



C O N T I N U O U S M I X I N G

## Nonstop perfection.

Continuous Mixing for more efficient,  
consistent bun and roll production.



READING  
BAKERY  
SYSTEMS



# You've perfected your product. Now perfect your process.

## One source for complete systems

Working as one, AMF Bakery Systems and Reading Bakery Systems have the knowledge and experience to help you achieve perfect buns and rolls from start to finish, all day every day. AMF Bakery Systems is the industry leader in high speed bread, bun and soft roll equipment while Reading Bakery Systems offers unmatched leadership in Continuous Mixing and has more than 100 Continuous Mixing installations worldwide. Together, we can provide you with the entire production line for bun and roll production including:

- **Materials Handling**
- **Mixing**
- **Proofing**
- **Metering**
- **Dividing**
- **Baking**
- **Forming**
- **Packaging**

## Optimize roll and bun baking with the experts in Continuous Mixing

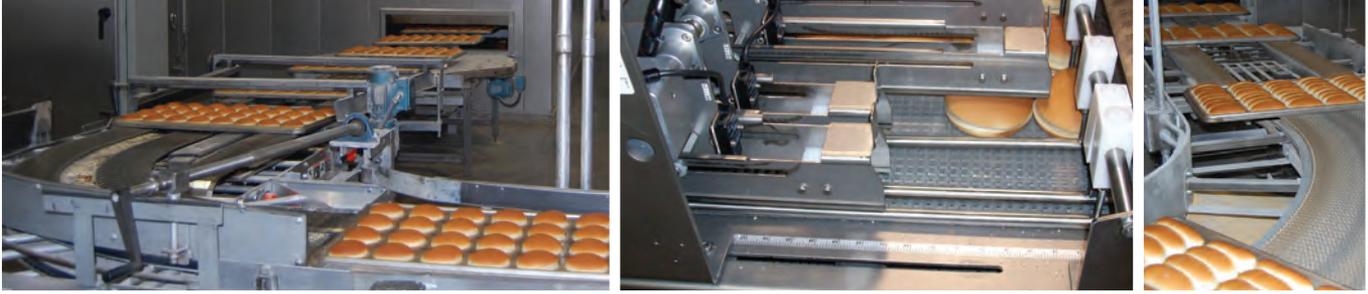
Batch processing can be inefficient and lead to variations in dough, which can impact consistency in buns and rolls. Continuous Mixing solves these problems by providing a consistent, uniform dough stream to your production line at the same rate that it is being used.

Reading Bakery Systems offers the most advanced continuous mixing technologies available today. The thorough mixing action of our systems quickly develops strong bonds in gluten strands. Peak development and consistent delivery of dough at the optimum temperature is achieved through a precise combination of speeds in the mixing and developing sections of the system.

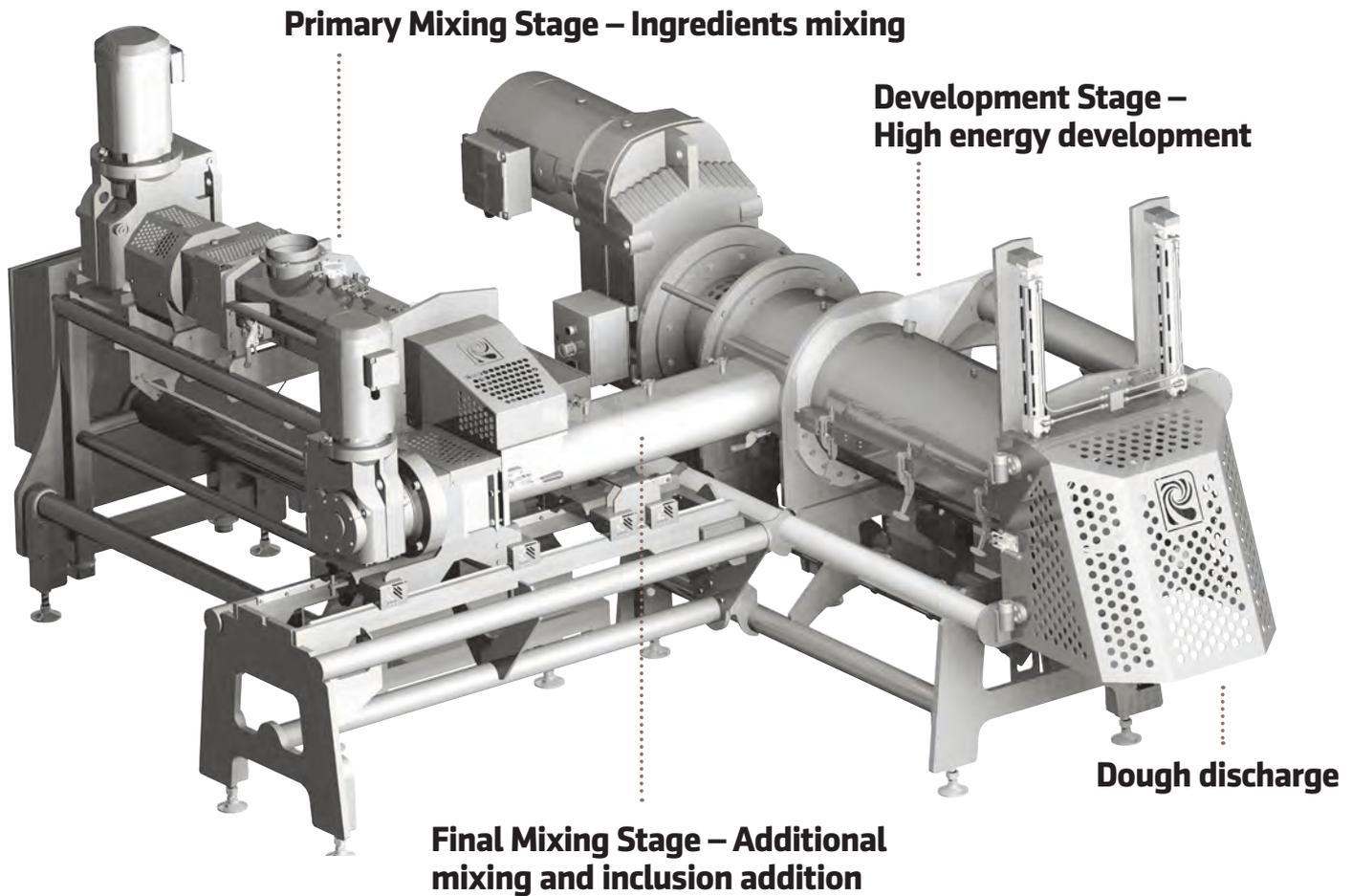
We provide complete systems, testing and installation supervision for both straight dough and liquid ferment systems.

