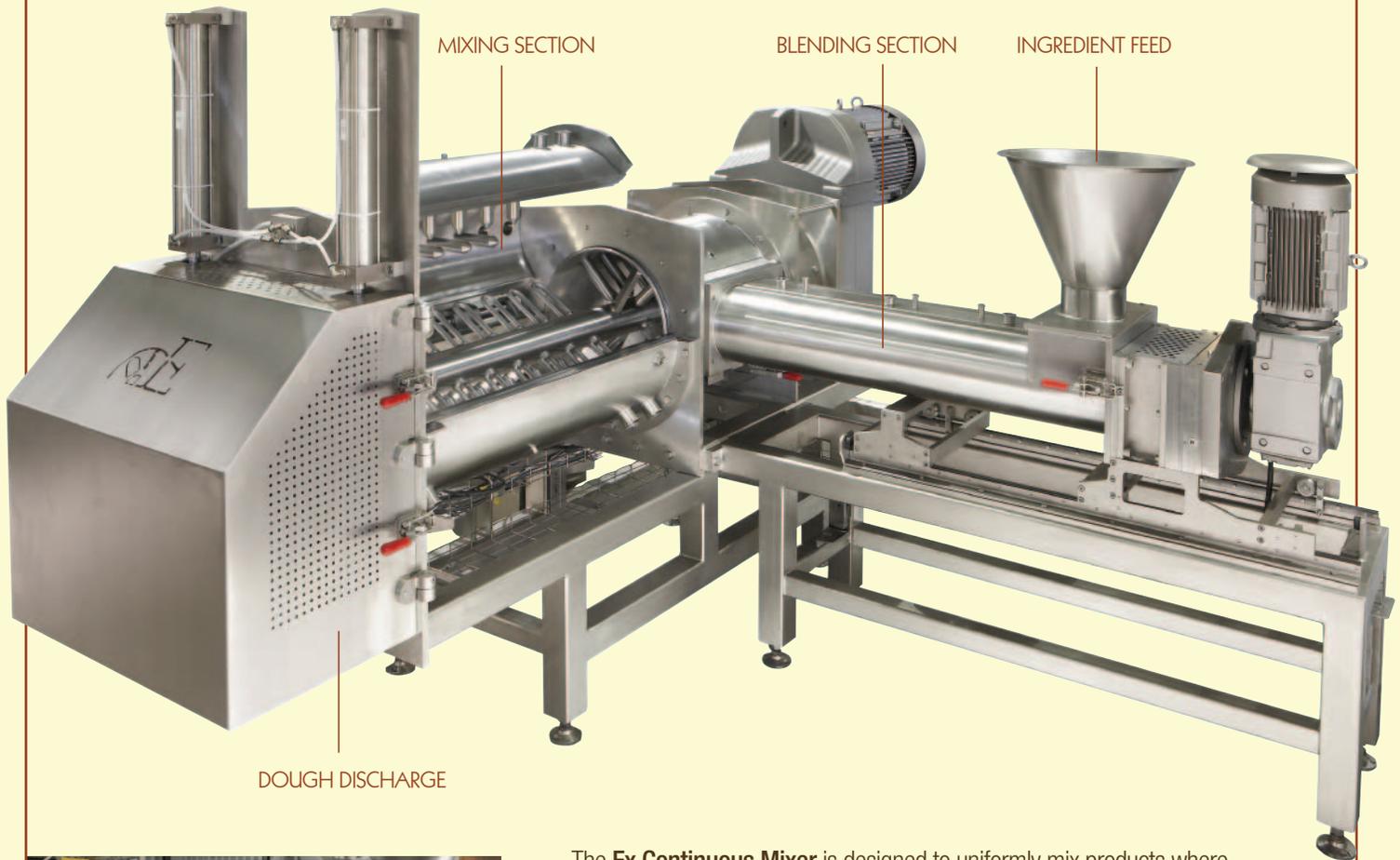


# EX CONTINUOUS MIXER

Gentle Kneading for Wheat-Based Products



DOUGH DISCHARGE



*Pre-blender shown rotated for cleaning purposes*



*Shaft configuration is easily changed for flexibility*

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.

