



Mixers, Blenders & Dough Transfer Systems



Planetary Mixers

BFI Series

BFI150, BFI180



- Large-volume planetary mixers for high-throughput batch production.
- Waterproof planetary system designed for industrial environments.
- Stainless steel bowls with integrated drain for efficient cleaning.
- Elevating head design supports safe and controlled bowl handling.

BTI

BTI100, BTI140



- High-capacity planetary mixers for demanding industrial use.
- Electric bowl lifting supports safe handling of large batches.
- Robust drive systems for stable mixing performance.
- Stainless steel bowls with drainage for hygienic operation.
- Designed for consistent results in continuous or high-load production.

Scalable mixing for diverse production needs



Multiple Mixing Tools



Versatile Application



Scalable Batch Size

Planetary Mixers

BTF Series

BTF010, BTF020, BTL020, BTF040, BTF060



Multiple Mixing
Tools



Versatile
Application



Scalable
Batch Size



- Wide range of bowl capacities supporting small to medium batch production
- Variable speed planetary mixing for controlled blending
- Interchangeable tools for doughs, emulsions, and creams
- Configurable controls and bowl lifting options for different workflows
- Designed for flexibility in mixed or changing production environments

**Scalable mixing for diverse production
needs**

Stationary Bowl Mixers

Designed for consistent, repeatable mixing in fixed installations where robustness and reliability are critical.



Heavy Duty Construction



Continuous Operation



Consistent Mixing

ASM EVO

SPIRAL MIXER WITH FIXED BOWL



MODELS

60	80	100	130
160	200	250	

ASM EVO RS

AUTO-DUMPING SPIRAL MIXER



MODELS

100	130	160	200
250	300		

Built for fixed, high-duty production

Removable Bowl Mixer

ASE EVO

SPIRAL MIXER WITH REMOVABLE BOWL TROLLEY



Heavy Duty
Construction



Continuous
Operation



Consistent
Mixing

MODELS

60 80 100 130

160 200 250

Built for fixed, high-duty production

Removable Bowl Mixers



Quick Change Overs



Improved Hygiene



Flexible Batch Handling

PRO EVO

SINGLE SPIRAL MIXER



MODELS

180	220	280	340
440	540	800	

AVANT FORCE EVO

DOUBLE SPIRAL MIXER



MODELS

180	220	280	340
440	540	800	

Efficient changeover for flexible production

Removable Bowl Mixers



Quick Change Overs



Improved Hygiene



Flexible Batch Handling

NOVA

DOUBLE TOOL BLENDER



MODELS

320	420	520	650
800	950		

IBT EVO

BEATER ARMS MIXER

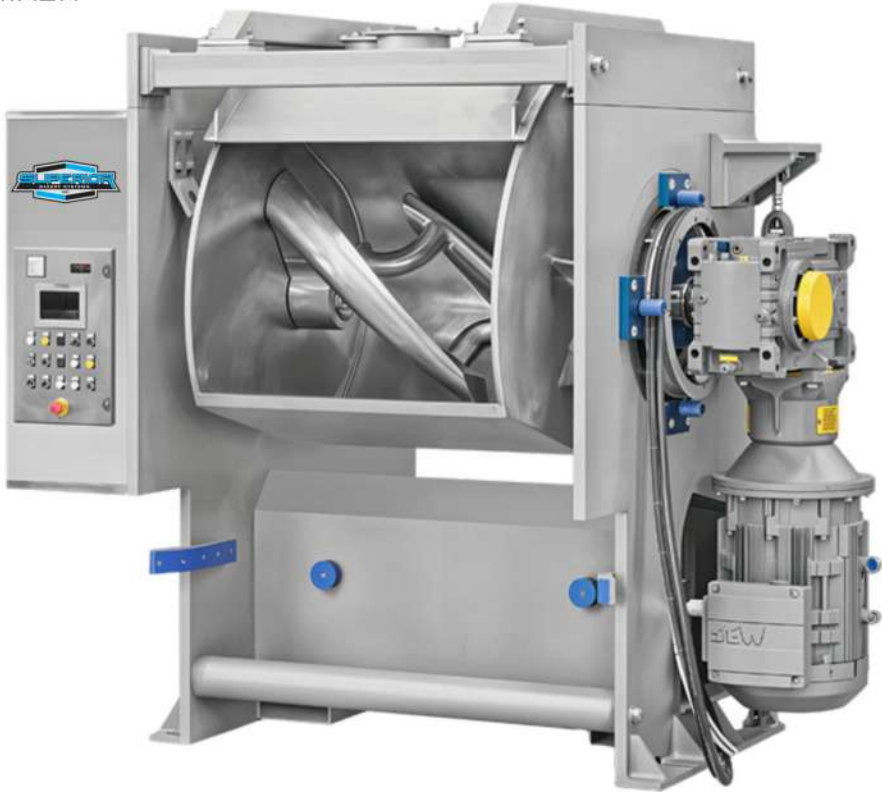


MODELS

180	220	320
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Horizontal Mixer

ZM
HORIZONTAL MIXER



Z-Arm Mixing



Heavy
Mechanical
Strength



Soft Dough
Handling

MODELS	BOWL CAPACITY (L)	DOUGH PRODUCTION (KG)
ZM 200	200	100 - 200
ZM 500	500	250 - 300
ZM 800	800	400 - 450
ZM 1100	1100	500 - 600
ZM 1600	1600	750 - 900
ZM 2000	2000	1000 - 1200

Efficient mixing for soft and laminated doughs

Bottom Discharge System



Heavy Duty Construction



Consistent Mixing



System Integration

Efficient bottom discharge that optimizes material flow and ingredient yield.

