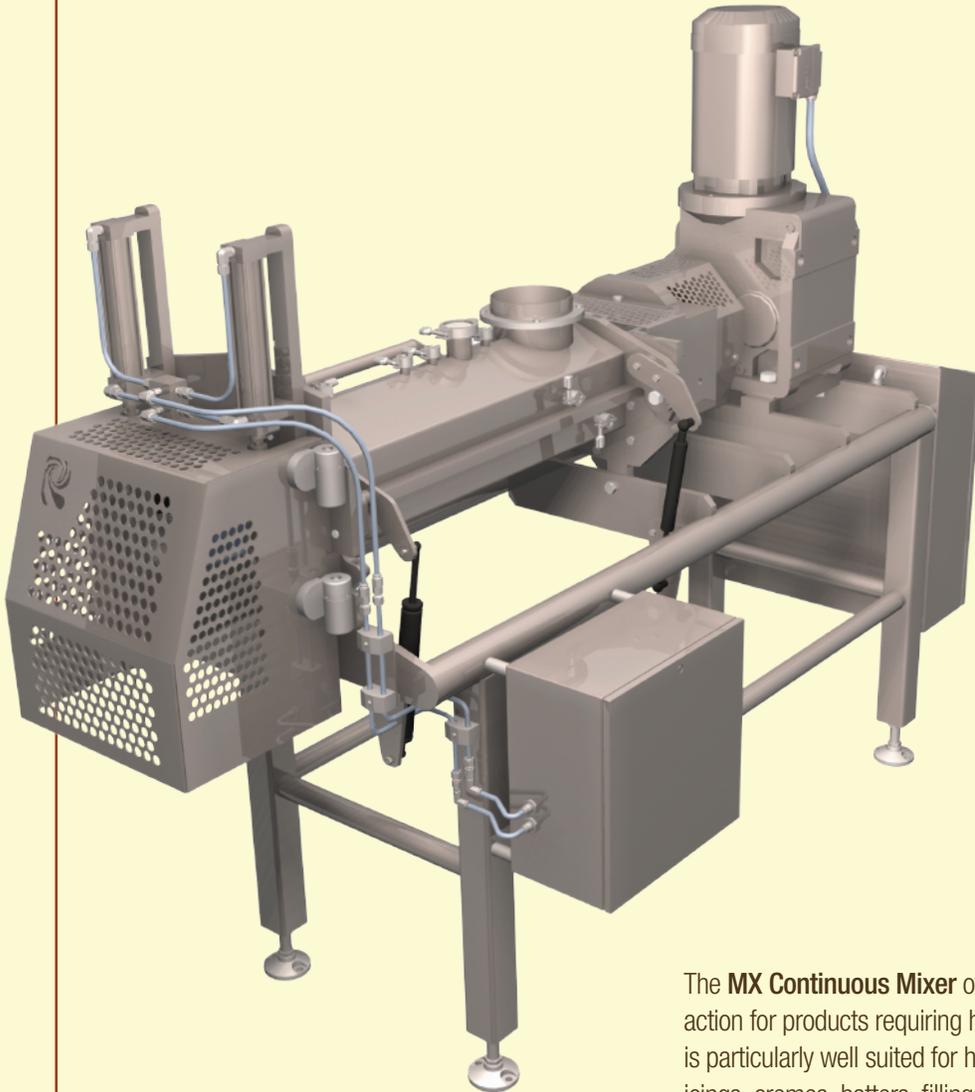


# MX CONTINUOUS MIXER

— Intense Mixing Action for Products Requiring High Energy Mixing



The **MX Continuous Mixer** offers intense, efficient mixing using a cutting action for products requiring high energy mixing. The MX Continuous Mixer is particularly well suited for high moisture/high fat content doughs such as icings, cremes, batters, fillings and low viscosity mixtures. It is also used for products where inclusions are a large portion of the recipe. Inclusions can be added near the exit of the mixer to obtain a uniform mix without damage.

## **Consistent, Repeatable Products 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 50 to 3,000 kg/hour**



*The MX Mixer's adjustable shaft design makes it well suited for a variety of products.*

## MX 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
50-3,000	5 M	4 M	7 M

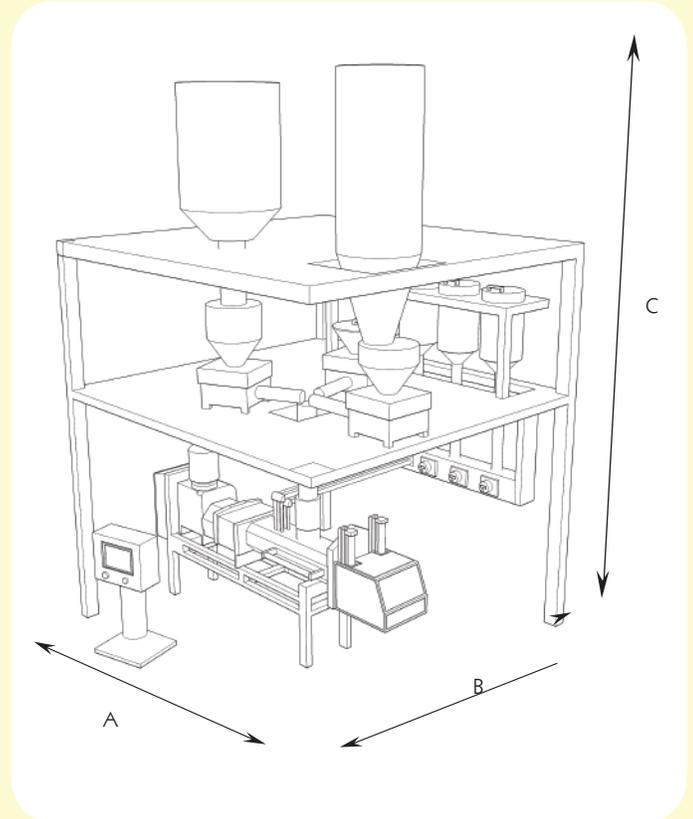
MODEL	MINIMUM RATE KG/HR	MAXIMUM RATE KG/HR
MX3	50	100
MX5	200	400
MX6	300	600
MX8	500	1,250
MX10	1,000	2,000
MX 14	1,500	3,000

### 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

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