

EXACT MIXING

Leaders in Continuous Mixing solutions for over 25 years.

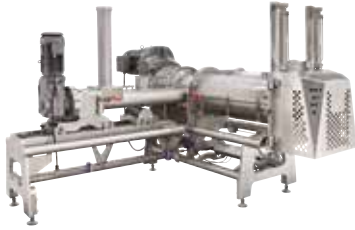


EXACT MIXING

BY READING BAKERY SYSTEMS

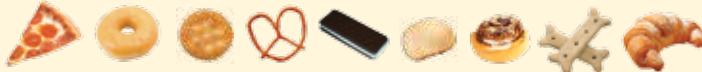
Exact Mixer Models

EX EXACT EX MIXER



Gentle kneading for wheat-based products

The EX Continuous Mixer is designed to uniformly mix products where dough moisture levels range from very low to very high. Dough is gently mixed and developed without generating excessive heat. Low moisture, stiff products are easily mixed. The EX Mixer is ideal for wheat based products such as pretzels, pizza, sweet goods, crackers, and is also well suited for all but the lowest viscosity powder / liquid mixtures.



HDX EXACT HDX MIXER



High development mixing for ultra-high absorption doughs

The HDX or High Development Continuous Mixer is designed to first mix all ingredients into a uniform mass with a twin screw mixer. In a separate section the dough is kneaded to the proper development level with a single screw mixer. This mixer is designed specifically to manufacture highly developed dough at low temperatures. The HDX Mixer is ideal for products such as buns, breads, English muffins and similar products.



MX EXACT MX MIXER



Intense mixing action for products requiring high energy mixing

The MX Continuous Mixer offers intense, efficient mixing using a cutting action for products requiring high energy mixing. The MX Continuous Mixer is particularly well suited for high moisture / high fat content doughs such as icings, cremes, batters, fillings and low viscosity mixtures. It is also used for products where inclusions are a large portion of the recipe. Inclusions can be added near the exit of the mixer to obtain a uniform mix with no damage.



LDX EXACT LDX MIXER



Two-stage mixing for products that benefit from creme up and final mixing stages

The LDX Continuous Mixer combines all minor ingredients and a portion of the required flour in the first mixing stage. In this stage, special mixing elements cut the fat into the other ingredients. The remaining flour is added to create the final dough. This mixer is ideal for most types of cookies or any application where ingredients are blended before flour is added.



FX EXACT FX MIXER



High speed lofting for low moisture, hygroscopic powder type mixtures

The FX Continuous Mixer is designed to distribute small amounts of moisture evenly into large amounts of powder. This is accomplished by lifting the powder into atomized liquids. This mixer is ideal for hygroscopic powders such as potato flakes used to make fabricated potato chips or any other low moisture mixtures.



Continuous Mixing equipment and expertise for perfect product every time.



Whatever you make, Exact Mixing has the equipment, experience and expertise to help you reduce labor, cut costs, improve consistency and simplify your process with Continuous Mixing. With over 100 Continuous Mixing installations to date, no one has solved more complex mixing challenges for customers across the globe.

We offer a variety of innovative, high-quality continuous mixer models for a variety of products. We also help solve our customers' mixing challenges with expert engineering support and all the advantages of our Science & Innovation Center. At this fully licensed food production facility, you can perfect your process using the most advanced Continuous Mixing technology available today.

Benefits of Continuous Mixing:

- Consistent finished product weight, size and texture
- Eliminates variables due to batch process
- Even hydration of dough
- Better integration of minor ingredients
- Quick and easy changeovers
- Easy to sanitize, maintain, clean and inspect equipment
- Consistent, steady supply of dough
- Eliminates errors
- Requires little training to operate
- Excellent traceability
- Eliminates chance of contamination
- Simplifies downstream dough handling equipment
- Operated with less labor
- Reduced energy requirements

Continuous Mixing solutions for:

- Breads, Buns and Rolls
- Sweet Goods
- Bakery Goods
- Snacks
- Crisps
- Pet Treats
- Icings
- Fillings
- Batters
- Bars
- Crackers
- Cookies





RBS SCIENCE & INNOVATION CENTER:

See your product mixed and made first-hand



Our 6-step process

Our 6-step process is designed to educate and demonstrate the many benefits of Continuous Mixing, using your ingredients and know-how at a pilot-scale level. Once the process is demonstrated to your satisfaction a continuous mixing system can be quoted to meet your requirements and budget.

- 1 **ANSWER** your initial questions
- 2 **UNDERSTAND** your requirements
- 3 **TEST & EVALUATE** Continuous Mixing solutions at the RBS Science & Innovation Center
- 4 **AGREE** on scope for cost analysis
- 5 **DEMONSTRATE** process at your facility
- 6 **TOUR** current customer installation

Staffed with experienced experts, and outfitted with a complete process line for making baked snacks and other food products, our Science & Innovation Center offers a truly unique value to our customers.

A dedicated mixing area features a wide range of mixing technologies. The Exact Mixing line of continuous mixers offers Single screw (EX Mixer), Twin screw (MX Mixer), High shear (FX Mixer), High development (HDX Mixer) and Multi-stage (LDX Mixer) technologies in a continuously mixed, automated process. Various size mixers are available for Science & Innovation Center work or in-plant demonstrations.

Support systems include an automated bulk handling system, a horizontal dry blender, gravimetric dry feeders, and mass flow liquid systems.

Here you'll find all the process equipment needed to duplicate conditions you might encounter in full-scale production. It's the best possible way to ensure a successful mixing and manufacturing process.



A Markel Food Group Company

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