## Advantages of Continuous Mixing

- Improves reliability and repeatability
- Quick and easy sanitation
- Reduces labor and peak energy demand
- Eliminates mixer loading errors
- Eliminates bun surface imperfections
- Creates consistent bun and roll shape
- Easy to learn and operate
- Eliminates dough contamination
- Accommodates "within spec" flour variations
- Maximizes water absorption—reduces cost of ingredients, improves yield
- Allows consistent time between mixing and further processing
- Dough exits the mixer in usable sized loaves



# Bun and Roll HDX Continuous Mixer



**Primary Mixing Stage – Ingredients mixing**

**Development Stage – High energy development**

**Dough discharge**

**Final Mixing Stage – Additional mixing and inclusion addition**

## A complete Continuous Mixing system also includes:

### Materials Handling

We work with vendors who specialize in solutions, including dilute phase, dense phase, vacuum and pressure processes. We can also customize input methods to your individual process needs.

### Operator Interface

All metering and mixing procedures are monitored and initiated by the control system so the operator is always able to confirm and modify as needed.

### Ingredients Metering

Gravimetric, Loss-in-Weight technology provides precise, uninterrupted dry ingredient metering to the Continuous Mixer. Flow-meters connected to the closed loop control system ensure that liquid ingredients are accurately delivered to the Mixer.

### Minors Blending

To reduce costs, increase flexibility and simplify the process, some minor ingredients are automatically pre-blended before metering.

### Continuous Mixer

Continuous Mixing is the process of continuously metering ingredients directly into the mixing chamber. The mixing may be done in stages to ensure all ingredients are incorporated properly.

### System Monitoring

Automated controls monitor the mixing process to self-correct for any variations in ingredients or temperature.

# Explore Continuous Mixing technology at our Science and Innovation Center



The Reading Bakery Systems Science & Innovation Center is a fully licensed food production facility for research and development. **At this world-class facility, bun and roll manufacturers can experience the advantages of Continuous Mixing on their products and processes using our Exact Continuous Mixing Systems.** Each mixing system is complemented with highly accurate Loss-in-Weight gravimetric dry feeders and mass flow liquid systems. AMF downstream bun production equipment is also available for testing.

## At the Science & Innovation Center, you can:

- Test machinery and processing techniques
- Research profitable innovations in mixing, forming and baking
- Validate new ingredients
- Develop new processes
- Conduct shelf-life studies
- Produce market samples for evaluation and testing

AMF Bakery Systems and Reading Bakery Systems offer a variety of mixing technologies to meet all your process needs. To learn more about the advantages of Continuous Mixing and decide if continuous mixing is right for you, please call **Jim Warren** at **(01) 610.693.5816** or download our technical paper at <http://readingbakery.com/mixing>.

### Members of the Markel Bakery Group

With the combined resources of AMF Bakery Systems, Reading Bakery Systems and Tromp Bakery Equipment, the Markel Bakery Group offers a wide portfolio of high quality solutions for snack foods, breads and buns, pizza, pies, pastries, and other food products.



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