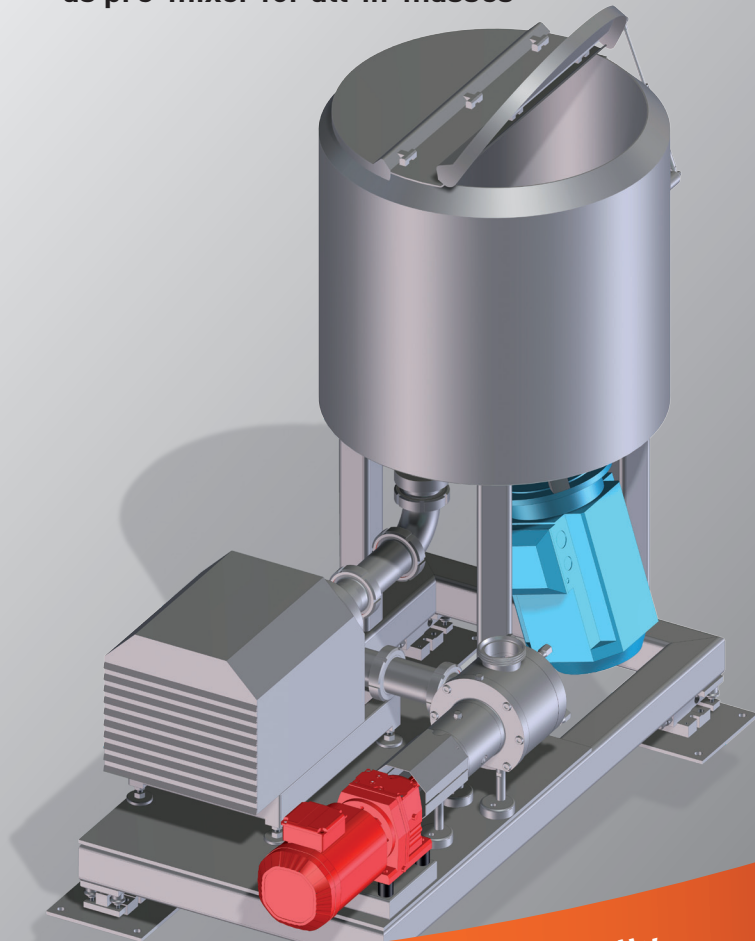


RESIDUAL BREAD OR DOUGH PROCESSING **daxRec**

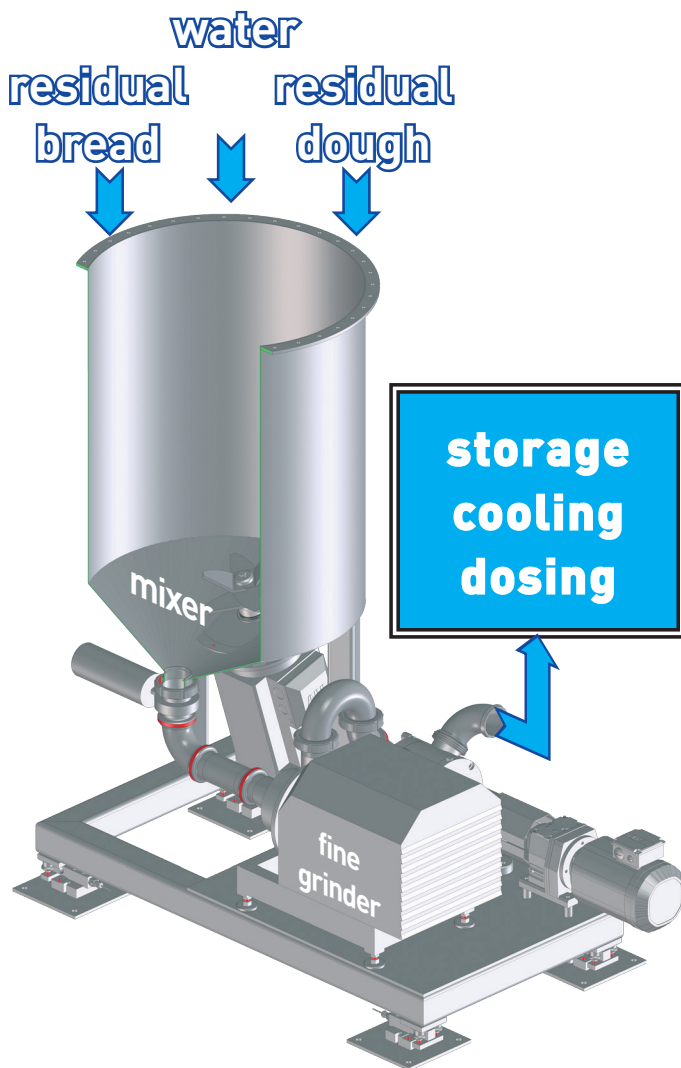
PROFESSIONAL USE OF RESIDUAL BREAD OR DOUGH



- special technique of fine grinding
- suitable as homogeniser for residual bread mash or as pre-mixer for all-in-masses



Significant quality
improvement of bread
and bakery products !



Functional principle:

Through a special process, the residual bread or dough will be liquefied with a minimum of water and homogenized by a special technique of fine grinding in a rotor-stator system.

The result is an extremely fine suspension, which is pumpable and will no longer segregate. This simplifies the storage of the finished cream mass considerably.

Design:

- single-walled mixing hopper from stainless steel AISI 304
- hinged lid with handles
- drive: powerful three-phase motor with knives and hygienic mechanical ring seal
- fine grinder

Option:

- double-walled (tempering)
- mobile design
- mixing hopper on weighing frame
- conveying and dosing pump as a compact centrifugal pump
- conveying pipe loop to removal station with drip-free extraction valve
- stand-alone control unit
- shredder/coarse grinder

Special advantages of daxRec:

- intensification of taste
- time efficient mixing of a homogeneous mass without risk of segregation
- raw material economies due to higher return flow, higher dough yields and reduced consumption of bakery improvers
- brightening of the crumb in wheat bread
- enhanced freshness and shelf life due to higher water absorption
- easy cleaning due to easy accessibility

Ing. Johann Daxner GmbH
Vogelweiderstraße 41
4600 Wels/Austria

Tel.: +43 / 7242 / 44 227-0
Fax: +43 / 7242 / 44 227-80
office@daxner.at

Daxner International GmbH
Am Breitenstein 3
97922 Lauda-Königshofen/Germany

Tel.: +49 / 9343 / 644-0
Fax: +49 / 9343 / 644-169
office@daxner-international.de



www.daxner-international.com