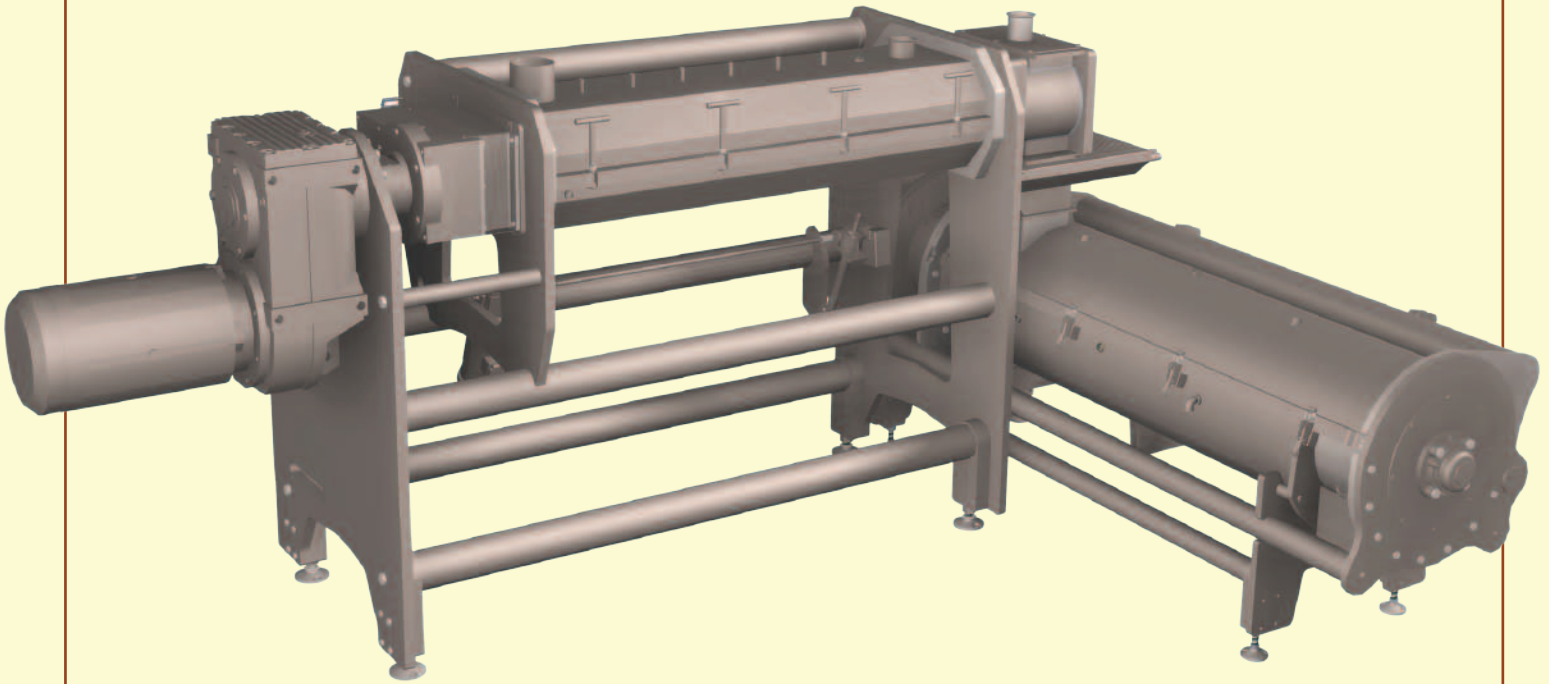


HDX CONTINUOUS MIXER

— 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.

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.

Reduced Energy, Labor Costs and Smaller Footprint

Dough Production Rates From 1,500-10,000 kg/hour



HDX 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.

* Reading Bakery Systems works with AMF Bakery Systems to supply a full production line including all the downstream equipment necessary to produce breads, buns and rolls.

KG / HR	A	B	C
1,500 - 10,000	6.5 M	7 M	5.5 M

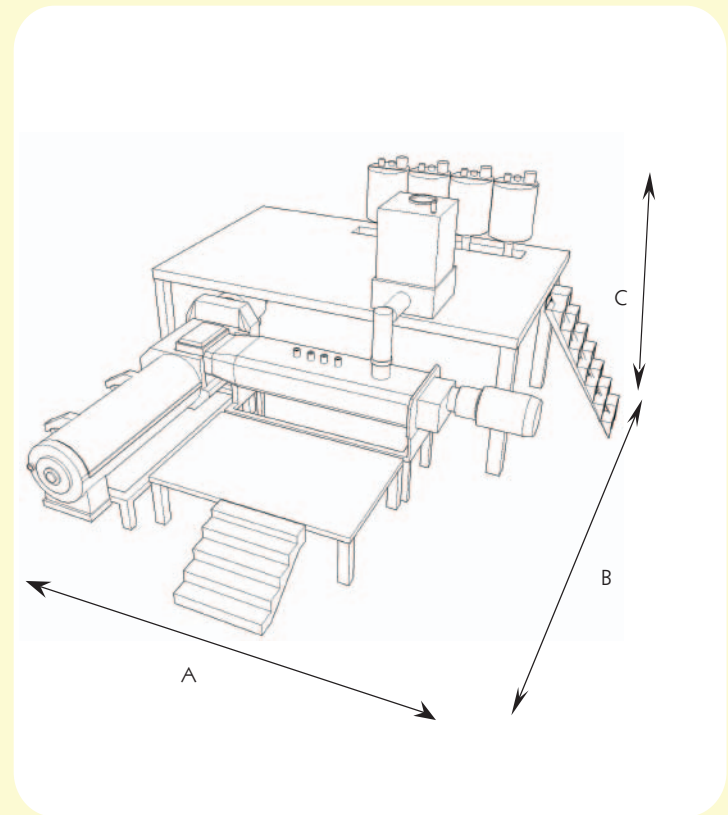
MODEL	MINIMUM RATE KG/HR	MAXIMUM RATE KG/HR
HDX50	1,500	2,500
HDX80	2,500	4,000
HDX120	4,000	7,000
HDX200	7,000	10,000

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



READING BAKERY SYSTEMS

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

