

# BEAR AIR-INJECTION BOWL 40-200L

Fluffier products and greater volume

“An air-injection bowl for your BEAR mixer provides even greater benefits.”



The set of nozzles consists of only a few parts  
– easy to clean

It not only enables fluffier products

- thereby increasing the volume for mixing and whipping tasks with spatula or whisk
- the products are also easier to work with. As a result, the dough, batter or mixture is easier to process and more flexible when transferred to a baking sheet, for instance. This reduces your processing time and maximises the yield of the dough, etc.
- saving you time and money.

BEAR air-injection bowls are available for 40 to 200 litres



Strong as a bear ...

# BEAR AIR-INJECTION BOWL 40-200L

Accurately increases the volume

## CONTROL PANEL

The bowl comes with a control panel. The control panel is designed to handle a system pressure of up to 10 bar. The manometer adjusts the air injection at 2.5 bar and the flowmeter ensures a uniform intake of air.

## COMPRESSOR

We recommend that our oil-free compressor is used. This is a complete unit with compressor and a compressor tank - ready to use. This unit is delivered with two filters, a 5 µm and a 0,01 µm filter. If the bowl with air-injection is connected to an existing compressor, you must be particularly aware that the air is suitable for food products. Therefore, we recommend that a filter is installed between compressor and panel and that this filter is cleaned and inspected regularly.

## CYLINDER

If no compressor is available, compressed air can be purchased in 50 kg cylinders from a local gas supplier. The pressure of a 50 kg cylinder of compressed air is 200 bar, which provides an air volume of 10,000 litres. For injecting air into the bowl at a rate of 25 litres/minute, a 50 kg cylinder has enough air for 70-80 batch runs lasting 5 minutes each, or 5.5-6.5 hours of effective operation. A pressure valve is available as an optional accessory for injecting air from 50 kg cylinders.

## EASY TO CLEAN

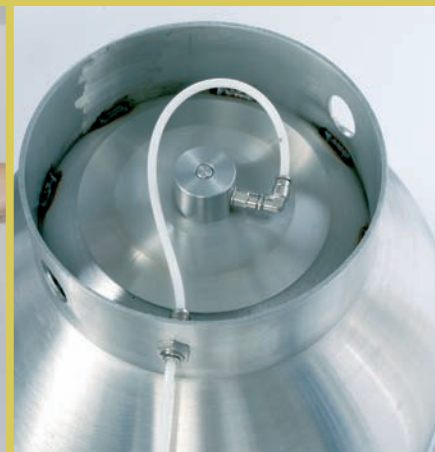
The bowl is easy to clean. The set of stainless steel nozzles at the bottom of the bowl has only a few parts, making it easy to clean in no time. The hoses are attached in snap-lock connections making them easy to disassemble and reattach.

## GREAT SAVINGS

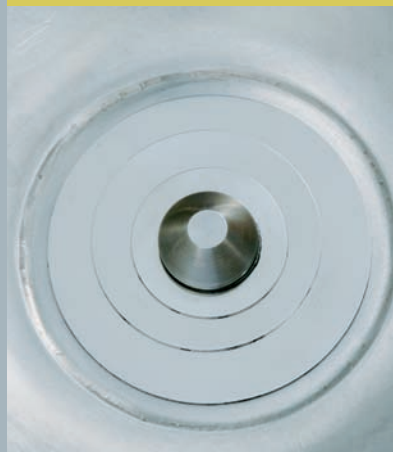
It is not possible to accurately specify the potential savings from using air injection in your production process. There are too many factors involved, such as the grade of the cream or flour. Practical experiments involving the production of layer cake, however, revealed a 10-15% volume increase and cut processing time by up to 40%.



Easy hose installation



Bowl, bottom view



Bowl bottom, interior



Control panel with indicator  
Installed on mixer



Control panel with indicator  
for air injection



Complete oil-free compressor  
unit - ready to use

Manufacturer:



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