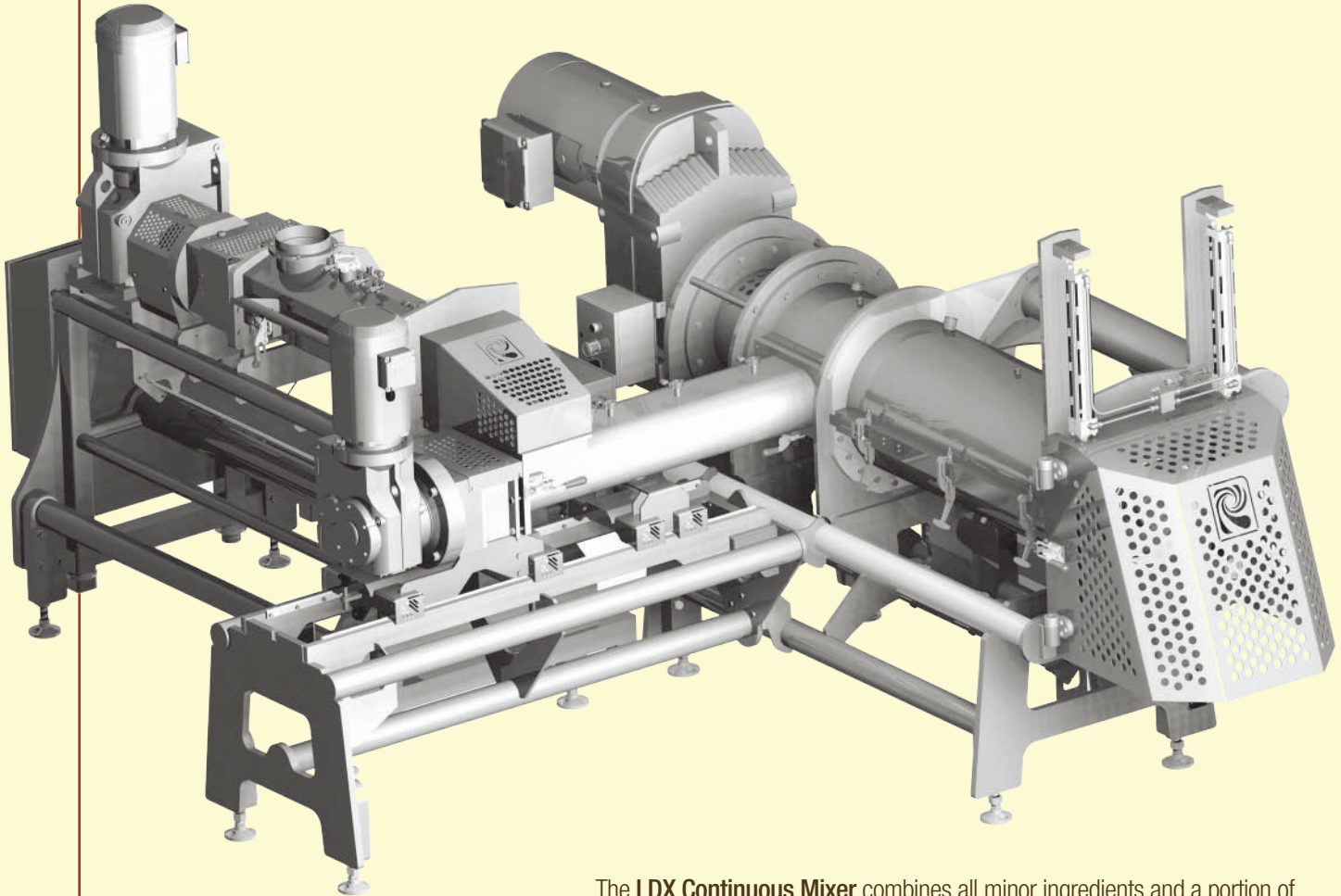


# LDX CONTINUOUS MIXER

— 2-Stage Mixing for Products that Benefit from Creme Up and Final Mixing Stages



The **LDX Continuous Mixer** combines all minor ingredients and a portion of the required flour in the first mixing stage. In this stage, special mixing elements cut the fat into the other ingredients. In the final stage, the remaining flour is added to create the final dough. This mixer is ideal for most types of cookies or any application where ingredients are blended before flour is added.

## **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 1,500-7,500 kg/hour



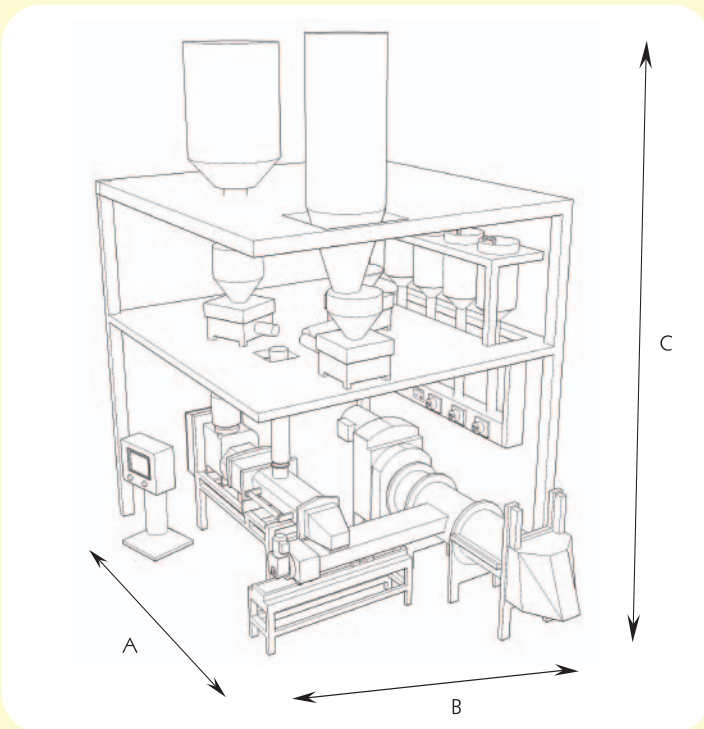
## LDX CONTINUOUS MIXER

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
1,500-7,500	5M	4M	7M

MODEL	MINIMUM RATE KG/HR	MAXIMUM RATE KG/HR
LDX 50	1,500	2,500
LDX 80	2,500	4,000
LDX 120	4,000	7,500

\* Reading Bakery Systems also supplies all the downstream equipment necessary to produce cookie and cracker products.



## Reading Bakery Systems Science & Innovation Center



The new **Reading Bakery Systems Science & Innovation Center** is a unique, fully equipped, licensed food processing research and development facility. The Center provides a complete continuous mixing system and a processing line capable of producing a wide assortment of baked snacks.

Here you can conduct confidential trials to demonstrate continuous mixing capabilities for your specific application, and even produce market samples for evaluation and consumer testing. It's the best way to ensure a successful manufacturing process and gain the confidence of all members of your development team.

### 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

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