## **Consistent, Repeatable Dough All Day, Every Day**

Continuous mixing eliminates the undesirable dough variations that are a result of batch-to-batch mixing.

## **Easy Sanitation and Maintenance**

The distinctive clam shell design allows for easy access to the mixer for sanitation and maintenance.

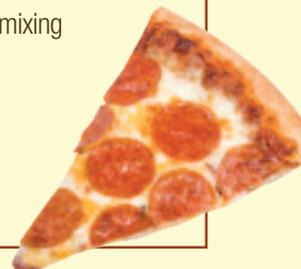
## **Food Safety Guaranteed**

Eliminates the chance of contamination because the continuous mixing process means dough is never exposed to the environment.

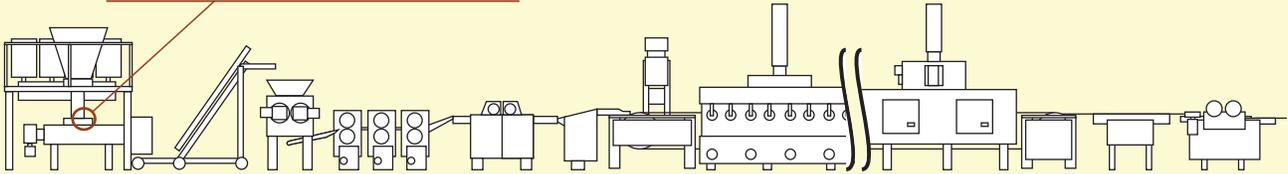
## **Precise and Uninterrupted Ingredient Metering to the Mixer**

**Reduced Energy, Labor Costs and Smaller Footprint**

**Dough Production Rates From 100 to 10,000 kg/hour**



## EX CONTINUOUS MIXER



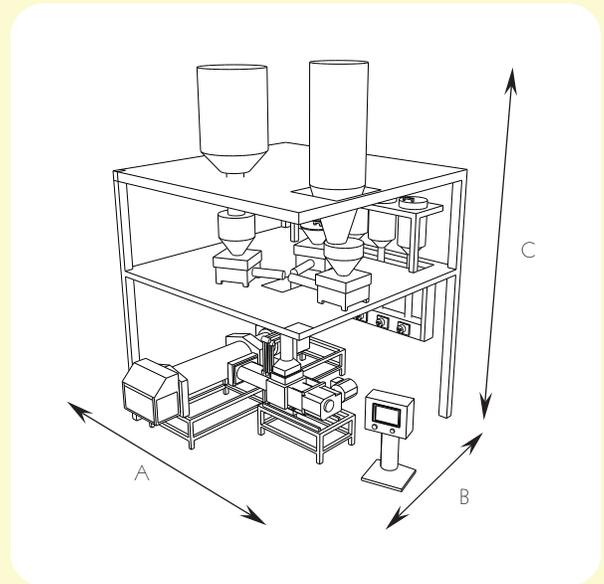
Mixer production rates are dependent on the amount of moisture in the formulation, level of development required, temperature and other factors.

The Mixer System can be arranged in many configurations, based on available space. Below is an approximation of the most common layout based on yield.

MODEL	MINIMUM RATE KG/HR	MAXIMUM RATE KG/HR
EX6	100	250
EX15	250	750
EX30	750	1,500
EX50	1,500	2,500
EX80	2,500	4,000
EX120	4,000	7,000
EX200	7,000	10,000

KG/HR	A	B	C
100-10,000 kg/hr	4M	3M	7M*

\* For factories with lower ceiling heights, a low-profile design is available.



The mixer control system communicates with the downstream forming equipment to determine the size and frequency of dough discharge.

### Available Options

- Custom ingredient metering systems
- Custom ingredient blending systems
- Bulk ingredient delivery system
- Automated dough handling system
- Automated ingredient water temperature control

### Standard Specifications

All Exact Continuous Mixing Systems are constructed from stainless steel and designed to meet OSHA standards. Only FDA approved materials are used in the product zone. Machines can be designed and built to CSA, CE and ATEX certification standards.



## READING BAKERY SYSTEMS

THOMAS L. GREEN | READING PRETZEL | EXACT MIXING | READING THERMAL

