

**THERE'S A  
BETTER WAY  
TO MAKE  
DOUGH.  
AND WE'LL  
PROVE IT.**

**BASIC COMPONENTS OF  
AN EXACT CONTINUOUS  
MIXING SYSTEM.**



**PROVEN TECHNOLOGY  
DELIVERS SOLUTIONS.**

"I first purchased a continuous mixer in 1995. Consistently perfect product was key then just as now and that's what Reading Bakery Systems delivers."

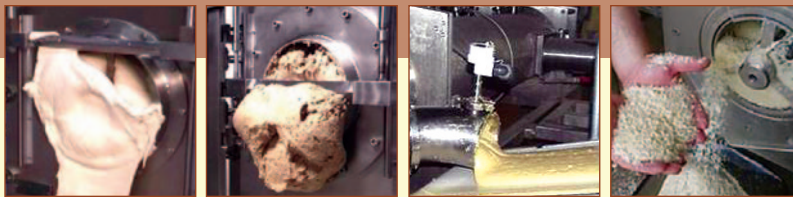
*Sam Casey | Heinz*

"I depend on Reading Bakery Systems and the Continuous Mixing team to deliver the total solution from process development through commissioning and beyond."

*Bryan Hill | PepsiCo*

"I've recommended Exact Continuous Mixing to many baked food manufacturers. Everyone has found that the improvement in their product consistency and their overall process efficiency have far exceeded expectations."

*Dick Blum | Blossom Industries*



## REAL TIME DEMONSTRATION. THAT'S ALL THE PROOF YOU'LL EVER NEED.

You know that **continuous mixing** is an ideal technology for bakery dough production. But how do you find a proven way to apply this knowledge to your products? Easy. We have plenty of experience in explaining and demonstrating continuous mixing. We can show you how this exciting technology **is being used to its full advantage by others** in the food industry.

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**. The widely proven 6-step process will help **identify advantages that are meaningful to you**, including greater consistency and reduced labor. In addition, you will learn how continuous mixing can meet the challenges of food safety and energy efficiency. Once the process is demonstrated to your satisfaction, first at our Science & Innovation Center and later at your plant, a continuous mixing system can be quoted to meet your requirements and budget.



MIXING AREA

Furthermore, **data and other information from the testing** can be directly applied to your new system to reduce the anxiety often associated with scale-up.

To learn more about the advantages of continuous mixing visit [www.readingbakery.com](http://www.readingbakery.com) or call Jim Warren at (01) 901.378.8037.



SCIENCE & INNOVATION CENTER



# READING BAKERY SYSTEMS

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

**ANSWER**  
your initial  
questions

**UNDERSTAND**  
your requirements

**TEST & EVALUATE**  
continuous mixing  
solutions at the  
RBS Science &  
Innovation Center

**AGREE**  
on scope for  
cost analysis

**DEMONSTRATE**  
process at  
your facility

**TOUR**  
current customer  
installation

(01) 610.693.5816 | [READINGBAKERY.COM](http://READINGBAKERY.COM)

