



Request for Quote

Date: _____

Name _____

Title _____

Company _____

Address _____

Phone number _____ E Mail Address: _____

Plant Information

Plant Power? _____ Volt/ _____ Phase/ _____ Hertz Flour System: _____

Bakery Operating Temperature? _____ F or _____ C Manual Ingredients Addition: _____

Ingredient Water Temperature _____?

Existing Cooling Jacket Medium : _____ Glycol @ _____ F/C _____ Direct Expansion @ _____ F/C

Existing Water Supply : Hardness: _____, Mineral Type(s) _____, pH: _____

Products

Product(s) to be mixed (Choose as many categories as required)

_____ White Pan Bread _____ Specialty Bread _____ Buns _____ Hearth Bread & Bun

_____ Straight Dough _____ Sponge & Dough _____ Liquid Sponge

_____ Flat Bread _____ Bagels _____ Pizza _____ Frozen Dough

_____ Croissant _____ Danish _____ Yeast Donuts _____ Cake Donuts

_____ Wire Cut Cookie _____ Rotary Cookie _____ Energy Bars _____ Granola Bars

_____ Pie Dough _____ Crème _____ Cracker (Saltine) _____ Cracker (Specialty)

Print and fax completed form to (815) 726-7138

Existing Production Information

Product #1 _____ % Dough Absorption _____ (#'s of water/#'s of flour)
Batch Size _____ lbs/Kgs # of Batches per hour _____ #'s of Scrap Dough _____
Mix Time Total _____ # of Stages _____ Low Speed (minutes) _____ High Speed (minutes) _____
Product #2 _____ % Dough Absorption _____ (#'s of water/#'s of flour)
Batch Size _____ lbs/Kgs # of Batches per hour _____ #'s of Scrap Dough _____
Mix Time Total _____ # of Stages _____ Low Speed (minutes) _____ High Speed (minutes) _____
Product #3 _____ % Dough Absorption _____ (#'s of water/#'s of flour)
Batch Size _____ lbs/Kgs # of Batches per hour _____ #'s of Scrap Dough _____
Mix Time Total _____ # of Stages _____ Low Speed (minutes) _____ High Speed (minutes) _____

Target Production Information

Product #1 _____ % Dough Absorption _____ (#'s of water/#'s of flour)
Batch Size _____ lbs/Kgs # of Batches per hour _____ #'s of Scrap Dough _____
Mix Time Total _____ # of Stages _____ Low Speed (minutes) _____ High Speed (minutes) _____
Product #2 _____ % Dough Absorption _____ (#'s of water/#'s of flour)
Batch Size _____ lbs/Kgs # of Batches per hour _____ #'s of Scrap Dough _____
Mix Time Total _____ # of Stages _____ Low Speed (minutes) _____ High Speed (minutes) _____
Product #3 _____ % Dough Absorption _____ (#'s of water/#'s of flour)
Batch Size _____ lbs/Kgs # of Batches per hour _____ #'s of Scrap Dough _____
Mix Time Total _____ # of Stages _____ Low Speed (minutes) _____ High Speed (minutes) _____

Current Mixer

Mixer Manufacture _____ Model _____ Agitator / Tool _____

Motor HP _____ Single Speed _____ Two Speed _____ Variable Speed _____

Agitator RPM _____ VFD HP _____

Motor Starters Mfg _____ Starter Cabinet : Painted NEMA 12 _____ Stainless NEMA 4X _____

Operator Control: PLC _____ Relay Logic _____

Refrigerated Jacket on Bowl Sheet _____ Bowl Ends _____ Agitator _____

Canopy Layout: Flour Gate _____ # of Liquid Inlets _____ Flour Exhaust _____ Ingredient Door _____

Drive: Single End _____ Double End _____ Chain _____ Belt _____

Bowl Tilt: 90 Degree _____ 120 Degree _____ 140 Degree _____ 2 Way _____

Hydraulic Bowl Tilt _____ Chain Bowl Tilt _____ Gear Tilt _____

Additional Information: _____

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