The Tweedy mixer, the definitive mixer for the Chorleywood Bread Process, is proven to give consistently high product quality with the minimum of operator involvement for a wide range of bakery products.

Could more consistent ingredients weighing and dough mixing improve your product quality?

Tweedy mixing systems can offer you:

- Effective ingredient dispersion and uniform dough development, consistent from mix to mix
- Electronic weighing with PLC control to regulate the flour-water ratio to within 0.1%
- Recipe driven operation
- On-screen diagnostics
- Management information, e.g. reconciliation of ingredients
- Mixing speed can be set to suit process requirements
- Maintained accurate dough temperature by unique weighing and water blending system in conjunction with accurate energy control

Would you like to optimise the efficiency of your dough room?

- Fully automated systems require no routine operator intervention
- Capable of mixing 14 batches of dough per hour (up to 5,400kg)
- Patented water blending system minimises the use of chilled water
- High level of automation cuts down on labour costs
- Produces consistent dough quality, minimising give-away
- Programmable cycles include automatic wash-down

Tweedy Mixing Systems: effortless product quality – consistently
Tweedy mixers also have unique features dedicated to improving the baking process:

- **Pressure Vacuum mixing:**
  - patented system allowing better oxidisation giving improved product texture and colour
  - can be used to vary texture from very small cell size to more open structures (e.g. sliced, white bread to baguettes)

A versatile mixing system that can adapt to meet your specific requirements:

- Tailored ingredient feeding arrangements
- Twin mixers feeding a single hoist
- Flexibility in positioning of operator interface
- Full tilt automatic discharge
  - 150° forward or backward tilt to discharge dough directly to the divider, eliminating the need for a separate hoist

**The Tweedy Mixer Range**

The Tweedy mixer range offers a broad range of machine sizes:

**T220, T275, T340, T385**

*(denominating batch size in kilos)*

Also available in the Tweedy range is the T170, designed specifically for the small to medium-sized baker