

FX CONTINUOUS MIXER

— High Speed Lofting for Low Moisture, Hygroscopic Powder-Type Mixtures



FX Mixer with preblender



Fine particulate dough being discharged from the mixer

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.

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

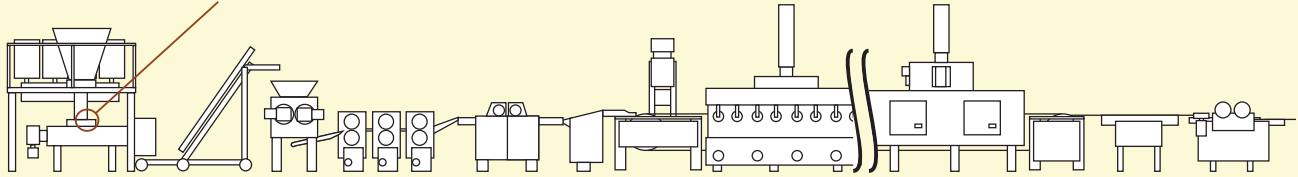
Eliminates the chance of contamination because the continuous mixing process means dough is never exposed to the environment.

Precise and Uninterrupted Ingredient Metering to the Mixer

Reduced Energy, Labor Costs and Smaller Footprint

Dough Production Rates From 100 to 1,250 kg/hour

FX CONTINUOUS MIXER



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.

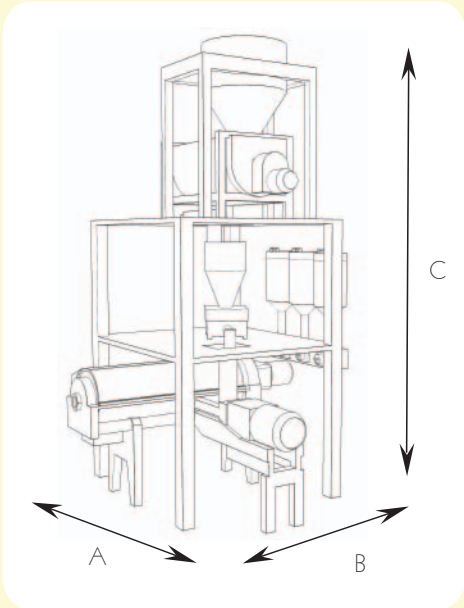
The system can also be designed with two shorter towers to reduce overall height.

KG / HR	A	B	C
100 - 1,250	4.5 M	4.5 M	8-10 M

MODEL	MINIMUM RATE KG/HR	MAXIMUM RATE KG/HR
FX 10	100	250
FX 20	250	750
FX 30	750	1,250



Liquid metering system provides precise delivery of liquid ingredients.

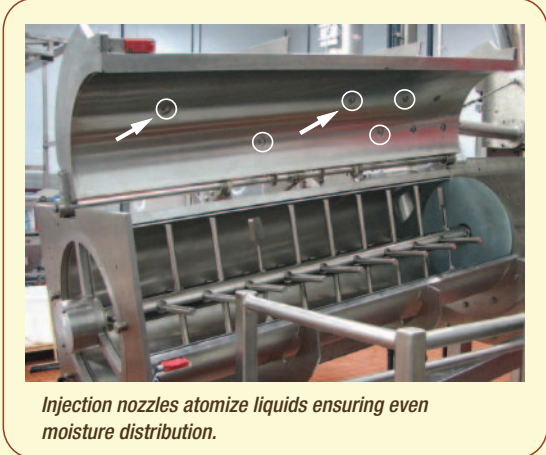


Standard Specifications

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.

Available Options

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



Injection nozzles atomize liquids ensuring even moisture distribution.



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