



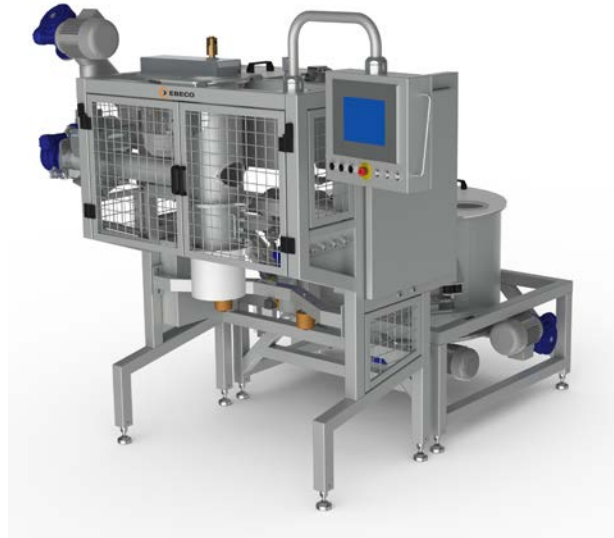
Quality you trust. Experience you know.

## Idromix

Rapid pre-mixer for dry  
and liquid ingredients

### Features:

- Mixes water and flour at the same particle size which allows for greater water absorption.
- With greater water absorption you become able to mix your recipe with more water and less flour while maintaining your dough consistency.
- This saves you money by allowing you to use more water and less flour without changing your product.
- Because dough comes out of the Idromix pre-mixed it only requires 3-5 minutes of mixing in 2nd speed to finish the dough.
- This means your dough production can increase by double if not more.
- All this adds up to save the user money and time while increasing their output.



### Models:

#### XeIDROs:

Pre-mixes flour and water, saves time, increases production, and saves flour cost. Easily integrates into your existing production line by using your existing flour feeding system. Allows User to double production, increase water and decrease flour percentages by around 5% which all equals savings for the end user.

#### XeIDROc:

Has the same setup as the XeIDROs but is customizable for different applications by adding up to 2 more dry and 3 more liquid parts.

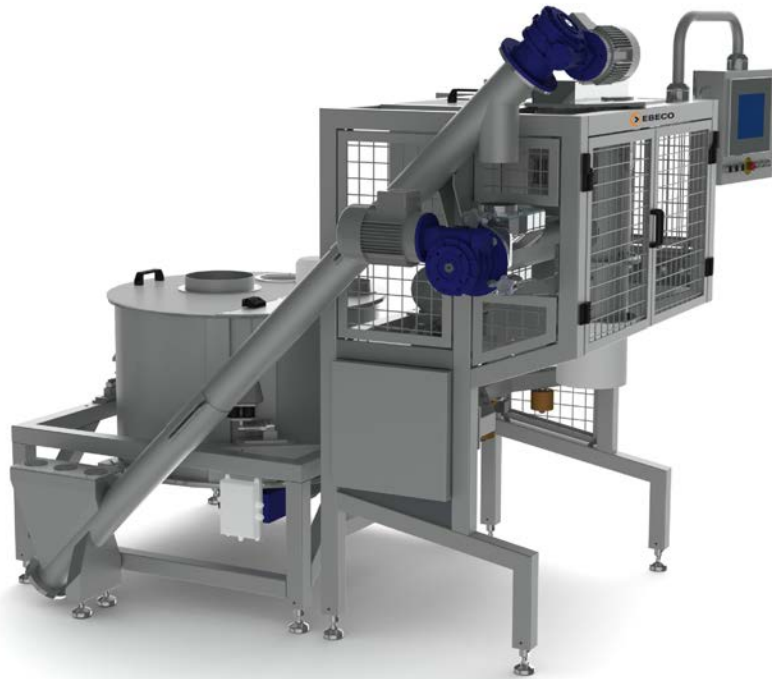
### Warranty:

- One year, on-site parts and labor

#### Warranty Details

The XeIDRO pre-mixers carry a one-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins on the date of the purchase and, provided the unit is used in accordance with our instructions, is in full effect for two years from that date. Any work performed under this warranty must be performed between the hours of 8am and 5pm Monday through Friday. Xebeco will not pay for overtime charges for work performed other than during normal business hours. Damage incurred in transit or from installation error, accident, alteration or misuse is not covered. Xebeco shall not be liable for any consequential compensatory, incidental, or special damages. Contact the Xebeco service department for any warranty claims.

Quality you trust. Experience you know.



### Dimensions:

*XeIDROs*

*XeIDROc*

**A:** 90.5" (2297mm)

**B:** 86.6" (2200mm)

**C:** 78.6" (1996mm)

Item is custom built to customer needs. (See factory for available options)

**A:** Total width

**B:** Total depth

**C:** Total height

**Electrical:** 380V/60Hz/3P  
(Contact factory for alternate voltages)

**Controls:** Idromix can be equipped with a PLC controller making it able to fully integrate into your existing line. It can control your Silo, water, and anything else needed. This allows the integration of a Idromix unit to be painless, easy, and as simple as placing it underneath your existing flour delivery system.

**Programs:** Idromix while intimidating looking is extremely easy to use. You simply set the amount of dough you need, the hydration percentage, and temperature. The Idromix does the rest.

**Safety:** Safety interlock prevents the Idromix from dispensing dough while there is no bowl present to catch the dough.

