



FOR IMMEDIATE RELEASE

CONTACT:

Claire Auffredou, Marketing Manager
cauffredou@vmi.fr
+33 251-453-490

VMI offers the widest range of mixing solution, from vertical mixer to fully automated continuous kneading solution

IBIE, the baking industry's trade fair, is back, from **8 to 11 September 2019**, at the **Las Vegas Convention Center**. This worldwide event gathers over 1,000 major manufacturers and vendors of the grain-based food industry, meeting each type of requirement: ingredients, production equipment, preservation system, packing, logistics, distribution...

VMI, a leader in the design and manufacturing of kneaders and mixers for the bakery and snacking industry, will be pleased to exhibit its mixing equipment at IBIE, booths **#2605 & #6779**. From **traditional bakery equipment**, to **automated production systems** for the food industry through **kneading solutions with removable bowls** for plant bakers, VMI offers solutions for each process.

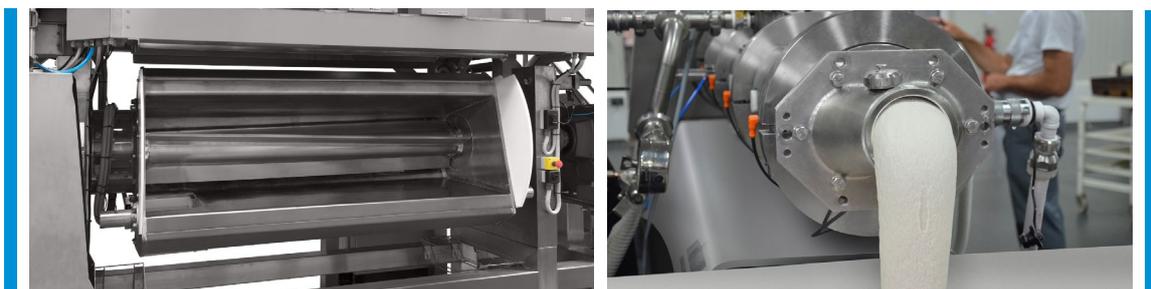
A French brand known and renowned throughout the world, VMI is present in America through its **VMI North America** subsidiary, operating from Kansas City. VMI North America provides local support and after-sale services to its North American customers.

Bakery & Snack Food Industries Booth

Booth #6779 will be dedicated to baking / patisserie / biscuit industries, seeking mixing process solutions for diversified, intensive production. VMI will exhibit jointly with Shick Esteve, its sister company, a subsidiary of **Linxis**, an **industrial group** VMI belongs to. Shick Esteve designs and manufactures ingredient automation solutions (for liquids, powders or solids). The synergy and complementarity of these two manufacturers help design turnkey solutions that customized to their customers' needs. The expertise shared by Shick Esteve and VMI will be illustrated by a **global, continuous premix and kneading solution**.

VMI's continuous mixing solution allows professionals in the baking industry to master the fundamentals of kneading and guarantee consistent quality on a large scale (500 kg to 8,000 kg per hr) for a wide range of products: traditional bread with or without sourdough, sandwich bread, buns, Viennese pastry, puff pastry...

With **over 300 continuous mixers installed throughout the world**, VMI's design was developed specifically for the most demanding type of production: patented pre-mixers to homogenize ingredients, optimal design tools and bowls adapted to different types of dough, high-performance process steering, from dosage to kneading.



 [Watch the continuous mixer video demonstration](#)

The VMI booth dedicated to industrial baking will also exhibit vertical kneaders with removable bowls, for production runs of 300 - 750 kg of dough. The high-level of performance guarantees a consistent production run. Its wide range of tools allows for all types of recipes: ciabatta bread, cookies, doughnuts, cheesecake, Viennese pastry, unleavened, fermented or gluten-free, germinated seed-based mix or vegetal proteins...

The **KNEADSTER** kneader is dedicated to manufacturers who wish to make traditional quality bread on an industrial scale. The exclusive design, double mixing tool (format, diameter, position) facilitates the insertion of gaseous alveoli in the dough for even more consistent mixing. KNEADSTER meets the requirements of all major families of dough, and is particularly suited for traditional recipes with sourdough or "clean label", while guaranteeing a longer preservation of finished products.

The KNEADSTER will also be presented in its **Pastry** version with tools adapted to pastry, cakes and biscuits. The KNEADSTER kneaders can be integrated in automated systems with shuttles to transport bowls, allowing for sponge & dough processes with resting or fermenting.

 [Watch the Kneadster Pastry video demonstration](#)



Artisan & Retail Baking Booth

Before developing automated systems, VMI had been the legacy partner of artisan bakers for over 60 years. On booth #2605, VMI will exhibit its kneaders and planetary mixers for retail and independent bakers.



The brand's iconic equipment will be exhibited at IBIE, such as the **PH612 XV** planetary mixer, the ideal partner to make biscuits, sponge cakes and Viennese pastry. It is also used in catering and in the food industry, allowing chefs to develop creams, sauces and ready-made dishes. In 2019, VMI planetary mixers have been upgraded to improve consistency and variety in the mixes. The programming of recipes (up to 20 recipes of 20 phases each) and the option to add a scraper after the purchase of the machine complete the features of the range, whose capacity goes from **20 to 80 litres**.

Flagship equipment also includes the **AF100 fermenter** which ensures the homogenization, maturation and conservation of sourdough. With the AF COMPACT 100 EV, bakers are freed from the daily constraints of producing sourdough, and can focus on making old tradition breads and customizing production.

The **GENIUS** spiral mixer, the latest in the VMI range of kneaders, was designed to make the lives of artisan bakers easier, to allow for the diversity of recipes, while increasing productivity. Ease of use has been optimized down the smallest details: transparent cover with a door to protect bakers from flour dust, water supply to simplify flushing, reduction of retention areas for easier cleaning, pedal to move the kneader... The second forte of the **GENIUS** is to ensure a more homogeneous mix more quickly with a better quality of kneading. For all types of doughs, from the most resistant to the most hydrated. As it features a digital dashboard and dual tool-bowl speed variation, the **GENIUS EV** allows bakers to customize and record up to 10 recipes (of 30 phases each).



 [Watch the GENIUS video demonstration](#)

Whether for smaller or more intensive production, the bakery industry has found in VMI its best ally to make the mixing process repeatable, consistent and versatile.

Contact information

VMI North America subsidiary

4346 Clary Blvd - Kansas City, MO 64130, USA

tbartsch@vmimixing.com

+1 (816) 708-0654



vmimixing.com

For more information about IBIE, visit: www.ibie2019.com