Industrial Planetary Mixer

MRC

PLANETARY MIXER - NO AIR ENTRAINMENT



Versatile Blending



Multiple Mixing Tools



Gentle Handling



Tool Options

1. Flat Paddle
2. Spade Cutting Tool
3. Heavy Wire Wisk
4. Fine Wire Wisk
5. Ascending Spiral Round Bar
6. Descending Spiral Round Bar
7. Cross Beater
8. Double-U Bar Paddle
9. Large Basket Whisk
10. Bowl Scraper



MODELS

120	200	300
400	600	800

Controlled blending for consistent downstream processing

Industrial Planetary Mixer

MR AVANT
PLANETARY MIXER



Versatile
Blending



Multiple Mixing
Tools

Tool Options

1. Flat Paddle
2. Spade Cutting Tool
3. Heavy Wire Wisk
4. Fine Wire Wisk
5. Ascending Spiral Round Bar
6. Descending Spiral Round Bar
7. Cross Beater
8. Double-U Bar Paddle
9. Large Basket Whisk
10. Bowl Scraper



1



2



3



4



5



6



7



8



9



10



Gentle
Handling

MODELS

120 200 300

400 600 800

**Controlled blending for consistent
downstream processing**

VISCOUS PRODUCT PUMP

Viscous product pumping systems enable the controlled transfer of highly viscous mixtures directly from mixing bowls to dosing or production equipment. Designed to manage the high pressures and mechanical demands of viscous products, these systems eliminate manual emptying while ensuring consistent and reliable feeding to downstream processes.



Less Manual Handling



Consistent Flow



Gentle Handling

Designed for Demanding Product Characteristics

Highly viscous products place increased demands on transfer systems due to higher pressures and reduced flow rates. These pumping systems are purpose-built for such conditions, with pump units tailored to the mixing bowl or container to ensure reliable, easy-to-clean operation in production environments.



Reliable transfer of highly viscous products without process interruption.

Controlled Vertical Dough Transfer



Automatic Transfer



Gentle Dough Handling



System Integration

SRC 120

BOWL LIFTER DUMPER ON BENCH
FRONTAL DISCHARGE



BLT MANUAL/AUTOMATIC

BOWL LIFTER DUMPER FRONTAL
DISCHARGE



MANUAL HEIGHTS (cm)

120	180	240
300	350	

AUTOMATIC HEIGHTS (cm)

180	240
300	350

Reliable vertical dough transfer.

Controlled Vertical Dough Transfer

BLT DS MANUAL

BOWL LIFTER DUMPER DISCHARGE ON BOTH SIDES



HEIGHTS (cm)

180 240 300

SDC F AUTOMATIC

BOWL LIFTER DUMPER FRONTAL DISCHARGE



MANUAL HEIGHTS (cm)

180 240 300

350 400



Automatic Transfer



Gentle Dough Handling



System Integration

Reliable vertical dough transfer.

Dough Chunking

TCS - TCX - TCR

DOSING HOPPER

MODELS

250 400 600



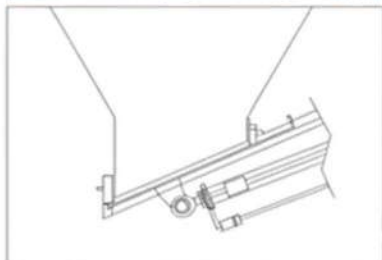
Controlled
Dosing



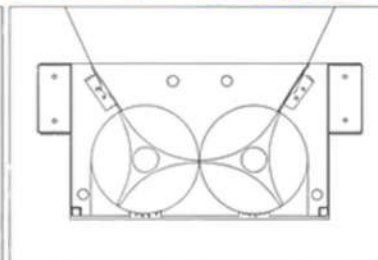
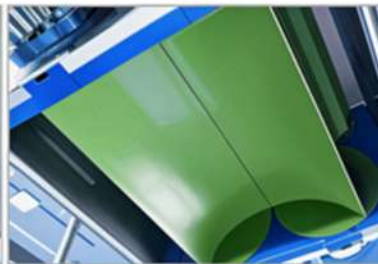
Gentle Dough
Handling



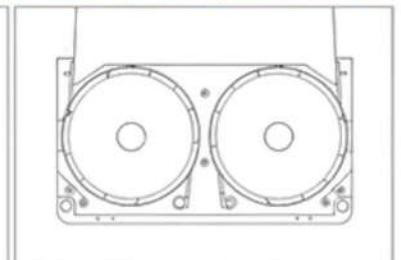
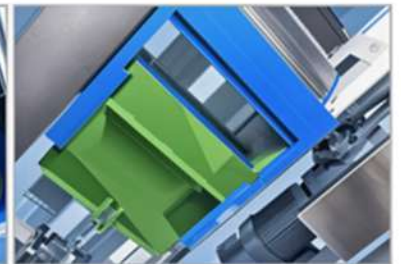
System
Integration



TCS
KNIFE BLADE
COUTEAU



TCX
TRIANGULAR DOUBLE STAR BLADE
DOUBLE ETOILE TRIANGULAIRE



TCR
DOUBLE ROLLER WIRE
DOUBLE ROULEAU

Controlled dough discharge that stabilizes flow between mixing and production.



11 King Str., unit 5, Barrie, ON, Canada, L4N6B5



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Contact us to start your project!